LE PONT DE LA TOUR

NEW YEAR'S EVE VEGAN MENU

5 COURSES | £150 PER PERSON

Champignon

Mushroom velouté, Perigord black truffle, croutons

Carpaccio de betterave

Beetroot carpaccio, ravigote dressing, white truffle

Chou-fleur

Meunière roasted cauliflower, caper lemon, beurre noisette,
caramelised ceps and cauliflower purée

Risotto

Bumpkin, honey and Perigord black truffle risotto, smoked butternut squash, chives oil

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.