

# Le Déjeuner De Noël

## Booking Form - LUNCH/EARLY BIRD

Lunch: 2 Courses £20.00/3 Courses £26.00

(Available 12.00 noon – 2.30pm last orders - Monday to Friday)

Early Bird: 2 Courses & Coffee £26.00

(Available 6 -7pm (last orders) - 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 (V)**

Cream of celeriac & apple, garnished with crispy fresh sage & croutons

**Chèvre De Monsieur Seguin (V)**

Deep fried goats cheese bonbons & goat's cheese mousse flavoured with tangerine, accompanied with roasted beetroot compote & a pecan tuille, finished with a thyme & caramel dressing

**Gâteau De Poisson & Œuf Poche**

Homemade fish cake flavoured with spinach & sun-dried tomatoes, served on a bed of wilted asparagus topped with a poached egg & a creamy smoked salmon & dill sauce

**Parfait De Volaille**

Smooth chicken liver parfait flavoured with Cognac & Port, served with toasted brioche & a trio of fig, prune & apricot syrups

**Beignet De Haddock**

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

**Rouleaux De Canard**

Spring roll filled with shredded duck bound with sweet potato, soy beans & hoi sin, accompanied by a sesame seed & soy dressing & a fresh rocket salad

**Gratin De Fruits De Mer Thaïlandais**

Fresh mussels, king prawns & scallops, bound in a Thai sauce flavoured with coconut milk, lemon grass, ginger, coriander & chilli, topped with bread-crumbs & oven-baked

**Croquette De Jambonneau & Boudin Noir**

Grilled French black pudding & shredded ham hock croquette served on a smooth pea purée, drizzled with a roasted garlic jus

### Les Plats

**Pave De Colin Poêle Au Risotto Du Jardin**

Pan fried hake supreme, served on a saffron risotto flavoured with fresh peas, leeks, asparagus & sun-dried tomatoes, drizzled with a fresh pesto dressing

**Ballotine De Faisan Farcie A La Pistache**

Ballotine of boneless pheasant filled with a spinach, pistachio & green peppercorn stuffing, presented on a bed of wilted Savoy cabbage, a julienne of vegetables & potato croquettes flavoured with caramelised white onions, garnished with a fresh thyme jus

**Le Porc A L'Ancienne**

Pork loin filled with a cheddar rarebit, served with braised red cabbage & dauphinois potatoes, topped with an apple & Cider jus

**Filet De Saumon La Bohême**

Filet of salmon served on a bed of wilted bouquetiere of winter vegetables tossed in parsley butter & turned new potatoes, finished with an orange & rosemary beurre blanc

**Veau Compose A Ma Façon**

Pan fried parcel of pulled veal flavoured with white onion fondant, lemon & thyme, served on a fricassee of chestnut mushrooms, caramelised baby onions, carrots, French beans & deep fried diced potatoes, finished with a cep mushroom jus

**Mille Feuilles De Dinde**

Slices of roast turkey with home-made stuffing & chipolata, served on a bed of roasted carrots, parsnips, sprouts, swede, butternut squash & a deep fried potato roulade, finished with a cranberrysauce & a sage jus

**Entrecôte De Boeuf (£3.00 Extra)**  Cooked to:.....

Sirloin steak presented on deep fried potato galettes & seasonal roasted root vegetables, served with a creamy pepper sauce

**Roulade D'Agneau Au Cumin**

Shredded braised lamb shoulder, flavoured with a red onion compote & cumin, wrapped in puff pastry, served on a bed of creamy flageolet beans & mire poix of vegetables flavoured with garlic & parsley, finished with a lamb jus

**Specials & Full Vegetarian Menu Available**  
Desserts may be ordered following your meal

# Le Diner De Noël

## Booking Form - DINNER

2 Courses £27.00/3 Courses £33.00

(Available Monday – Friday 6pm to 9.30pm last orders & Saturday 5.00pm – 10.00pm last orders)

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 (V)**

Cream of celeriac & apple, garnished with crispy fresh sage & croutons

**Coquille St Jacques**

Pan-fried king scallops on a bed of fresh horseradish & sweet potato purée & a fricassee of mushrooms, garnished with game chips & a roasted garlic jus

