



La Boheme Restaurant

Le "Menu Fixe"

£22.95 Three Courses/£18.95 Two Courses

Les Entrées

Salade D'Ete

Salad leaves dressed in a Caesar dressing, flavoured with grain mustard, topped with poached egg, thin slices of pork belly, French black pudding, croutons & caramelised apple

Gazpachio De Tomates & Mozzarella

Home-made chilled tomato gazpachio garnished with diced Buffalo Mozzarella, celery leaves & a fresh basil & balsamic

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

Brochette De Filet D'Agneau Grille

Kebab of fillet of lamb, olives & lemon, on a bed of spicy flageolet beans, served with baby aubergine filled with sultanas, dry apricots & eastern spices

Saumon Poele A La Provencal

Pan-fried thin slices of salmon fillet, dusted with light Cajun spices simply served on a bed of char-grilled Provencal vegetables & dressed with a pesto

Tarte A L'Oignon & Chevre

A very light warm white onion, goat's cheese & lemon tart, accompanied with a sweet pepper & thyme dressing, topped with lamb's lettuce leaves

Gratin De Fruits De Mer Maison

Fresh king scallops, king prawns tails & mussels, bound in a leek & dill mornay, topped with bread-crumbs & oven baked until gratinated

Coquilles St Jacques A Ma Facon (£1.50 extra)

Pan-fried fresh king scallops served on a sweet potato & horseradish puree, garnished a roasted garlic & oyster mushroom jus & a dry Parma ham tuile

Panier De Poulet A La Basquaise

Strips of chicken breast pan fried with chorizo, asparagus spears, sun-blush tomatoes & spring onions, bound in a light saffron sauce & served in a filo basket

Terrine De Caille & Champignons Sauvages

Home-made wild mushroom, quail, pistachio, tarragon & Cognac terrine, wrapped in Parma ham, served with baby brioche & our fruity Cumberland dressing

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)

"Chef's Specials" Available Daily (July10)



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Les Plats

Supreme De Fletan A La Creme D'Estragon (3.00 Extra)

Pan-fried supreme of halibut served on char-grilled Provencal vegetables with turned new potatoes, accompanied with a creamy tarragon sauce

Tarte Aux Deux Saveurs ✓

A light warm tart of white onions, goat's cheese & lemon, accompanied with a sweet red pepper & thyme dressing, topped with lamb's lettuce leaves

Carre D'Agneau Au Trois legumes (£4.00 extra)

Rack of spring lamb cooked to medium, served with a grilled tomato filled with diced ratatouille, Dauphinois potatoes & a spinach flan flavoured with garam masala, finished with a honey & a fresh mint jus

Le Pave De Cabillaud Aux Morilles

Fresh cod supreme pan-fried to golden brown, served on a julienne of vegetables with turned potatoes, finished with a sweet white wine & morrel mushroom sauce

Magret Aux Deux Saveurs

Gressingham duck breast roasted to pink, served on miette potatoes flavoured with Savoy cabbage, oregano, parsley, white onion marmalade & sun-dried tomatoes, dressed with a tangy green peppercorn & orange sauce

Filet De Boeuf A La Cantona (£5.50 extra)

8oz fillet of beef rolled in cracked pepper filled with cream cheese, chives & roasted garlic, cooked to medium, served with seasonal diced vegetables, roulade of potatoes & finished with a Southern Comfort jus

Bar Poele Du Sud Ouest

Pan-fried fillet of sea-bass served on pan-fried chorizo, pak choi, new potatoes, asparagus & glazed carrots, dressed with a creamy saffron sauces

Filet De Chevreuil (£4.50 extra)

Fillet of venison cooked to medium, served with glazed root vegetables, leek & spring onion potato cake & served with a Port & cranberry sauce

Roulade De Porc Au Fruits Aromatiques

Roasted pork fillet filled with aromatic fruits, wrapped in smoked bacon, served on braised red cabbage with dauphinois potatoes, finished with a caramelised shallot jus

Ribeye De Boeuf Sauce Poivre

8oz rib-eye of beef, cooked to your liking, with a traditional creamy pepper sauce, deep-fried "Potato roulade" & seasonal vegetables

Risotto aux champignons sauvages ✓

Creamy herb risotto served on a bed of sautéed wild mushrooms, topped with parmesan shavings & rocket salad, finished with a balsamic & fresh herb dressing

Les Supplements

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

(All dishes are subject to availability)

Alternative Vegetarian Dishes are available on request (July10)