

Le "Sunday Menu"

£14.50 for 2 Courses or £18.50 for 3 Courses (12noon-9pm)

Name:

Please tick your required choice

Les Entrees

Rosace de Melon

Melon rosace served with a compote of eastern fruits & fruit coulis

Le Gratin De La Mer

Fresh scallop, mussels and king prawn tail bound in a leek mornay topped with bread-crumbs & gratinated until golden brown

Parfait De Volaille

Home-made chicken liver parfait flavoured with Cognac, served on toasted brioche, garnished with a caramelised a red onion chutney

Beignet D'Haddock Boheme

Strips of smoked haddock deep fried in batter, served with a sweet chilli & ginger dressing

Asperges Grille & Fromage De Chevre

Warm grilled asparagus topped with deep fried breaded baby goat's cheese, served on a bed of sweet tomato compote & a duo of pepper & balsamic dressings

Salade Boheme

Traditional salad of chicken, asparagus & sun dried tomatoes, presented on salad leaves bound in a Boheme ceasar dressing, topped with croutons & parmesan shaving

Les Plats

Gigonette D'Agneau Braisee

Slow braised lamb shank in a tomato, fresh herb & garlic jus, served on a bed of mash potato & roasted Provencal vegetables

Risotto Aux Champignons Sauvages

A creamy wild mushroom risotto flavoured with fresh herbs, garnished with Parmesan shavings & dressed rocket salad

Bar Grille Aux Deux Saveurs

Fillet of pan fried seabass, served on a julienne of vegetables & turned potatoes, garnished with a light creamy saffron sauce

Steak Au Poivre (£2.00 Extra) Cooked:.....

Ribeye steak cooked to your liking, served on deep fried potato roulade & seasonal vegetables, topped with a creamy cracked pepper sauce

Le Magret De La Boheme

Duck breast roasted to pink, served with red cabbage & a potato cake, finished with a robust orange & cranberry sauce

Poulet Farci Au Fromage Frais

Chicken breast filled with sun-blush tomatoes & cream cheese, served on a bed of miette potatoes flavoured with onion marmelade, Savoy cabbage, fresh herbs & sun-dried tomatoes, presented on a bed of tomato & fresh basil sauce

Roulade De Porc Farci

Fillet of pork filled with aromatic fruits, wrapped in smoked bacon & served on panchetta lardons, mushrooms, caramelised pearl onions, carrots & cubed potatoes, with shallot & Port jus