

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 homemade smooth chicken liver parfait flavoured with Port & Cognac, accompanied by an orange & green peppercorn chutney

Coquille St Jacques (£2.95 extra)

Fresh pan fried Scottish King scallops, presented on a fricassee of peas, asparagus, broad beans & morel mushrooms, served in a Champagne & scallop beurre blanc, topped with a Parmesan tuile

Brandade Morue Oeuf Poche Croustillant

A traditional dish consisting of fresh flaked cod & mash potato folded with garlic infused olive oil, topped with a crispy poached egg & set on a pool of roasted red pepper & paprika sauce

Duo De Porc A Notre Façon

Crispy pork belly, grilled black & white pudding, presented warm fresh peas & shredded pork veloute, paired with game chips & drizzled with a sticky honey & fennel seed 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 creamy Mornay sauce flavoured with mussels jus, sundried tomatoes, chopped spring onions & fresh garden peas, topped with breadcrumbs & oven baked until gratinated

Assiette De Saveure De L'Ete

Thin slices of cured seatrout & salmon set on a smooth beetroot puree & chilled roasted beetroot, served with new potatoes in olive oil, a horseradish cream, pickled fennel & melba toast, drizzled with an orange & cardamom & a grain mustard, honey & sesame dressing

Tartelette De Fromage Chevre (V)

A caramelised white onion tart, flavoured with thyme & lime, topped with goats cheese, served warm & dressed with a roasted apricot & rosemary puree & a fresh roasted apricot

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

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

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 A La Marseillaise

Pan fried cod fillet, presented with a fine diced ratatouille & a smooth quennelle of olive oil mash potato, dressed with a creamy fresh basil sauce

Supreme De Poulet Au Risotto De Langoustine

Pan fried chicken supreme presented on a creamy risotto flavoured with a langoustine bisque & green vegetables, finished with a creamy saffron sauce

Duo De Porc A Notre Façon

Suet pudding filled with braised pork shoulder flavoured with cider & apple & pan fried pork fillet, served with a julienne vegetables, shredded Savoy cabbage & dauphinois potatoes, drizzled with a grain mustard jus

Saumon Poele Sauce Orange & Romarin

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

Symphonie De Poissons Thaïlandaise (£2 extra)

A selection of fresh fish of the day, quickly pan fried, presented on pak choi, braised fennel, a celeriac fondant & turned sweet potatoes, served with a Thai sauce consisting of coconut milk, chilli, ginger, lemon grass & fresh chopped coriander

Confit De Canard

Duck leg confit, set on french beans, roasted tomatoes, caramelised shallots & sauteed new potatoes, flavoured with fresh chopped garlic & fresh parsley, dressed with a red peppercorn & Madeira sauce

Filet De Bar A L'Estragon

Pan fried fillet of seabass, presented on a fricassee of caramelised pearl onions, green beans, mushrooms & carrots, served with deep fried diced potatoes, finished with a light fresh tarragon beurre blanc

Veau A La Lymmanaise

Medallion of veal lightly dusted with breadcrumbs & herbs, cooked to medium & a pulled veal croquette flavoured with lemon, fresh thyme & cream cheese, set on a parsnip puree, served with a grilled King mushroom, roasted carrots, broccoli & celeriac dauphinois potatoes, finished with a sweet white wine & cep mushroom sauce

Bon Appétit!

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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