

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

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

Croustillant De Lotte Basquaise

Strips of pan fried monkfish medallions, served with spring onions & pineapple cooked in coconut milk, ginger, chilli, lemon grass & fresh chopped coriander, presented in a crispy filo pastry basket

Trio De Porc A Notre Façon

Crispy pork belly, braised pork cheek & grilled black pudding, presented on a warm pea & shredded pork veloute, drizzled with a sticky honey & fennel seed 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

Assiette De Carpaccio De Filet De Boeuf

Carpaccio of fillet of beef served with wild salad leaves, caramelised shallot puree & a sweet potato & horseradish puree, garnished with game chips & drizzled with a sweet but tangy chopped red onion, lime, fresh mint & lemon balm dressing (delicieux)

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 Provençal De Fromage Chevre (V)

Deep fried creamy goats cheese croquettes, set on a smooth beetroot puree, served with roasted chilled beetroot & pickled fennel, drizzled with an orange & cardamom & a grain mustard, honey & sesame dressing

Caille Poêle Sur Remoulade Et Raisins Blanc

Pan fried quail breast & quail leg confit, served with a black garlic chicken mousse, set on a bed of kale with a creamy parsnip puree, finished with a light Whisky & white grape jus

Soupe A L'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a croûton and 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

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

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'

Mignon De Veau Sauce Vin Jaune & Cep

Medallions of veal fillet lightly dusted with breadcrumbs & herbs, cooked to medium, 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

Cabillaud A La Marseillaise

Pan fried cod fillet, presented on a fresh fine ratatouille, a smooth quenelle of olive oil mash potato, drizzled with a fresh light creamy 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, garnished with grilled fresh king prawn tails & a light creamy saffron sauce

Flétan Poele Sauce Orange & Romarin (£3 extra)

Pan fried fresh halibut topped with a tomato compote, presented on a fricassee of peas, diced leeks, carrots, celery & new potatoes, served with a creamy orange & rosemary 'beurre blanc'

Magret De Canard

Duck breast roasted to pink, 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 Cantona (£5 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic, black pepper & chopped chives, wrapped in pancetta and cooked to medium, served with roasted root vegetables & a potato roulade, garnished with a robust Port jus

Paupiette De Pork Farcie

Roasted pork fillet filled with aromatic dried apricots & diced apple, wrapped in pancetta & served with a julienne of vegetables, shredded Savoy cabbage & dauphinois potatoes, finished with a grain mustard jus

Symphonie De Poissons Thaïlandaise

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

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