

# Le “Lunch Menu” £30

## 2 Courses & Filter Coffee

Served between 12.00 noon & 1.30pm (last orders) Wednesday to Friday

### 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)

# Le “Lunch Menu”

## 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!**

### **Filter Café & Chocolate Mints**

**(Alternative coffees, please allow a £1.20 supplement)**

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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