LE PONT DE LA TOUR

NEW YEAR'S EVE MENU

5 COURSES | £150 PER PERSON

Champignon

Mushroom velouté, Perigord black truffle, croutons

Canard

Duck liver terrine, truffle, figs and Sauterne gel, toasted brioche

Haut bar

Seared stone bass, Devon white crab and prawns' risotto, American sauce, caviar

Boeuf

Beef fillet Rossini, seared duck liver, duxelles, crouton, truffled Madera sauce

Chocolat

Dark chocolate and pralines tart, Madagascar vanilla ice cream

DISCOVER MORE

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@LEPONTDELATOURLDN

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request (vg on request) - Vegan on request | (gf on request) - Gluten free on request

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% (15% for private dining) service charge will be added to your final bill.