LE PONT DE LA TOUR

CHRISTMAS CRACKERS INCLUDED
FOR EVERYONE TO ENJOY

FESTIVE MENU

£65 PER PERSON

OFF-PEAK: MONDAY & WEEKENDS

This menu is available for private dining groups of any size, and for parties of 8 or more guests in our main restaurant. Available from 17th November onwards. Bookings must be made in advance through our Events Team. A pre-order may be required depending on your group size.

STARTERS

Escargots
Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé
London oak smoked salmon, crème fraîche, blinis,

Terrine de lapin
Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

Veloute dubarry
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

Truite
Grilled trout, prawn and South Devon crab risotto, Avruga caviar

Christmas Turkey
Suffolk Bronze turkey ballotine, black truffle, chestnut and veal stuffing, Brussels sprouts, carrots, roast potatoes, Périgourdine sauce

Chou-fleur
Meunière roasted cauliflower, caperberries, lemon, beurre noisette, caramelised ceps and cauliflower purée (v) (vg on request)

DESSERTS

Crème brûlée
Vanilla crème brûlée, lemon madeleines (v)

Bûche de Noël
Frozen blood orange 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)

Marquise
Dark chocolate mousse, griottine sorbet (vg)

Fondant aux chocolat
Warm dark chocolate and pistachio fondant, vanilla ice cream

Additional Cheese Course + £15 supplement

Sélection de fromages
Beillevaire French farmhouse cheeses, Williams pear chutney

Handmade Truffles

DISCOVER MORE

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(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.