

LA BOHEME RESTAURANT
Sunday Party & Pre-order Menu £14.50 2 Courses/£18.50 3 Courses

Name:

Please tick your required choice

Les Entrees

Soupe Du Dimanche

Ask for today's home-made soup

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 breadcrumb & 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

Chausson De Chevre

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

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

Poivrons Farcis Provencal

Roasted pepper filled with rice, ratatouille, olives & pine kernels, accompanied with grilled haloumi, basil, pesto & tomato sauce

Bar Grille Aux Deux Saveurs

Fillet of pan fried seabass, served on a julienne of vegetables & turned potatoes, garnished with a light creamy leek, smoked salmon & dill sauce

Steak Au Poivre (£1.00 extra)

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

Saumon Du Dimanche

Pan-fried fillet of salmon served with a julienne of vegetables & fresh linguini finished with a creamy fresh basil sauce

Mignons De Porc Forestiere

Pan fried medallions of pork fillet presented on caramelised pearl onions, mushrooms, smoked panchetta, lardons & carrots with Dauphinois potatoes & finished with a shallot jus

Poulet A La Basques

Pan-fried chicken breast served on a bed fresh linguini & julienne of vegetables & accompanied with a creamy saffron, chorizzo, sun-dried tomato & spring onion sauce

Le Magret De La Boheme

Gressingham duck breast roasted to pink, served with a timbale of miette potatoes flavoured with a white onion compote, braised Savoy cabbage, garlic & fresh herbs, finished with a robust orange & cranberry sauce