



LE PONT DE LA TOUR

CANAPÉS & BOWL FOOD MENU

We recommend 4-6 canapés person for pre-lunch or dinner. If you are just dining from our canapé menu, we recommend ordering 8-10 per person. If pairing canapés with Bowl Food, we recommend ordering 4-6 canapés and 3 bowl food per person.

This menu is made specially to order, so a pre-order is required in advance. There is a minimum order number of 30 per item. Please ask our events team for details.

CANAPÉS

MEAT

- Mini beef burger, red onion compote 8
- Duo baked lamb kofte with minted yogurt (h) 8
- Duo serrano ham croquette 8
- Duo honey glazed cocktail sausages 8

FISH

- Duo Yellowfin tuna sashimi, sesame dressing 8
- Duo Fish goujons with tartare sauce 8
- White crab and avocado tartlet, cocktail sauce 8
- Tempura king prawn tail with sweet chili sauce 8

VEGETARIAN & VEGAN

- Duo Arancini risotto of truffle and cheese (v) 5
- Caramelized onion and blue cheese tartlet (v) 5
- Sweet potato falafel with coconut yoghurt (vg) 5
- Houmous tartlet, espelette chilli, olive oil (vg) 5
- Aubergine caviar and harissa tartlet (vg) 5
- Duo Plant-based nduja arancini (vg) 5

DESSERTS

- Mini choux or éclair with vanilla or caramel cream (v) 5
- Passion fruit mousse or raspberry mousse (v) 5
- Pistachio & raspberry macaroon (v) 5
- Dark chocolate and orange tartlet (v) 5
- Opera cake (v) 5

BOWL FOOD ALL £15

- Cherry wood smoked sea trout, couscous, salsa Verde
- Grilled Yellowfin tuna steak, ratatouille, basil pesto
- Roast corn-fed chicken supreme, asparagus, morels sauce, pommes purée
- Teriyaki braised beef cheek, spring onion and chili salad
- Green spring vegetable risotto (v)
- French Caribbean Colombo curry, pilaf rice (vg)



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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan 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.