



## "Le Déjeuner de Noël"



### Booking Form - LUNCH/EARLY BIRD

Lunch : 2 Courses £15.95/3 Courses £19.95

(Available 12.00 noon - 3.00pm- Monday to Friday)

Early Bird: 2 Courses & Coffee £19.95

(Available 6 -7 pm Monday to Friday)

Name: \_\_\_\_\_

Date of Booking: \_\_\_\_\_

Time of booking: \_\_\_\_\_ Number in party: \_\_\_\_\_

Deposit Enclosed £ \_\_\_\_\_

Please enter the number of each dish required:

#### Les Entrées

Soupe D'hiver

Home-made cream of curried roast parsnip & honey soup

Chausson De Chevre Aux Multiples Saveurs

Puff pastry parcel filled with garlic mushrooms, goat's cheese & cranberry, baked until golden brown, served with salad leaves in a honey & basil dressing

Saumon Fume Maison A L'Anglaise

Home-smoked salmon served simply with home-made blinis, garnished with a chive creme fraiche & rocket salad

Parfait de Volaille

Smooth chicken liver parfait flavoured with Cognac & Port, with a caramelised pear chutney & home-made toasted baby brioche

Beignet D'Haddock

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

Panier Aux Multiples Saveurs

Filo pastry basket filled with strips of chicken breast, asparagus, sun-dried tomatoes, avocado & chorizo, bound in a creamy saffron sauce

Gratin De Fruits De Mer

Fresh mussels, king prawns & scallops, bound in creamy leek & dill Mornay sauce, topped with bread-crumbs & oven-baked

Bouride A La Thaillandaïse

Pan-fried salmon, cod, sea-bass & spring onions, in a Thai coconut milk, chilli, lemon grass & ginger soup, garnished with fresh coriander

#### Les Plats

Bar Aux Crevettes Grise

Fillet of baked seabass, on a light spring onion potato cake & roasted root vegetables, served on a creamy dill, leek & shrimp sauce

Etouffe De Chevreuil

Venison shoulder slowly braised in a port, pear & balsamic jus, served on braised red cabbage & a creamy parsley mash

Le Porc A La Normande

Roasted confit of pork belly served on a spinach flan, served with dauphinois potatoes, caramelized apple tatin & accompanied with a Calvados & thyme jus

Le Cabillaud De La Boheme

Supreme of cod pan-fried until golden brown served on a bed of caramelized pearl onions, pancetta, mushrooms & asparagus, with diced pan fried potatoes, finished with a sweet red onion jus

Mille Feuilles De Dinde

Slices of roast turkey topped with home-made stuffing & chipolata, served on a bed of seasonal vegetables & a deep fried potato roulade, finished with a cranberry & sage jus

Boeuf Saint Sylvestre

Ribeye steak presented on a roast potato galette & seasonal vegetables, served with a creamy mushroom & cracked pepper sauce

Cooked to:.....

Gigonette D'Agneau

Lamb shank slowly braised in a tomato, garlic & rosemary sauce, served on mash with chargrilled roasted Provençal vegetables

Desserts may be ordered following your meal



## "Le Diner de Noël"



### Booking Form - DINNER

2 Courses £22.95/3 Courses £26.95

(Available 6.00pm - 10.30pm)

Name: \_\_\_\_\_

Date of Booking: \_\_\_\_\_

Time of booking: \_\_\_\_\_ Number in party: \_\_\_\_\_

Deposit Enclosed £ \_\_\_\_\_

Please enter the number of each dish required:

#### Les Entrées

Soupe D'hiver

Home-made cream of curried honey roast parsnip soup

Coquille St Jacques

Pan fried fresh king scallops served on a compote of sweet tomato & black olive, dressed with a fresh basil pesto & Parmesan tuile

Foie Gras A La Didier

Didier's home-made goose liver foie gras served with baby brioche, caramelized apricot in Whiskey & with a shot of sweet Sauternes wine

Beignet D'Haddock

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

Duo De Decembre

Pan-fried crispy pork belly & kebab of monkfish in light eastern spices, served on a creamy leek compote, garnished with a grain mustard jus

Caille Farci Au Risotto

Warm slices of boneless quail filled with fresh herbs, white sultanas & French black pudding, served on an aromatic herb creamy risotto & finished with a drizzle of Cumberland & grape sauce

Panier De Chevre Aux Deux Saveurs

Deep fried baby goat's cheese served in a filo pastry basket with a warm caramelized red onion marmalade & wild mushrooms, finished with a sweet balsamic reduction dressing

Bisque De Langoustines Aux Poissons Poeles

Pan-fried salmon, cod & brill served in a creamy langoustine bisque with turned saffron potatoes & spring onions, garnished with a crouton topped with garlic rouille mayonnaise

#### Les Plats

Assiette De Chevreuil De Noel

Duo of braised venison, pear & Port suet pudding, pan-fried fillet of venison cooked to pink, presented with glazed root vegetables, blue cheese dauphinois potatoes, finished with a strong Port sauce

Mille Feuilles De Dinde

Slices of roast turkey topped with home-made stuffing & chipolata, served on seasonal vegetables, deep fried la Boheme's potato rosti & finished with a succulent turkey, sage & cranberry jus

Noisette D'Agneau Aux Trois Legumes

Noisette of lamb roasted to medium served with a creamy mash, grilled tomato filled with ratatouille vegetables & basil, & a spinach flan, garnished with a tomato, garlic & rosemary jus

Magret De Canard A La Mandarine

Grossingham duck breast roasted to medium served on braised red cabbage & a spring onion & leek potato cake, dressed with a tangerine & red peppercorn sauce

Bar Aux Multiple Saveurs

Fillet of baked seabass, served on glazed carrots, pak choi, chorizo & asparagus, turned new potatoes, finished with a creamy saffron sauce

Entrecote De Boeuf Saint Sylvestre

8oz sirloin steak cooked to your liking served with seasonal vegetables, creamy dauphinois potatoes & finished with a caramelized pearl onion, bacon, mushroom & fresh tarragon jus

Cooked to: .....

