

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 creamy risotto bound flavoured with spinach, peas & asparagus, topped with a Parmesan tuile & a sun dried tomato coulis

Bouillabaisse De Chez Moi

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

Trio De Porc A Notre Façon

Crispy pork belly, braised pork cheek in a red wine sauce & shredded pork bon bon, presented on a cauliflower puree & kale, drizzled with a 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

Roulot De Canard Façon Asiatique

Deep fried mini spring rolls filled with shredded duck leg confit, bean sprouts, coriander & sweet potato, bound in a Hoisin sauce & drizzled with a Soy sauce, sesame seed & fresh coriander dressing, garnished with salad leaves & pickled vegetables

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

Tartelette De Fromage Chevre (V)

A caramelised white onion tart, flavoured with thyme & lime, topped with goats cheese, served warm & dressed with a roasted fig, fig compote & a rocket salad

Caille Poêle Aux Champignons & Puree De Celeriac

Pan fried quail breast & quail leg confit, served with a morel mushroom filled with a black garlic mousse, set on celeriac & grain mustard puree, drizzled with an Armagnac jus, garnished with game chips

Soupe A L'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a croûton and melted grated 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 & kale, garnished with a fresh herb & garlic lamb jus

Filet De Bar Sauce De Coral & Champagne

Pan fried fillet of seabass, set on a fricassee of diced leeks, peas, carrots & celery & a sweet potato fondant, served with a Champagne & scallop beurre blanc

Trio De Veau Sauce Thym

Medallions of veal fillet, a shredded veal bon bon & veal parcel, presented on a celeriac & grain mustard puree, served with green beans, flavoured with sundried tomatoes, garlic & parsley with sautéed new potatoes, drizzled with a fresh thyme & roasted garlic jus

Cabillaud A La Creme De Champignons

Pan fried cod fillet, served with caramelised pearl onions, carrots, green beans, chestnut mushrooms & a quenelle of buttery mashed potatoes, finished with a creamy mushroom sauce

Supreme De Poulet Au Safran

Pan fried chicken supreme presented on fresh linguini flavoured with diced seasonal vegetables & peas, garnished with grilled fresh King prawn tails & a light creamy saffron sauce

Flétan Poele Thaïlandaise (£3 extra)

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

Magret De Canard A L'Orange

Duck breast roasted to pink, served with roasted carrot & braised red cabbage flavoured orange zest, juniper berries & a red currant jam, accompanied by celeriac dauphinois potatoes & garnished with an orange & 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 Porc Farcie

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

Duo De Chevreuil A Notre Façon

Duo of pan fried medallion of venison cooked to medium & a suet pudding filled with braised venison shoulder flavoured with Port & pear, served with roasted parsnip, broccoli & dauphinois potatoes, dressed with a caramelised shallot jus

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!

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