



### Menu selection

**Please choose one of the following menus for your event**

*Please note a separate vegetarian menu is available*

#### MENU A

SALAD of POACHED EGG, GRUYERE CHEESE, CROUTONS, SMOKED BACON

CLASSIC PRAWN COCKTAIL

NATIVE LOBSTER BISQUE

ROAST COD, CRUSHED POTATOES, GLAZED BABY ONIONS

SUPREME GUINEA FOWL, ROASTED BABY CARROTS, CEP SAUCE

CUSHION of VENISON, BRAISED RED CABBAGE, POMME FONDANT, RED WINE SAUCE

ORANGE CRÈME BRÛLÉE

“JIVARA” MILK CHOCOLATE AND BAILEYS PARFAIT, BITTER CHOCOLATE SAUCE

CHERRY AND PISTACHIO TART

£35.00 PER PERSON LUNCH

£40.00 PER PERSON DINNER

#### MENU B

FOIE GRAS AND CHICKEN LIVER PARFAIT, WALNUT TOAST

SEARED SEA SCALLOP, CAULIFLOWER, SHELLFISH GLAZE

SMOKED DUCK, APPLE AND CELERY SALAD

POACHED HALIBUT, BRAISED SWISS CHARD, CAVIAR SAUCE

PAN FRIED SEABASS, CUCUMBER LINGUINE, SMOKED EEL

HERB CRUSTED LAMB RUMP AND SHOULDER, CARROT AND SWEDÉ GALETTE

“BLACK FOREST” GUANAJA CHOCOLATE MARQUISE,

PETIT POT AU CITRON

PECAN PIE, CRÈME FRAÎCHE

£40.00 PER PERSON LUNCH

£45.00 PER PERSON DINNER



### MENU C

FOIE GRAS ' PANÉ', plum and apple COMPOTE  
ASSIETTE of QUAIL, BOUDIN NOIR, apple and almond salad  
SMOKED SALMON, POTATO AND CHIVE SALAD, CAPER BERRIES

POACHED HALIBUT, BRAISED SWISS CHARD, CAVIAR SAUCE  
DEDHAM VALE BEEF FILLET, BRAISED RED CABBAGE, TRUFFLE SAUCE  
CRUSTACEAN RISOTTO, PARSLEY BROTH

"BLACK FOREST" GUANAJA CHOCOLATE MARQUISE  
STUFFED POIRE EN CROÛTE, WALNUT AND PRUNE ICE CREAM  
CINNAMON BAVAROIS WITH A BUTTERSCOTCH RIPPLE, NUT CRUMBLE

£45.00 PER PERSON LUNCH  
£50.00 PER PERSON DINNER

### Vegetarian Menu:

PUMPKIN VELOUTÉ, PARMESAN CROUTONS, SAGE  
SALAD of POACHED EGG, GRUYERE CHEESE, CROUTONS  
AUBERGINE, TOMATO, GARLIC AND PARMESAN GRATIN, ROCKET SALAD

SPINACH AND GOATS CHEESE RAVIOLI, BAY LEAF SAUCE  
CARROT AND SWEDE GALLETE, ROASTED BABY ONIONS AND WILD MUSHROOMS  
'LE PONT' HOUSE SALAD of GRILLED AND PICKLED VEGETABLES

Sides 3.95

HARICOTS VERT, LEAF SPINACH, POMMES PURÉE, MINTED RATTE POTATOES, SALADE VERTE  
*(available on request on the evening or to pre order for your guests)*

EXTRAS:

PRE DINNER CANAPÉS FROM £8.00 PER PERSON

CHEESE SELECTION £8.00 PER PERSON

SELECTION OF TEA & COFFEE AND CHOCOLATE COATED COFFEE BEANS £4.50 PER PERSON

SELECTION OF TEA & COFFEES AND PETIT FOURS £5.50 PER PERSON

ALL PRICES ARE INCLUSIVE OF V.A.T. AT 17.5 % A NON DISCRETIONARY 12.5 % SERVICE CHARGE WILL BE ADDED TO YOUR BILL

**Please note : Items are subject to change**

**Parties up to 20 guests may have the full menu selection of either A or B or C**

**Parties of 21 and above may select one starter, one main courses and one dessert per course**

**(Please advise of number of vegetarians and any dietary requirements prior to the event)**



**Le Pont de la Tour Canapé Menu  
£2.00 per bite**

**Savory canapés:**

Steak tartare

Scallop cerviche

Breaded prawns & chilli jam

Smoked salmon roulade

Spiced foie gras en croûte

**Dessert Canapés:**

Chocolate brownie

Pistachio and cherry tart

**A choice of up to 5 canapés may be selected**

Le Pont de la Tour Ltd t/a Le Pont de la Tour  
All prices are inclusive of V.A.T. @ 17.5 %.  
An optional 12.5 % service charge will be added to your bill