



LE PONT DE LA TOUR

# WINTER EVENTS MENUS 2025

## GUIDELINES

Parties of up to 14 guests can order from one of the group menus on the day.

Parties between 15-30 guests should pre-order from one of the group menus with a table plan.

Parties of 31 and above should select one starter, one main course and one dessert for the entire party.

All dietary requirements are catered for separately, with prior notice. Pre-orders are due one week before the event date.

We recommend 2-3 canapes per person ahead of dinner or 6-8 for a standing reception.

*Kindly note all the following menus are subject to changes to reflect the seasons and availability of ingredients.*



LE PONT DE LA TOUR

## CANAPÉS & FINGER FOOD

### CANAPÉS

£5.50 EACH, MINIMUM ORDER OF 5 EACH

Warm gougères, 24-months Comte

Salmon blinis, crème fraîche, dill

Cornish Crab tarts

Steak tartare, crouton, anchovy dressing

Mushroom arancini, shaved truffle (v)

Crispy polenta, squash puree, roasted hazelnuts, balsamic pearls (ve)

### SWEET

£3.50 EACH, MINIMUM ORDER OF 5 EACH

Salted caramel truffles

Praline and crème diplomat choux bun

Lemon meringue lollipops

### FINGER FOOD

£8 EACH, MINIMUM ORDER OF 5 EACH

Sole goujons, tartare sauce

Crispy Buffalo Carlingford, blue cheese dressing

Crab & crème fraîche choux, avocado mousse, nasturtium

Severn & Wye salmon croque monsieur

Beetroot & feta skewers (v)

Shallot tarte tatin, aged balsamic dressing (ve)



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## FOR THE TABLE

### NIBBLES

Nocellara olives £5.00

Mixed nuts £6.00

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Cumbre No3 Oysters £5.00 each

Carlingford Lough No3 Oysters £6.00 each

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Kings caviar, sour cream, blinis

*prices available on request*

### SIDE DISHES

French fries £6.50

Mesclun salad, Dijon vinaigrette £5.00

Baby carrots, yoghurt, dukkah £7.00

Jersey potatoes, minted butter £7.50

Tender stem broccoli, garlic, fresh chilli £7.00



# LE PONT DE LA TOUR

## LE PONT MENU

£66 PER PERSON

### Entrées

Red beetroot cured salmon  
Granny smith apple, seaweed cracker, yuzu gel

Velouté of curried parsnip  
Puy lentils, parsnip crisps (ve)

Crispy duck leg  
Aioli, onion powder

### Plats Principaux

Corn fed chicken breast  
Charred baby leek, squash, shallots crisps, jus

Pan seared seabass fillet  
Split broad beans puree, pak choi, broth

Cep and chestnut risotto  
Black garlic, enoki crisps (ve)

### Desserts

Lemon crème brulee  
Pistachio sable

Hot chocolate fondant  
Coconut ice cream

Ice Creams | Sorbets Maison (v/ve)

Selection of French Cheeses  
*£10 supplement*



# LE PONT DE LA TOUR

## PRESTIGE MENU

£88 PER PERSON

### Entrées

Smoked mackerel pate  
Horseradish, shaved fennel, sourdough toast

Beef carpaccio  
Confit artichokes, truffle mayonnaise

Split broad beans puree  
pak choi, broth, served with toasted sourdough (ve)

### Plats Principaux

Red wine braised ox cheeks  
Pommes puree, wild mushrooms

Sous vide monkfish  
Celeriac velouté, mussels, crispy leeks

Pithivier of butternut squash  
Portobello mushroom and spinach, truffle sauce (ve)

### Desserts

Rhubarb vacherin  
Crème diplomat, stem ginger sorbet

Salted caramel custard tart  
Liquorice ice cream (v)

Banana and chocolate delice  
Fromage blanc sorbet

Selection of French Cheeses  
*£10 supplement*