

## Starters

GAME CONSOMMÉ, DUXELLES TORTELLINI'S

FOIE GRAS 'PANÉ', PLUM AND APPLE COMPOTE  
**Supplement 3.00**

SEARED SEA SCALLOP, CAULIFLOWER, SHELLFISH GLAZE

ASSIETTE OF VENDÉE QUAIL, BOUDIN NOIR, APPLE AND ALMOND SALAD

H FORMAN OAK SMOKED SALMON, POTATO AND CHIVE SALAD, CAPERBERRIES

HORS D'ŒUVRE MAISON  
**Smoked salmon and blini, oyster en gelée,  
crab cocktail**

SELECTION OF WEST MERSEA ROCK OYSTERS AND NATIVE OYSTERS ½ DOZEN

GRILLED ROCK OYSTERS, SPINACH, POITRINE FUME, PARMESAN CRUST

KASPIA ROYAL BACCARI CAVIAR 30G, BLINIS, CRÈME FRAÎCHE  
**Supplement 45.00**

KING PRAWN, DEVONSHIRE CRAB AND LOBSTER COCKTAIL  
**Supplement 3.00**

CLASSIC STEAK TARTARE, MELBA TOAST

**A vegetarian menu is also available**

## Main Courses

STEAMED STONE BASS, CUCUMBER, BEETROOT,  
SMOKED EEL, SAUCE MATELOTE

POACHED HALIBUT, BRAISED SWISS CHARD, CHAMPAGNE CAVIAR SAUCE

CRUSTACEAN RISOTTO, PARSLEY BROTH

WHOLE GRILLED DOVER SOLE, CREAMED SPINACH, POMME PURÉE, CELERIAC  
**Supplement 15.00**

PLATEAU DE FRUITS DE MER  
West Mersea rock oysters, King prawns,  
Cherrystone clams, Cornish Crab, cockles, Brown shrimps, Whelks, Winkles,  
Mayonnaise, lemon, shallot vinegar, rye bread  
**Supplement 20.00**

SHELL FISH GRATIN, POMMES DUCHESSE

DAUBE DE BŒUF, POMME PURÉE, GLAZED CARROTS, SAUCE BOURGUIGNON

ROAST FREE RANGE GOOSNARGH CHICKEN BREAST,  
SHALLOT TART, CEP VELOUTÉ

CUSHION OF YORKSHIRE GAME VENISON, BRAISED RED CABBAGE, POMME  
FONDANT, RED WINE SAUCE

HERB CRUSTED LAMB CUTLETS & SHOULDER,  
WINTER VEGETABLES GALETTE, ROSEMARY JUS

ASSIETTE OF VEAL, ROASTED BABY VEGETABLES, SAGE BUTTER SAUCE

### Side orders 3.95

HARICOTS VERT, LEAF SPINACH,  
POMMES PURÉE, THYME SAUTÉE POTATOES, SALADE VERTE

### Three courses 42.50

**Your bill will be left open to leave gratuity at your discretion**

LE PONT DE LA TOUR COMPLIES WITH THE HOSPITALITY INDUSTRY' VOLUNTARY CODE OF PRACTICE  
FOR PARTIES OF 8 AND MORE A 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL  
ALL PRICES ARE INCLUSIVE OF VAT @17.5%

## Desserts

CANDIED ORANGE CRÈME BRÛLÉE

STUFFED POIRE EN CROUTE, WALNUT AND PRUNE ICE CREAM

“BLACK FOREST “GUANAJA CHOCOLATE MARQUISE, LIQUORICE CREAM

RUM SAVARIN, PINEAPPLE SALSA, MOJITO SHOT

CINNAMON BAVAROIS WITH A BUTTERSCOTCH RIPPLE,  
NUT CRUMBLE

FLAMBÉE OF THE DAY

BITTER CHOCOLATE CYLANDER, BANANA MOUSSE, CHAIRMAN'S XI RUM  
AND RAISIN ICE CREAM

ASSIETTE DE SORBETS MAISON

FROMAGE FERMIER DU JOUR FROM OUR CHEESE TROLLEY  
**Supplement 5.00 (4 pieces)**