

# *La Boheme Restaurant*

## Le Menu Fixe"

**£26.00 Three Courses/£21.00 Two Courses**

### Les Entrees

#### **Panier De St Jacques Aux Trois Saveurs (£2.50 Extra)**

Small filo pastry baskets filled with a tomato compote, sweet potato & a leek compote topped with pan-fried king scallops & dressed with a trio of dressing

#### **Roulot De Printemps De Chevre V**

Deep fried spring roll pastry filled with garlic mushrooms & goats cheese, served with a cranberry dressing & rocket salad

#### **Le Fameux Beignet D'Haddock Aux Deux Saveurs**

Strips of natural smoked haddock deep fried in a very light batter, served with salad leaves, finished with a duo of sweet ginger & chilli dressings

#### **Foie Gras a La Didou & Sa Brioche**

A must starter for a French restaurant, Didier's fabulous foie gras flavoured with Cognac, served with a satsuma chutney & toasted brioche

#### **Petit Filet De Bar Jardinere**

Pan-fried fillet of sea-bass set on a creamy fricassee of asparagus, peas & chorizo beurre blanc, garnished with micro herbs

#### **Le Pigeon Poele A L'Ancienne**

Pigeon breast pan-fried to pink, served on beech mushrooms, potato croquette flavoured with spinach & Parmesan, carrot confit, finished with a redcurrant jus

#### **Symphonie De Coquilles Saint Jacques (£1.50 extra)**

Fresh king Scottish scallops & French black pudding, served on an aromatic cauliflower puree, finished with a roasted garlic jus

#### **Soupe Du Jour**

Ask for today soup of the day

#### **Ballotine De Caille Farci Au Boudin & Fines Herbes**

Grilled boneless quail filled with a chicken, golden sultanas soaked in Whisky & fresh herb stuffing, served on a bed of wild mushrooms, dressed with potato crisps & a thyme jus

#### **Cuissette De Canard Au Chou Vert**

Roasted baby duck leg confit served on a bed of braised Savoy cabbage, & pancetta, accompanied with a rich honey, star anis, orange & sage jus

#### Les Supplements

Garlic Bread £2.50/Cheezy Garlic Bread £2.75/ Tomato Salad £2.25

Green Salad £2.50/Mixed salad £2.75/Extra Bread 50p

(All dishes are subject to availability)

### **"Chefs Specials Available Daily**

PLEASE NOTE: THIS MENU IS ONLY AVAILABLE IN JANUARY, FEBRUARY & MARCH 2012

*Alternative Vegetarian Dishes Available*

*La Boheme Restaurant*

### Les Plats

#### **Fletan Au Tian Provençal (£3.50 Extra)**

Pan fried halibut supreme served on a tian of crushed potatoes flavoured with

fresh herbs & garlic, fine ratatouille, dressed with a creamy basil sauce

**Poivron Farci** ✓

Roasted pepper filled with a Provencal ratatouille, garnished with grilled halloumi cheese & finished with a rocket, roasted pine nuts & a trio of dressing

**Poulet Aux Morilles**

Pan fried chicken breast presented on caramelised baby onions, mushrooms, green beans & glazed baby carrots, served with a potato croquette flavoured with Parmesan & herbs, finished with a sweet white wine & morel mushroom sauce

**Duo D'Agneau A L'Olivier**

Lamb cutlet cooked to pink & roulade of potato filled with shredded lamb shoulder & dried fruits, served on a bed carrot puree flavoured with cumin & honey, grilled asparagus & French beans, finished with a lamb & rosemary jus

**Magret Aux Grillotines & Thym Frais**

Gressingham duck breast roasted to pink, served on a bed of braised red cabbage, creamy Dauphinois & a grillotine cherry & thyme sauce

**Filet De Boeuf A La Cantona (£5.50 extra)**

Fillet of beef filled with a blue cheese & wrapped in pancetta, roasted to medium & accompanied with a roulade of potato, roasted root vegetables & finished with a robust sweet Port jus

**Cabillaud A La Bourguignonne**

Pan-fried cod supreme set on potato cake & buttered green vegetables, served with caramelised pearl onions, mushrooms, panchetta & fresh taragon jus

**Quasi De Veau A La Moutarde**

Grilled veal rump medallion cooked to pink, served on roasted root vegetables & creamy mash potato, garnished with a caramelised shallot & grain mustard jus

**Lotte Farcie A L'Armoricaine (£3.50 Extra)**

Roasted monkfish rolled in Cajun spices & wrapped in Parma ham, served on a risotto bound with queen scallops, prawns & flavoured with a langoustine bisque

**Entrecote De Boeuf Sauce Poivre**

8oz sirloin steak, cooked to your liking, with a traditional creamy pepper sauce, deep fried potato roulade & seasonal vegetables

**Risotto Aux Champignons** ✓

Creamy risotto of wild mushrooms, garnished with parmesan shavings, rocket salad, & finished with a sweet basil & balsamic dressing

**Les Supplements**

Home-made Chips £2.50    Mash Potato £2.00    Seasonal Vegetables £2.00

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