Fletan Au Gateau De Crevettes & Crabe

Pan-fried fillet of halibut, served on a shrimp & crab cake flavoured with chilli & ginger, with a julienne of vegetables, accompanied with a Thai coconut, chilli, ginger, lemon grass & coriander sauce

Desserts may be ordered following your meal



# Vegetarian Menu



Please note that this menu is available either  
Lunch, Early Bird or Dinner time

Name: \_\_\_\_\_

Date of Booking: \_\_\_\_\_

## Les Entrees

**Chausson De Chevre**

Puff pastry parcel filled with garlic mushrooms, goat's cheese & cranberry, baked to golden brown & served with salad leaves tossed in a honey & basil dressing

**Melon et Fruits de Noël**

Seasonal melon served with honey glazed fruits & coulis

**Salade Festive**

Salad of avocado, spring onions & asparagus, in a Caesar tarragon dressing, served with croutons & garnished with Parmesan shavings

**Terrine De La Provence**

Chilled terrine made with slices of tomato, fresh basil & Buffalo Mozzarella, garnished with a basil pesto & toast

**Soupe De Decembre**

Homemade cream of roasted curried parsnip soup

## Les Plats

**Risotto Aux Champignons Sauvages**

A creamy wild & Paris mushroom risotto, topped with Parmesan shavings & accompanied with a balsamic & fresh herb dressing

**Poivron Farci**

Roasted pepper filled with Provençal vegetables, sun dried tomatoes & roasted pine kernels, presented on grilled Haloumi cheese, with a sweet & sour dressing

**Trilogie De Legumes**

Vegetarian platter consisting of baby aubergine filled with apricot, tomato & eastern spices, grilled stuffed tomato filled with diced ratatouille, deep fried baby goat's cheese & an aromatic spinach flan, accompanied with their own dressings

**Tarte Aux Deux Saveurs**

Caramelised white onion compote & pear tart, served with rocket salad & garnished with a balsamic dressing

**Desserts may be ordered following your meal**



## *"S'il vous plait"*



All reservations can be made by telephone, but for tables of 6 & over, a £5.00 non-refundable deposit per person is required & a pre-order of your meal is recommended.

**(Please see reverse for booking forms)**

A £10.00 non refundable deposit per head will be required for Christmas Eve  
& £20.00 for Christmas Day

Full Ticket Price must be paid for New Years Eve

A 10% Optional service charge will be added to parties of 8 & over

**NB: Our restaurant will be closed**

**Monday 27<sup>th</sup> & Tuesday 28<sup>th</sup> December 2010,**

**Monday 3<sup>rd</sup> & Tuesday 4<sup>th</sup> January, Open as  
normal Wednesday 5<sup>th</sup> January 2011**



## Menu de Noël

### La Boheme

3 Mill Lane

Heatley

Lymm

WA13 9SD

Tel: 01925 753 657

[www.laboHEME.co.uk](http://www.laboHEME.co.uk)

### Opening times:

Monday to Friday:

Lunch 12.00 noon - 3.00pm

Dinner 6.00pm - 10.30pm

Saturday: 6.00pm - 10.30pm

Sunday: 12 noon - 9.00pm

(Saturday Lunches will be available for parties of 20 people & over)

*The staff wish you all  
"Joyeux Noël et Bonne Année"!*



### Votre Ballade Hivernale



#### Menu de Noël

Starting from Wednesday 1<sup>st</sup> December 2010

**"Le Déjeuner de Noël"**

2 Courses £15.95/ 3 Courses £19.95

**"Le Diner de Noël"**

2 Courses £22.95/ 3 Courses £26.95

**Le "Christmas Eve"**

Eve: £36.00 3 Course Meal 6-10pm

**Le "Christmas Day" £65.00**

3 Course Inclusive Meal 12-5pm

(Children's Menu £25.00)

**Le "Boxing Day"**

2 Courses £22.95/ 3 Courses £26.95

12-5pm (Children's Menu £13.95)

**Le "New Years Eve" £60.00**

Eve: 4 Course Gastronomique Meal & Coffee

**New Years Eve Tea Time Special**

Please enquire

**Le "New Years Day"**

2 Courses £19.95/ 3 Courses £23.95

12- 5pm (Children's Menu £12.95)

Our usual **Sunday Menu** runs throughout December  
Our **Early Bird Menu** runs throughout December £19.95  
- 2 Courses & Coffee - (Mon to Fri 6-7pm)

**"Children's Menu"** is available throughout  
December for £10.95 (10 years & under)  
(Except Special Christmas Events)