**Beignet De Haddock**

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

**Poisson De Roche Thaïlandais**

Pan fried fillet of sea-bream, rock fish & red mullet served with fresh green vegetables & potatoes, garnished with a ginger, chilli, lemon grass, coconut & coriander sauce

**Ballotine De Caille De Norfolk Farcie**

Pan fried boneless quail with bourbon & golden sultana farce, served on a bed of asparagus, broad beans & roasted chestnuts, finished with a light whiskey jus

**St Marcelin Pane (V)**

Breaded St Marcelin Camembert bonbons served on a fresh cranberry compote, with a light salad of pea shoots & orange segments, drizzled with a caramel dressing

**Gâteau De Crabe & Gambas**

Fresh crab cake flavoured with mango, topped with grilled marinated king prawns, accompanied by a lime & lemon balm yoghurt dressing

**Trio De Porc Aux Trois Saveurs**

Crispy pork belly with grilled black & white pudding served on a pea purée & caramelised shallot confit, garnished with a Calvados & apple jus

### Les Plats

**Mille Feuilles De Dinde**

Slices of roast turkey topped with a home-made stuffing & chipolata, served on roasted carrots, parsnips, sprouts, swede, butter-nut squash & a deep fried potato roulade, finished with cranberry sauce & a sage jus

**Agneau De La Nativité**

Lamb rump roasted to pink, served with creamy dauphinois potatoes & braised red cabbage, finished with a roasted garlic, tomato & fresh herb jus

**Medallions De Veau Sauce Forestiere**

Veal medallions served on a fricassee of chestnut mushrooms, caramelised baby onions, carrots, French beans & deep fried diced potatoes, finished with a cep mushroom jus

**Cabillaud Au Risotto Du Jardin**

Pan-fried cod loin served on a saffron risotto flavoured with fresh peas, leeks, asparagus & sun-dried tomatoes, drizzled with a fresh pesto dressing

**Entrecôte De Bœuf**  Cooked to:.....

8oz sirloin steak cooked to your liking served with roasted root vegetables, deep fried potato galettes & a creamy pepper sauce

**Ballotine De Faisan Farcie A La Pistache**

Ballotine of boneless pheasant filled with a spinach, pistachio & green peppercorn stuffing, presented on a bed of wilted Savoy cabbage, a julienne of vegetables & potato croquettes flavoured with caramelised white onions, garnished with a fresh thyme jus

**Bar Et Sa Bouquetière De Légumes**

Pan-fried fillet of sea-bass, served on a wilted bouquetiere of winter vegetables tossed in a parsley butter & turned new potatoes, garnished with a creamy orange & rosemary beurre blanc

**Duo De Canard**

Duck breast cooked to medium & duck leg confit, presented on a potato cake flavoured with Savoy cabbage & green vegetables, finished with caramelised shallot jus

**Specials & Full Vegetarian Menu Available**  
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: \_\_\_\_\_

Please enter the number of each dish required:

## Les Entrées

Melon Et Fruits De Noël

Seasonal melon served with honey glazed fruits & coulis

Mousse Au Bleue Et Figue

A smooth blue cheese mousse garnished with Earl Gray marinated figs & a fig nage, accompanied by a pecan tuille

Feuillete D'asperges & Oeuf Poche

Puff pastry case filled with warm asparagus & poached egg, garnished with a creamy grain mustard sauce

Assiette De Chèvre Aux Multiples Saveurs (V)

Deep fried goats cheese, accompanied with a red onion compote, wild forest mushrooms, lambs lettuce & a balsamic syrup dressing

## Les Plats

Ravioli Maison

Home-made butternut & sage ravioli served on a bed of sweet potato & horseradish purée, topped with deep fried haloumi, drizzled with a warm caper vinaigrette

Roulade Vegetarienne

A slice of potato roulade filled with roasted aubergine, roasted pepper, asparagus & red onion marmalade garnished with a rocket salad, drizzled with a roasted pepper dressing

