

Le “Friday Early Diner Menu” £32

2 Courses & Canapes

Served between 5pm -5.45pm (last orders)

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

Parfait De Foie De Volaille

Sliced toasted brioche topped with home-made smooth chicken liver parfait flavoured with Port & Cognac, accompanied by a tomato & red onion chutney

Coquille St Jacques (£2.75 extra)

Fresh Scottish King scallops pan fried, presented on a fricassee of wild mushrooms & grilled asparagus, drizzled with a roasted garlic jus

Gateau De Poisson

Home made salmon fish cake flavoured with spinach & lemon, pan fried & topped with a poached egg, garnished with a smoked salmon beurre blanc

Duo De Porc A Notre Façon

Crispy pork belly, grilled black & white pudding, presented on a grain mustard & celeriac puree, served with an Armagnac jus

Salade Boheme

Slices of chicken supreme dusted with mild Cajun spices, served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & fresh parmesan shavings

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a leek & apple mornay, topped with breadcrumbs & oven baked until gratinated

Soupe De Poisson Du Sud

A traditional smooth fish soup from my uncle Jean's recipe, garnished with a garlic rouille croûton & Gruyère cheese

Tartelette De Fromage Chevre (V)

A caramelised white onion tart, flavoured with thyme & lime, topped with goats cheese, served warm & dressed with fig puree & roasted figs

Rognons D'Agneau Au Poivre

One of my favourite starters consisting of pan fried fresh lamb's kidneys served in a creamy peppercorn & mushroom sauce, served in a filo basket

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

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

Les Plats (Main Courses)

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with a courgette flan flavoured with lemon, a grilled aubergine filled with garlic, basil & cheddar cheese & pomme croquette potatoes flavoured with Parmesan & Spring onions, garnished with a fresh herb & garlic lamb jus

Pave De Bœuf Aux Poivres

7oz rump steak, served with aromatic roasted root vegetables & hand cut chips, accompanied by a traditional creamy peppercorn sauce

Cabillaud Thaïlandaise

Pan fried cod fillet, presented on a bed of fresh linguini pasta & diced vegetables, bound with an aromatic Thai sauce flavoured with chilli, ginger, coriander, lemon grass & coconut milk

Supreme De Poulet Aux Champignons

Pan fried chicken supreme presented on a wild mushroom & seasonal green vegetable risotto, finished with a creamy mushroom sauce

Duo De Chevreuil A Notre Façon (£1.50 extra)

A suet pudding filled with braised venison shoulder flavoured with Port & pear & venison rump cooked to pink, served with a julienne vegetables & dauphinois potatoes, finished with a balsamic & Port jus

Saumon De Printemps

Fillet of salmon pan fried, presented a fricassee of diced leeks, peas, carrots & celery, served with new potatoes & garnished with an orange & rosemary beurre blanc

Ballotine De Lapin A L'estragon

Ballotine of boneless rabbit leg filled with a sun dried tomato, chicken & harissa mousse, presented on green beans, carrots, chestnut mushrooms, caramelised onions & deep fried diced potatoes, finished with a creamy fresh tarragon sauce

Confit De Canard

Duck leg confit, set on a carrot puree, served with celeriac & grain mustard dauphinois potatoes & green beans cooked in a tomato, garlic & fresh parsley, dressed with a Madeira sauce

Filet De Bar Provençal

Pan fried fillet of sea-bass, presented on a fine diced fresh ratatouille & new potato wedges, served with a creamy saffron sauce

Joue De Porc A La Normande

Braised pork cheek & shredded pork belly potato cake flavoured with parsley & a white onion marmalade, set on a cauliflower puree, served with sliced caramelised apple, braised kale & finished with a caramelised shallot jus

Bon Appétit!

**The 2 course menu can be a main course & dessert option if you prefer
(Desserts £8.95)**

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.

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