



LE PONT DE LA TOUR

Event Menus



36D Shad Thames, London SE1 2YE

Menu 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 1 week prior to the event date

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

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



Le Pont Menu

Lunch: £50 per person Dinner: £66 per person



Jambon de Bayonne, remoulade, dried tomatoes **Kcal 565**

White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve) **Kcal 112**

Warm blini, London cured smoked salmon, fromage blanc **Kcal 426**

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Roast crown of chicken, swede puree, cranberry and sage farce, Brussel tops, Alsace bacon, pommes fondant, thyme roasting juices **Kcal 1779**

Chestnut gnocchi, pumpkin ketchup, red kale, braised salsify, winter truffle vinaigrette (ve) **Kcal 602**

Roast loin of Cornish cod bourguignon, trompette mushrooms, garlic pommes puree, sauce lie de vin **Kcal 895**

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Chocolate fondant, coconut ice cream **Kcal 620**

Crème caramel, sauternes raisins **Kcal 647**

Ice creams / Sorbets au Maison **Kcal 174**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 804**



Prestige Menu

Lunch & Dinner: £88 per person



Aged Longhorn beef tartare, smoked egg yolk, pommes gaufrette **Kcal 670**

Dressed Cornish crab salad, shredded gem hearts, pickled cucumber, dill emulsion **Kcal 505**

Salad of Winter leaves, meaux mustard dressing, walnuts, mulled pear, Tete de Moine (v) **Kcal 530**

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‘Steak Frites’ – 220g aged Cumbrian Bavette beef*, sauce béarnaise, French fries **pink or well done only* **Kcal 1524**

Roast half native lobster, garlic butter, French fries, sauce choron **Kcal 1911**

Chestnut gnocchi, pumpkin ketchup, red kale, braised salsify, winter truffle vinaigrette (ve) **Kcal 602**

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Chocolate fondant, coconut ice cream **Kcal 620**

Rhubarb and custard trifle, orange crème pâtissier, puffed wild rice **Kcal 453**

Blackcurrant and vanilla mille-feuille, caramelised almonds, lemon yoghurt sorbet (ve) **Kcal 410**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 804**



For the Table



Nibbles

Nocellara olives £3.00

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Jersey oysters, mignonette sauce £3.80 each

Ostra regal oysters, mignonette sauce £6.00 each

Crevettes, cocktail sauce £3.00 each

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Kings caviar, sour cream, blinis *prices available on request*

Added Cheese Course

Selection of French cheeses 3 for £14 | 5 for £18

Side Dishes

Summer leaf salad, Dijon vinaigrette £5.00

French fries £6.00

Pommes puree £6.00

Fine beans, shallot butter £6.00

Tomato salad, red onion £6.00

To Finish

Cannele Bordelais x2 £3.00

Salt caramel truffles x4 £5.00

Freshly baked lemon Madeleines x6 £4.00

Blackberry and almond choux buns x4 £3.00



Canapés & Finger Food



Canapés

£3 each, minimum order of 5 each

Smoked salmon ballotine and caviar

Oyster beignet, rouille and parsley

Cornish crab on toast

Duck arancini, orange sauce

Buttermilk fried chicken, jalapeno, chipotle mayonnaise

Smoked ham and foie gras, cherry purée

Fried cep and truffle mac and cheese

Warm gougère, 24-month aged Comté (v)

Avocado tempura, aubergine caviar (ve)

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Hazelnut and yuzu macaroon

Blackberry and crème patisserie choux bun

Lemon meringue lollipops

Finger Food

£7 each, minimum order of 5 each

Pork belly sausage roll, red wine apple purée

Chicken, cep and asparagus vol au vent

Chorizo and squid scotch egg, saffron mayonnaise

Thai mackerel slider, chili and coriander relish

Merguez hot dog, pickled cabbage, cucumber and mint

Cep and red onion doughnuts (v)

Fish finger sandwiches, dill emulsion

Spiced cauliflower and chickpea croquettes, mango jam (v)

Please note you can choose up to 6 different canapés and 5 different finger food items



Events Wine List



Sparkling Wines

NV Chandon Brut, Argentina £65
NV Lanson Brut, Champagne £85
Nyetimber Classic Cuvee, England £89
NV Lanson Rose, Champagne £120
NV Laurent Perrier, Champagne £148

White Wines

2022 Chablis De La Motte, Burgundy £59
2022 Sancerre Pre Semele, Sancerre, Loire Valley £68
2021 Riesling Adam Dhroner Trocker, Mosel £72
2021 Chablis 1er Cru Bouroy, Burgundy £90
2022 Meursault Vallet Freres, Burgundy £135

Red Wines

2019 Syrah Circumstance Waterkloof, Stellenbosch £55
2015 Château Lanessan, Bordeaux £70
2021 Crozes Hermitage Cave de Tain, Rhône £75
2021 Santenay 1er Cru Vallet Freres, Burgundy £110
2017 Château Haut-Marbuzet, St Estephe, Bordeaux £149

Dessert Wines

2017 Graham's LBV Red Port, Portugal £58
2014 Castelnau Suduiraut, Sauternes £108

This is a sample list only, subject to change, we advise selecting wines closer to the event date to ensure stock availability.

Should you be looking for a specific wine then our Head Sommelier will be delighted to assist.

Beers, spirits, soft drinks prices available on request.

