

La Boheme Evening Menu £40

2 Courses, canapés & palate cleanser

(Available Thursday & 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 Fruits De Mer (£2.75 extra)

Pan fried King scallop, a home made fresh crab croquette & a pan fried fresh marinated king prawn tail presented on a risotto flavoured with a creamy langoustine bisque, garnished with a parmesan tuile

Mini Bouillabaisse A Ma Façon

Strips of pan fried wild seabass, served with saffron potatoes & braised fennel, dressed with smooth fish soup & garnished with a garlic rouille crouton & Gruyere cheese

Trio De Porc A Notre Façon

Crispy pork belly, braised pork cheek & grilled black pudding, presented on an apple compote flavoured with sage, 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

Follie De Volaille

A warm Dutch pancake flavoured with spring onions, topped with a shredded duck rilette, a smooth chicken liver mousse & slices of chilled roasted duck breast, served with a tomato & red onion chutney, garnished with a rocket salad & a Cumberland dressing

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

Tartelette De Fromage Chevre (V)

A caramelised white onion tart, flavoured with thyme & lime, topped with goats cheese, served warm, set a beetroot puree & served with a beetroot salad, drizzled a sesame caramel

Caille Poêle Et Morille Farcie

Quail breast pan fried, quail let confit & grilled fresh morels filled with a wild & black garlic farce, presented on a celeriac & grain mustard puree, garnished with game chips, finished with an Armagnac 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)

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

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

Evening Menu

Les Plats (Main Courses)

Duo Roti D 'Agneau Aux Trois Légumes

Lamb fillet roasted to pink & 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

Bar Poêle Sauce Aux Safran

Fillet of sea-bass pan fried, served on a salmon potato cake flavoured with lemon & spinach accompanied by a fine diced ratatouille & dressed with a creamy saffron sauce

Duo De Chevreuil A Notre Façon

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

Cabillaud Aux Champignons

Pan fried cod fillet, presented on a celeriac & grain mustard puree, served with stem broccoli, carrots, chestnut mushrooms, caramelised baby onions & deep fried diced potatoes, finished with a creamy mushroom sauce

Porc Du Paysan

Pork fillet filled with a Cheddar rarebit, wrapped in pancetta, set on carrots puree, served with pomme Anna potatoes, Savoy cabbage & a fricassee of diced leeks, peas, carrots & celery, garnished with a caramelised shallot jus

Flétan A La Bisque De Langoustine (£3 extra)

Pan fried fresh halibut, presented on a risotto with diced vegetables, flavoured with a Langoustine bisque

Magret De Canard

Duck breast roasted to pink set on a cauliflower puree, presented with baby Spring vegetables & celeriac & grain mustard dauphinois potatoes, dressed with a Medeira sauce

Filet Cantona (£5 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 roulade, garnished with a robust Port jus

Ballotine De Pintade

Roasted ballotine of boneless guinea fowl filled with a crab, mango & fresh lime leaf farci, presented a mire poix of vegetables with new potato wedges, served with an aromatic Thai sauce flavoured with chilli, ginger, coriander, lemon grass & coconut milk

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

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!

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