

# La Boheme Evening Menu £45

## 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

#### **Soupe De Poissons**

A beautiful smooth homemade fish soup made from my uncle Jean's recipe, garnished with a garlic rouille crouton & Gruyere cheese

#### **Coquille St Jacques (£2.50 extra)**

Fresh pan-fried Scottish King scallops presented on a risotto, flavoured with Pak Choi, spring onions & peas, bound in a Thai sauce, garnished with a homemade pineapple crisp

#### **Follie De Porc A Notre Façon**

Crispy pork belly & a deep fried spring roll filled with aromatic shredded pork rib meat, served with a fruit stuffing flavoured with sage, a celeriac puree & quince jelly, drizzled with a fennel seed & honey sauce

#### **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 roasted shallot puree, dressed with a salsa verde

#### **Gratin De Fruit De Mer**

Beautiful Scottish mussels, King prawns & scallops bound in a creamy Mornay sauce flavoured with Champagne, scallop roe, lime leaves & spring onions, topped with breadcrumbs & oven baked until gratinated

#### **Assiette De Morue, Asperges & Oeuf Poche**

Deep fried beignets of salted cod with grilled asparagus & poached egg, served on an orange, roasted red pepper & paprika sauce

#### **Trio De Canard De Volaille Sur Pain D'epices**

Homemade warm sliced honey & ginger bread, served with chilled sliced duck breast, a smooth duck foie gras parfait flavoured with Port & Cognac & a duck mousse, accompanied by a plum & Armagnac chutney

#### **Tarte A L'Oignon Au Chevre & Abricot**

Warm caramelised white onion tart, topped with gratinated goats chesse, set on chilled roasted apricots & rosemary, topped with a refreshing homemade rocket sorbet

#### **Carpaccio De Filet De Boeuf De La Boheme**

Thin slices of carpaccio of beef fillet, served with a sweet potato puree, presented on salad leaves tossed with red onion, lime, soy, sugar, olive oil, fresh coriander & mint, garnished with game chips & a crispy leek chiffonade,

**Complimentary bread is included, if you would like an extra slice, please let us know**

**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)

### Rump D'Agneau Au Couscous

Lamb rump cooked to pink, served on an Israeli couscous with chick peas, butter beans, butternut squash & diced ratatouille, bound in a harissa paste, topped with crumbled feta cheese, garnished with a fresh herb & mint lamb jus

### Entrecôte De Bœuf Sauce Poivre

8oz Sirloin steak, served with aromatic roasted root vegetables & hand cut chips, accompanied by a traditional creamy peppercorn sauce

### Trio De Veau Aux Champignons

Medallion of veal lightly dusted with breadcrumbs & herbs, a pulled veal croquette flavoured with lemon thyme & cream cheese & a shredded veal parcel, presented on caramelised pearl onions, carrots, green beans, chestnut mushrooms & deep fried diced potatoes, dressed with a creamy mushroom sauce

### Filet De Bar Au Trois Legumes De Provence

Pan-fried fillet of seabass, served with a courgette flan flavoured with Parmesan & lemon thyme, a stuffed aubergine flavoured with cheddar & basil, roasted cherry vine tomatoes & pommes Duchess potatoes, finished with a creamy saffron 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

### Supreme De Poulet De Ma Jeunesse

Pan-fried chicken supreme, presented on green beans cooked with shallots, cherry tomatoes, garlic & fresh parsley, served with an aromatic carrot puree, celeriac dauphinois potatoes & dressed with a grain mustard chicken jus

### Lotte Au Risotto De La Mer (£2.50 extra)

Pan fried medallion of monkfish, fresh King prawn tails & scallops, presented on a risotto flavoured with a langoustine bisque, green vegetables & Parmesan

### Magret De Canard Sauce Aux Echalottes

Duck breast cooked to pink, set on a parsnip puree, shredded Savoy cabbage & a julienne of seasonal vegetables, served with creamy Dauphinois potatoes & a caramelised shallot & Madeira duck jus

### Lapin Farci A Ma Façon

Boneless roasted rabbit filled with a fresh herbs & chicken mousse & a light puff pastry parcel filled shredded rabbit, presented on a fricassee of braised leeks, spinach, baby gem, fennel & asparagus, served with a quenelle of mash potato & finished with a sweet white wine, garlic, lemon & fresh tarragon sauce

### Fletan Aux Multiples Saveurs (£2.50 extra)

Pan fried fillet of fresh halibut, set on a fricassee of wild mushrooms & fresh peas, served with a potato fish cake flavoured with spinach, garnished with a creamy smoked salmon & chive sauce

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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