Risotto Aux Champignons

Creamy wild mushroom risotto, garnished with caramelised walnuts & cranberries

Tarte Traditionelle Aux Onions

Caramelised white onion, Gruyère & fresh thyme flan tart, served with a rocket salad & garnished with a balsamic dressing

## Specials De Noel

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

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

Please enter the number of each dish required:

## Les Entrees

Cuisse De Grenouilles (£2 Lunch/Early & £1 Dinner extra)

Frog legs cooked in garlic butter until crispy & golden brown, served on a bed of caramelised shallot purée, a fricassee of forest mushrooms & a handful of chopped fresh parsley, finished with a creamy garlic sauce

Pigeon Aux Boudin Noir (£2 Lunch/Early & £1 Dinner extra)

Pigeon breast, pan fried to pink served on a smooth carrot puree, accompanied with black pudding, game chips & asparagus, drizzled with a fresh thyme jus

## Les Plats

Filet A La Cantona (Extra £6 Lunch/ Early & £4 Dinner)

6oz fillet of beef filled with cream cheese flavoured with roasted garlic & chopped chives, wrapped in pancetta & cooked to medium, served on roasted root vegetables & a deep fried potato roulade, finished with a robust Port reduction sauce

Noisette De Chevreuil (Extra £5 Lunch/ Early & £3 Dinner)

Fillet of venison cooked to pink served on Winter vegetables with dauphinois potatoes, finished with a pear & balsamic jus

Fletan Aux Champignons (Extra £5 Lunch/ Early & £3 Dinner)

Supreme of fresh halibut pan-fried to golden brown served on a bed of baby carrot confit, pearl onion, green beans, chestnut mushrooms & diced potatoes, finished with a creamy wild mushroom sauce

## “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% Optional service charge will be added to parties of 8 & over



# Menu de Noël

## La Bohême

3 Mill Lane, Heatley

Lymm, WA13 9SD

Tel: 01925 753 657

www.laboHEME.co.uk

### Opening times:

Monday to Friday:

Lunch 12.00 noon – 2.30pm (Last orders)

Dinner 6.00pm – 9.30pm (Last orders)

Saturday: 5.00pm – 10.00pm (Last orders)

Sunday: 12 noon – 9.00pm (Last orders)

(Saturday Lunches will be available for parties of 25 people & over)

*The staff wish you all*

*“Joyeux Noël et Bonne Année”!*

### Menu de Noël

Starting from Thursday 1<sup>st</sup> December 2016

“Le Déjeuner de Noël”

2 Courses £20.00/3 Courses £26.00

Le ‘Early Bird’ Noël £26.00

From 6 – 7pm last orders Monday to Friday

2 Courses & Coffee

“Le Diner de Noël”

2 Courses £27.00/3 Courses £33.00

Le “Christmas Eve” £42.00

(£10.00 Deposit Required)

3 Course Meals from 5pm

Le “Christmas Day” £70.00 (FULLY BOOKED)

(£20.00 Deposit Required) From 12 – 5.30pm last orders

3 Course Inclusive Meal, Children’s Menu £25.00

Le “Boxing Day”

(£5.00 Deposit Required) From 12 – 5.30pm last orders

2 Courses £27.00/ 3 Courses £33.00

Children’s Menu £16.00

Le “New Years Eve” £65.00

(Full Ticket Price must be paid for New Years Eve)

Eve: 3 Course Gastronomique Meal & Coffee

New Years Eve Tea Time Special £38.00

(£10.00 Deposit required) 5pm – 6.30pm last orders

2 Courses & Coffee, Children’s Menu £16.00

Le “New Years Day”

(£5.00 Deposit Required) From 12 – 5.30pm last orders

2 Courses £24.00/3 Courses £30.00

Children’s Menu £16.00

Our usual **Sunday Menu**

runs throughout December

2 Courses £22.00/3 Courses £28.00

“Children’s Menu” is throughout December £12.95  
(10 years & under) (Except Special Christmas Events)

**NB: Our restaurant will be closed**

Monday 2<sup>nd</sup> January 2017

Tuesday 3<sup>rd</sup> January 2017

Open as normal

Wednesday 4<sup>th</sup> January 2017 @ 12.00 noon