



Menu A

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Cauliflower soup blue cheese crouton
Terrine of foie gras, spiced pear chutney
Smoked salmon, classic complements

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Warm salad of baby artichoke & goats cheese
fritots
Roast Icelandic cod fillet, olive oil crushed
potato's , grilled courgettes
Roast lamb, sweet onion soubise, fondant potato &
carrots

Toasted almond & cherry crème brulee
Apricot & almond pithivier, amaretti cream
Valrhona "Jivara" milk chocolate mousse,
gingerbread & fromage frais sorbet

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OR

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Menu B

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Risotto of peas & feves, tomato & black olive
dressing
Dressed Cornish crab & melba toast
Smoked duck salad, apple & celery

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Fillet of veal Rossini
Pave of salmon with garlic spinach & lobster
emulsion
Linguine, seasonal vegetables & chervil sauce

Lemon verbena & mixed berry jelly, pistachio
macaroon
Banana cheesecake, banoffee cream & caramelized
banana
Warm chocolate brownie, cream

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Parties of up to 16 guests may select up to THREE dishes per course in advance

Parties above 16 guests are requested to pre-select ONE starter, a choice of TWO main courses and ONE dessert per course in advance
Parties above 20 guests may pre select ONE dish per course

Please note: Items are subject to change

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



Festive Season Menu

Available from Monday 17th November 2008

3 course menu, choice of tea or coffee @ £65.00 per person

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Chestnut velouté

Smoked salmon, caviar crème fraîche

Foie gras terrine, quince compote & walnut toast

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Pumpkin risotto, sautéed trompettes

Roasted seabass, cep & celeriac ragout, red wine sauce

Fillet of Scotch beef, brussel sprouts, smoked bacon sauce

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Available from Monday 1st December

Roasted Norfolk turkey, classic trimmings & turkey jus

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Chocolate & orange mousse

Christmas pudding crème brûlée

Mulled wine, poached fruit salad, hazel nut cream

Tea, Coffee

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**Parties up to 14 guests may have the full menu selection
Parties of 15 and above may select one dish per course**

(vegetarians & those with dietary requirement will be catered for on the day)



Le Pont de la Tour Canapé Menu
£2.00 per bite

Smoked salmon and dill tartlets

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Deep fried chilli tiger prawns

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Crostini with tomato with black olive tapenade

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Smoked salmon, crème fraiche on crostini

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Artichoke and goats' cheese tart fine

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Bayonne ham, quince crostini

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Foie gras parfait, melba toast

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A choice of up to 5 canapés may be selected

