

# 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 aromatic fruit chutney

### Duo De Porc A Notre Façon

Pan fried shredded pulled pork potato cake & pork cheek braised in a red wine sauce, presented on a fresh pea veloute, topped with a poached egg

### Coquille St Jacques (£2.95 extra)

Fresh pan fried Scottish King scallops, served with grilled black & white pudding, presented on a smooth cauliflower puree, garnished with a Parmesan tuile & a roasted garlic 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 a mussel jus, leeks, fresh dill & apple, topped with breadcrumbs & oven baked until gratinated

### Pigeon Poele Aux Champignons & Puree De Celeriac

Pigeon breast pan fried to pink, served with a wild mushrooms fricassee, set on a caramelised white onion compot & drizzled with a honey & fennel seed jus, garnished game chips

### Risotto De Poissons & Oeuf Poche Croustillant

A creamy risotto of flaked salmon & cod, flavoured with spinach, peas, asparagus & Parmesan, set on a sun dried tomato coulis & topped with a crispy poached egg

### Chèvre Au Deux Saveurs

Breaded baby goats' cheese, served with dressed salad leaves, orange segments & roasted beetroot, drizzled with a sesame seed caramel

### 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 & kale, 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

### **Bar Poele Thaillandaïse**

Pan fried fillet of sea bass, presented on a risotto flavoured with diced green vegetables, dressed with a lemon grass, ginger, fresh chilli, coconut milk & fresh coriander sauce

### **Supreme De Poulet Façon**

Pan fried chicken supreme, presented on green beans, flavoured with sundried tomatoes, garlic & parsley served with sautéed new potatoes, finished with a shallot & tarragon jus

### **Paupiette De Porc Farcie**

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

### **Saumon Poele Sauce Aux Safran**

Fillet of salmon pan fried, presented on fresh linguini flavoured with diced seasonal vegetables & peas, garnished a light creamy saffron sauce

### **Symphonie De Poissons Sauce De Coral & Champagne (£2 extra)**

A selection of fresh fish of the day, quickly pan fried, set on a fricassee of diced leeks, peas, carrots & celery & a sweet potato fondant, served with a Champagne & scallop beurre blanc

### **Confit De Canard A L'Orange**

Duck leg confit, served with braised red cabbage flavoured orange zest, juniper berries & a red currant jam, accompanied by a quenelle of mash potato & garnished with an orange & Madeira sauce

### **Merlu A La Crème De Champignons**

Pan fried hake fillet, served with caramelised pearl onions, carrots, green beans, chestnut mushrooms & deep fried diced potatoes, finished with a creamy mushroom sauce

### **Veau A La Lyonnaise**

Medallion of veal lightly dusted with breadcrumbs & herbs & a pulled veal parcel flavoured with lemon & fresh thyme, set on a celeriac & grain mustard puree, served with roasted carrots, broccoli & dauphinois potatoes, dressed with a thyme & roasted garlic jus

## **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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