



Le Diner De Noël - EVENING MENU

2 Courses (Canapés & Palate cleanser) £45

(Available: Thursday – Friday from 6pm & Saturday from 5pm)

Les Entrées

(Starters)

Soupe D'Hiver

Our traditional curried parsnip soup topped with a lime & honey crème fraîche & croutons

Coquille St Jacques (£2.75 extra)

Pan fried King scallops, set on a trio of purees, cauliflower, tomato & sweet potato & horseradish, dressed with a roasted garlic jus & garnished with a Parmesan tuile

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter,
served with a duo of red & green sweet chilli & ginger dressings

Perdrix Au Choux De Bruxelles

Pan fried partridge breast & grilled white pudding, presented on a fricassee of shredded sprouts, pancetta & chestnuts, dressed with a Southern comfort & redcurrant jus, garnished with crispy game chips

Panier De Pepite De Lotte Basquaise

Crispy filo pastry filled with medallion of monkfish tail pan fried with chorizo, asparagus & leeks in a light creamy saffron sauce

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, a fig compote & a rocket salad

Gratin De Fruits De Mer

Fresh mussels, King prawns & King scallops, bound in a Champagne & scallop Mornay flavoured with spring onions & sun dried tomatoes, topped with breadcrumbs & oven baked until golden brown

Carpaccio De Boeuf De Noel

Thin slices of rare beef & venison carpaccio served on a beetroot terrine & a caramelised shallot puree, dressed with a red onion, lime, soy, mint & coriander dressing, topped with watercress salad leaves & a deep fried chiffonnade of leeks

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & grilled black pudding, presented on a warm diced apple & leek compote, dressed with a sweet cider jus

Daily Specials available: Please see separate menu

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

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



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Les Plats

(Main Courses)

Agneau De La Nativité

Lamb fillet cooked to medium & pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, set on a carrot & honey puree with French beans cooked in a tomato compot, garlic & parsley, served with buttery mashed potatoes, finished with a creamy lamb sauce of honey, rosemary, turmeric, lemon & a touch of spice

Entrecôte Au Poivre

7oz Sirloin steak cooked to your liking, presented on seasonal roasted root vegetables with home cut chips, served with a creamy cracked peppercorn sauce

Trio De Veau Sauce A L'estragon

Medallions of veal fillet, a shredded veal bon bon & veal parcel, served with a mushroom filled with spinach & cream cheese, gratinated with breadcrumbs, presented on a celeriac & truffle puree with stem broccoli & dauphinois potatoes, drizzled with fresh tarragon jus

Duo De Poissons Thaïlandaise

Pan fried halibut & salmon fillet, accompanied by a homemade potato cake flavoured with crab, served with braised pak choi, fennel, leeks & butternut squash, dressed with a fresh chilli, ginger, lemon grass, coconut milk & fresh chopped coriander sauce

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit & sage stuffing, roasted local vegetables, sprouts & roasted potatoes, garnished with our turkey jus & cranberry sauce

Filet Cantona (£4 extra)

7oz fillet of beef filled with cream cheese, garlic & chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a shredded potato galette, dressed with a robust Port sauce

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 a blue cheese potato croquette, savoy cabbage & a julienne of vegetables, finished with a Port & jus

Filet De Cabillaud Au Safran

Fillet of cod pan fried, presented on a risotto flavoured with Parmesan, fine diced green vegetables & peas, dressed with a creamy saffron sauce

Magret De Canard A La Mandarine

Gressingham duck breast roasted to pink, set on a parsnip puree, served with roasted carrots, braised red cabbage & celeriac Daphinois potatoes, garnished with a satsuma & Southern Comfort jus

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SOME DISHES MAYBE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED

Just to let you know: should you require any extra bread, potatoes, vegetables or sauce once you receive your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appétit!