



## Le 'Déjeuner' De Noël - LUNCH MENU

### 2 Courses £30

Available: Wednesday-Friday 12noon to 1.30pm (last orders)

#### Les Entrées

##### (Starters)

##### **Soupe D'Hivers (V)**

Traditional curried roast parsnip soup, topped with a lime & honey crème fraiche & croutons

##### **Le Chèvre Panne Au Deux Saveurs (V)**

Deep fried breaded baby goats cheese, 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

##### **Notre Gâteau De Poisson & Œuf Poche**

Home-made fish cake flavoured with wilted spinach, presented on a sun dried tomato compote, topped with a soft poached egg & hollandaise sauce

##### **Parfait De Foie De Volaille**

Smooth chicken liver parfait, flavoured with Cognac & Port, served with toasted brioche & homemade Winter pickled vegetables

##### **Beignet De Haddock**

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

##### **Roulade De Canard Oriental**

Deep fried spring rolls filled with shredded duck leg confit, bean sprouts & spring onions bound in a hoi sin sauce, set on a celeriac rémoulade & drizzled with a sesame seed, soy, orange juice & coriander dressing

##### **Panier De Rognons D'Agneau Au Poivre**

Filo pastry basket filled with pan fried fresh lambs kidneys cooked in a creamy cracked peppercorn, mushroom & Cognac sauce

##### **Gratin De Fruits De Mer**

Fresh mussels, King prawns & King scallops, bound in a leek & apple Mornay flavoured with dill & lemon, topped with breadcrumbs & oven baked until golden brown

##### **Duo De Porc Et Boudin Aux Choux De Bruxelles**

Crispy pork belly, grilled white & black pudding, presented on shredded sprouts, chestnuts & pancetta, drizzled with a sweet English cider jus

**Daily Specials available: Please see separate menu**

***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)

#### **Pithiviers D'Agneau**

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with Parmesan potato Duchesse, a courgette flan flavoured with lime, thyme & Gruyère & a stuffed aubergine flavoured with basil, cheddar & garlic, finished with a garlic & herb lamb jus

#### **Notre Roast Turkey Roti**

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

#### **Supreme De Poulet Aux Champignons**

Pan fried chicken supreme presented on a carrot puree & potato rosti, served with a fricassee of mushrooms, baby onions, carrots & braised kale, finished with a creamy mushroom sauce

#### **Cabillaud Facon Thailandaise**

Pan fried cod fillet presented on a celeriac fondant, pak choi, roasted butternut & mash potato dressed with a fresh chilli, ginger, lemon grass, coconut milk & fresh chopped coriander sauce

#### **Mignon De Porc De Noël**

Roasted fillet of pork filled with a Mature cheddar rarebit filling, wrapped in pancetta, served with Savoy cabbage, a julienne of vegetables & crispy Pomme Anna potato, finished with a caramelised shallot & sherry jus

#### **Duo De Chevreuil A Notre Facon**

Duo of pan fried medallion of venison cooked to medium & a suet pudding filled with braised venison shoulder flavoured with Port & pear, served with braised red cabbage & dauphinois potato, finished with a Port jus

#### **Filet De Saumon Au Safran**

Fillet of salmon set on a bed on fine ratatouille, served with new potato wedges, finished with a light creamy saffron sauce

#### **Confit De Canard A Ma Facon**

Roasted confit duck leg, set on a parsnip puree, served with green beans flavoured with chopped parsley, garlic, tomato & shallots & celeriac & grain mustard dauphinois potatoes, garnished with a satsuma & Southern Comfort jus

#### **Pave De Bœuf Au Poivre**

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

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

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!

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

**(Please note: Coffee is not included)**

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