



LE PONT DE LA TOUR

CHRISTMAS CRACKERS INCLUDED
FOR EVERYONE TO ENJOY

FESTIVE MENU

£85 PER PERSON

This menu is available for private dining groups of any size, and for parties of 8 people or more in our main restaurant. Please book via our events team. A pre-order may be required.

STARTERS

Escargots

Burgundian Petits Gris snails,
garlic and parsley butter

Saumon fumé

London oak smoked salmon, crème fraîche, blinis,
caper berries

Terrine de lapin

Rabbit and pork terrine, pistachio, apricots,
grape mustard, toasted sourdough

Tortellini aux potirons

Roasted pumpkin and goat cheese tortellini,
parmentier espuma, black truffle, croutons
(v/vg on request)

MAINS

Chevreuil

Haunch of wild roe deer, parsnip purée, red cabbage, fondant potato, Devilled sauce

Daurade

Seared Sea Bream, prawn and South Devon crab risotto, Avruga caviar

Christmas Turkey

Suffolk Bronze turkey ballotine, black truffle, chestnut and veal stuffing,
brussels sprouts, carrots, roasted potatoes, Perigourdine sauce

Tarte au Comté

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing (v)

Chou-fleur

Meuniere roasted cauliflower, caperberry, lemon, beurre noisette,
caramelised ceps and cauliflower purée (vg)

DESSERTS

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Bûche de Noël

Frozen raspberries and white chocolate
Christmas Yule log parfait (v)

Pain d'épices

Warm gingerbread sponge, maple and custard cream,
caramelised pecan and bourbon ice cream (v)

Fraicheur d'ananas

Vanilla poached pineapple, mango, passion fruit,
coconut yoghurt, mango sorbet (vg)

Additional Cheese Course + £15 supplement

Sélection de fromages

Beillevaire French farmhouse cheeses,
Williams pear chutney



DISCOVER MORE

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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.