

# La Boheme Evening Menu £38

## 2 Courses, canapés & palate cleanser

(Available Wednesday to Friday from 6pm & Saturday from 5pm)

### Les Entrées (Starters)

#### Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served with dressed salad leaves, finished with a duo of sweet ginger & chilli dressings

#### Assiette De Crabe Oriental

Home made fresh crab croquette & a mini deep fried crab, lemon & chilli spring roll, served with grilled pineapple & garnished with a chilli, ginger, lemon grass, coconut milk & coriander sauce

#### Mini Bouillabaisse De Provence

Seabream fillet pan fried with shredded leeks & fennel, served with a light creamy smooth fish soup, garnished with a rouille & grated Gruyère cheese croûton

#### Trio De Porc A Notre Façon

Crispy pork belly, braised pork cheek & grilled black pudding, set on a fricassee of Savoy cabbage & pancetta, drizzled with a fresh thyme jus

#### Cuisses De Grenouilles

This is becoming one of our signature dishes consisting of frog legs pan fried until golden brown, presented on wild mushrooms, with a caramelised white onion compote, dressed with a smooth garlic cream sauce

#### Notre Follie De Canard Aux Légumes Marines

Home made shredded duck leg confit flavoured with red onion chutney, garlic & fresh parsley & a mousse of duck liver parfait, served with toasted onion bread, a selection of Autumn pickled vegetables & drizzled with a Cumberland dressing

#### Coquille St Jacques (£2.50 extra)

Fresh Scottish King scallops pan fried, set on a creamy Parmesan risotto flavoured with peas, smoked salmon & spring onions, garnished with a Parmesan tuile & a sun-dried tomato sauce

#### Panier Du Chèvre & Figs De Saison (V)

A light filo basket filled with a chilled roasted fresh fig compote & whole roasted figs, topped with breaded baby goats cheese & wild salad leaves, simply drizzled with a sesame seed caramel

#### Pigeon Poêle Sur Purée De Celeri-Rave & Truffé

Pigeon breast pan fried to pink & grilled Irish white pudding, presented on a smooth celeriac & truffle purée, garnished with game chips & finished with a black berry & Sloe gin jus

#### Soupe A L'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a croûton & melted Gruyère cheese

**Complimentary bread is included, if you would like an extra slice, please let us know**

**La Boheme Cookery Book: (Available here today £15)**

# Evening Menu

## Les Plats (Main Courses)

### Roti D 'Agneau Aux Trois Légumes

Lamb rump roasted to pink, served with a courgette flan flavoured with lemon, a grilled aubergine filled with garlic, basil & cheddar cheese & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb & garlic lamb jus

### Bar Poêle Sauce Safran

Fillet of seabass pan fried, set on fricassee of garden peas, leeks, grilled cos lettuce & carrots, served with new potatoes & finished with a creamy saffron "beurre blanc"

### Lotte Façon Italienne

Pan fried monk fish medallion, presented on fresh linguini pasta with bacon lardons, peas & leeks, bound in a creamy smooth garlic, parsley & Parmesan sauce

### Chevreuil Aux Multiple Saveurs

Venison rump cooked to medium, served with braised red cabbage, an aromatic parsnip purée & potato Dauphinois, garnished with a robust Port & red currant jus

### Filet De Veau Aux Champignons

Pan fried veal fillet cooked to medium, served with a quenelle of creamy mashed potato, Savoy cabbage & a julienne of vegetables, finished with a creamy sweet white wine & cep mushroom sauce

### Flétan Au Risotto De Langoustine (£2 extra)

Pan fried fresh halibut, served on a risotto flavoured with fine diced vegetables & a beautiful creamy langoustine bisque sauce

### Margret De Canard Sauce Madère

Duck breast roasted to pink, presented on a caramelised onion purée, served with a king mushroom, a celeriac fondant & Pomme Anna potatoes, garnished with a balsamic & Madeira sauce

### Filet Cantona (£4.50 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic, black pepper & chopped chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a potato rosti, garnished with a caramelised shallot jus

### Ballotine De Pintade A L'Estragon

Roasted ballotine of boneless guinea fowl filled with a chicken & dried fruit stuffing, presented on a carrot & cardamom purée, served with a fricassee French beans cooked in sun-dried tomatoes, garlic & parsley & celeriac & potato dauphinois flavoured with grain mustard, garnished with a fresh tarragon jus

### Entrecôte De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, roasted root vegetables & home cut chips

## Dessert Course £8.75

(The 2 course menu can be a main course & dessert option if you prefer)

Once you receive your meal, should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige.

**Bon Appétit!**