



Le Diner De Noël - EVENING MENU

2 Courses (Canapés & Palate cleanser) £40

(Available: Wednesday–Friday from 6pm & Saturday from 5pm)

Les Entrées

(Starters)

Soupe D'Hivers (V)

Our traditional curried parsnip soup topped with a lime & honey crème fraiche & croutons

Coquille St Jacques (£2.50 extra)

Pan fried King scallops, set on a trio of purees; cauliflower, tomato & sweet potato & horseradish, dressed with a roasted garlic jus & garnished with a Parmesan tuile & pickled fennel salad

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter, served with a duo of red & green sweet chilli & ginger dressings

Perdrix Au Choux De Bruxelles

Pan fried partridge breast & grilled white pudding, presented on a fricassee of shredded sprouts, pancetta & chestnuts, dressed with a Southern Comfort & redcurrant jus, garnished with crispy game chips

Panier De Pépite De Lotte Basquaise

Crispy filo pastry filled with medallion of monkfish tail pan fried with chorizo, asparagus, pak choi & sun-dried tomatoes in a light creamy saffron sauce

Duo De Fromage De Chèvre (V)

Deep fried breaded baby goats cheese & cranberry & goats cheese spring rolls, presented on a caramelised white onion puree, served on a fricassee of wild mushrooms, garnished with cranberry jam & drizzled with a tangy parsley, garlic salsa verde

Gambas & Bonbon De Crabe Sur Risotto De Langoustine

Pan fried marinated King prawns & a breaded crab croquette presented on a risotto flavoured a creamy langoustine bisque & fine diced vegetable, dressed with a garlic rouille

Carpaccio De Bœuf De Noel

Thin slices of beef carpaccio served on a celeriac rémoulade & a caramelised shallot puree, dressed with a red onion, lime, soy, mint & coriander dressing, topped with watercress salad leaves & a deep fried chiffonnade of leeks

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & grilled black pudding, presented on a warm diced apple & leek compote, dressed with a sweet cider jus

Daily Specials available: Please see separate menu

Just to let you know: should you require any extra bread, potatoes, vegetables or sauce once you receive your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appétit!

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

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted



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Les Plats

(Main Courses)

Agneau De La Nativité

Pulled lamb shoulder flavoured with caramelised red onion & cumin, wrapped in puff pastry, served with dauphinois potatoes, roasted aubergine filled with Cheddar cheese, garlic & basil & a courgette flan flavoured with Gruyere, lemon & thyme, dressed with a roasted garlic, tomato & fresh herb jus

Entrecôte Au Poivre

7oz Sirloin steak cooked to your liking, presented on seasonal roasted root vegetables with home cut chips, served with a creamy cracked peppercorn sauce

Médailon De Veau A La Crème De Cèpe

Pan fried medallion of veal cooked to medium set on a carrot puree, presented on mushrooms, braised kale, baby onions & carrots, served with pomme Anna potatoes & garnished with a creamy sweet wine & cep mushroom sauce

Duo De Poissons Au Safran

Pan fried halibut & salmon fillet, presented on a fricassee of fine diced seasonal vegetables, peas, leeks & shredded lettuce leaves, served with a quenelle of creamy mash & finished with a fresh creamy saffron "beurre blanc"

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit & sage stuffing, roasted local vegetables, sprouts & roasted potatoes, garnished with our turkey jus & cranberry sauce

Filet Cantona (£4 extra)

7oz fillet of beef filled with cream cheese, garlic & chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a shredded potato galette, dressed with a robust Port sauce

Mon Chevreuil De Noël

Venison rump pan fried to pink & a roasted fig wrapped in Parma ham, served with Savoy cabbage, a julienne of vegetables & Parmesan Pomme Duchesse potato, drizzled with a Sloe gin & blackcurrant jus

Bar Façon Thaïlandaise

Pan fried fillet of seabass, presented on a homemade spinach fishcake, served with pak choi & celeriac fondant, garnished with a fresh ginger, chilli, lemon grass, coconut milk & coriander sauce

Magret De Canard A La Mandarine

Gressingham duck breast roasted to pink presented on a parsnip puree, served with braised red cabbage & celeriac & grain mustard dauphinois potatoes, finished with a satsuma & whiskey jus

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

SOME DISHES MAY BE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED

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