

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

Trio De Porc A Notre Façon

Braised pork cheek in a red wine sauce, a pulled pork potato croquette & crispy pork belly, presented on a celeriac & grain mustard puree served with kale & drizzled with a honey & fennel dressing

Coquilles Au Boudin Noir (£2.50 extra)

Pan fried King scallops & grilled black pudding set on a cauliflower puree, dressed with a fresh thyme jus & garnished with a Parmesan tuile

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, finished with a smooth garlic cream sauce

Panier De Lotte A La Basquaise

Strips of pan-fried monkfish tails presented on chorizo, asparagus, spring onions & sun-dried tomatoes bound in saffron sauce, served in a crispy filo pastry basket

Soupe A L'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a croûton & melted gruyere cheese

Gratin De Fruit De Mer

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

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

Tartelette De Fromage Chevre

A caramelised white onion tart, flavoured with thyme, topped with goats cheese, served with a roasted fig wrapped in Parma ham & lamb lettuce leaves, dressed with a fig caramel

Perdreau Et Son Champignon Farci

Pan-fried partridge breast, set on a carrot puree, served with a chestnut mushroom filled with spinach & cream cheese, gratinated with breadcrumbs, accompanied by a Southern Comfort sauce & garnished with game chips

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)

Duo D 'Agneau

Lamb fillet roasted to pink & pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on caramelised carrots, green beans & mushrooms, served with roasted new potatoes flavoured with rosemary, garnished with a garlic & rosemary 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

Fletan Aux Trois Legumes De Provence (£3 extra)

Pan-fried halibut, served with a courgette flan flavoured with Parmesan & lemon thyme, a stuffed aubergine flavoured with cheddar & basil, roasted cherry vine tomatoes & pomme 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

Filet De Bar Thaïlandaise

Pan fried fillet of seabass, served on braised leeks, spinach, pak choi, fennel, peas & asparagus with a potato fishcake flavoured with spinach, dressed with a Thai sauce flavoured with coconut milk, coriander, lemon grass, chilli & ginger

Chevreuril A Notre Façon

Pan-fried medallion of venison cooked to medium, served with a julienne of vegetables, kale, a cauliflower cheese mousse & dauphinois potatoes, garnished with a caramelised shallot & pear jus

Trio De Veau

Medallion of veal lightly dusted with breadcrumbs & herbs, a pulled veal croquette flavoured with fresh herbs & cream cheese & a shredded veal parcel, presented on green beans cooked with shallots, cherry tomatoes, garlic & fresh parsley & pomme Anna potatoes, dressed with a thyme jus

Cabillaud Aux Beurre Blanc

Pan-fried cod supreme served with a quenelle of buttery mash potato, stem broccoli & a celeriac fondant, finished with a creamy pancetta & leek beurre blanc

Supreme De Poulet Au Risotto De Champignons

Pan-fried chicken supreme, presented on creamy mushroom risotto, flavoured with tarragon & Parmesan, bound with green vegetables & peas

Magret De Canard A L'Orange & Grand Marnier

Duck breast roasted to pink set on a carrot & cardamom puree, served with roasted carrots & braised red cabbage flavoured orange zest, juniper berries & a red currant jelly, accompanied by celeriac dauphinois potatoes, drizzled with an orange & Grand Marnier jus

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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