

Le Déjeuner De Noël

Booking Form - LUNCH/EARLY BIRD

Lunch: 2 Courses £21.00/3 Courses £27.00

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

Early Bird: 2 Courses & Coffee £27.00

(Available Mon-Thurs 6 -7pm (last orders) Friday 5.30pm-7pm)

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)

Honey roasted parsnip soup flavoured with a hint of curry, finished with a dash of crème fraiche & topped with croutons

St Marcellin Frit Aux Multiples Couleurs (V)

Deep fried St Marcellin Camembert cheese, served on a bed of roasted beetroot compote, chilled beetroot & orange segments, garnished with a pecan tuile, drizzled with a fresh thyme & caramel dressing

Gâteau De Poisson & Œuf Poche

Home-made fishcake flavoured with spinach & sun-dried tomatoes, served on a bed of wilted asparagus, topped with a poached egg & dressed with a creamy smoked salmon & chive sauce

Parfait De Volaille

Smooth chicken liver parfait flavoured with Cognac & Port, served with toasted brioche, red onion chutney & spicy onion jelly

Beignet De Haddock

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

Pigeon Poêle

Pan fried pigeon breast cooked to pink, served on a bed of celeriac & truffle purée with a fricassee of roasted chestnuts & sautéed wild mushrooms, finished with game chips & a Southern Comfort jus

Gratin De Fruits De Mer

Fresh mussels, king prawns & scallops, bound in a creamy spring onion & dill Mornay sauce, topped with breadcrumb & oven baked

Duo De Porc Aux Pommes & Jus A L'ail

Shredded ham hock bon bon flavoured with grain mustard & parsley, crispy pork belly served on a Bramley apple & leek compote, garnished with a roasted garlic jus

Les Plats

Le Roti De Dinde A L'anglaise

Slices of roast turkey, homemade stuffing & pigs in blankets, served on a bed of roasted carrots, parsnips, sprouts, swede & a deep fried potato roulade, finished with a fresh sage jus & cranberry sauce

Pave De Colin Poêle Au Risotto

Pan fried hake supreme, presented on a risotto flavoured with tomato compote, chorizo, fresh basil & diced vegetables, accompanied by a light creamy saffron 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 barley, butternut squash, caramelised carrots, celeriac, parsnip, kale & chestnuts, topped with a fresh thyme & griottines cherry jus

Le Porc A L'Ancienne

Pork loin filled with a cheddar rarebit, served with shredded Savoy cabbage, a julienne of vegetables & dauphinois potatoes, garnished with a roasted apple & Pommeau jus

Filet De Saumon La Bohême

Filet of salmon served on a bed of peas, broad beans, shredded lettuce leaves, baby onions, baby carrots & turned new potatoes, finished with an orange & rosemary "beurre blanc"

Veau Compose A Ma Facon

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 creamy cep mushroom jus

Entrecôte Aux Poivres (£3.00 Extra) Cooked to:.....

Sirloin steak presented on seasonal roasted root vegetables, Pomme Anna potatoes & served with a creamy cracked peppercorn 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 & a mire poix of vegetables flavoured with garlic & parsley, finished with a tomato & garlic lamb jus

Desserts may be ordered following your meal

Le Diner De Noël

Booking Form - DINNER

2 Courses £28.00/3 Courses £34.00

(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)

Honey roasted parsnip soup flavoured with a hint of curry, finished with a dash of crème fraiche & croutons

Coquille St Jacques

Pan fried king scallops on a bed of fresh horseradish & sweet potato purée, with 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

Caille De Norfolk & Œuf Pane

Pan fried quail breast, quail leg confit & grilled white pudding, presented on a creamy caramelised white onion compote, topped with a crispy poached egg & a Southern Comfort jus

Poissons De Roches

Strips of rock fish pan fried, served on braised saffron fennel, accompanied by a beautiful red mullet fish soup, garnished with garlic toast, rouille & Gruyère cheese

Trio De Fromage Frits (V)

A trio of deep fried goats cheese, blue cheese & St Marcellin Camembert, lightly breaded & served with a spicy apple, fig & quince jelly, garnished with lambs lettuce leaves & drizzled with a thyme & caramel dressing

Assiette De Fruit De Mer A Ma Facon

Crispy crab risotto bon bon & lightly spiced pan fried fresh king prawn tails, served on a yoghurt dressing, flavoured with lime, mango, chilli, cucumber & fresh chopped coriander, garnished with a rocket salad

Trio De Porc Aux Trois Saveurs

Shredded ham hock & grain mustard croquette, braised pork cheek & crispy pork belly, presented on a bed of Bramley apple & leek compote, dressed with a Cider & Pommeau jus

Les Plats

Agneau De La Nativité

Lamb rump roasted to pink, served with creamy dauphinois potatoes, braised red cabbage & courgette, lime & Parmesan flan, dressed with a roasted garlic, tomato & fresh herb jus

Médailles De Veau Sauce Forestière

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

Cabillaud Au Risotto

Pan fried cod served on a risotto flavoured with tomato compote, chorizo, basil & diced vegetables, garnished with creamy saffron sauce

Le Roti De Dinde A L'Anglaise

Slices of roast turkey topped with homemade stuffing, pigs in blankets, served on a bed of roasted carrots, parsnips, sprouts, swede & a deep fried potato roulade, finished with a sage jus & cranberry sauce

Entrecôte De Bœuf Cooked to:.....

8oz sirloin steak served with roasted root vegetables & Pomme Anna potatoes, accompanied by a creamy cracked peppercorn 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 barley, butternut squash, caramelised carrots, celeriac, parsnip, kale & chestnut mushrooms, dressed with a thyme & griottines cherry sauce

Bar A La Thaïlandaise

Pan fried fillet of seabass, served on a bed of peas, broad beans, shredded lettuce leaves, asparagus, baby onions, baby carrots, turned new potatoes & finished with a coconut milk, lemon grass, chilli, ginger & chopped coriander sauce

Magret De Canard

Gressingham duck breast cooked to medium, presented on a julienne of vegetables, shredded Savoy cabbage & a potato & mature cheddar croquette, garnished with caramelised shallot jus

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 tuile

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

Figs Rotis Aux Lentils VEGAN

Roasted figs served on a lentil salad, topped with roasted pine kernels & rocket salad, drizzled with a sesame seed & caramel 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 VEGAN

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 Entrées

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

Lapin A La Didier (£2 Lunch/Early & £1 Dinner extra)

Rabbit bon bon, leg confit & boneless saddle of rabbit wrapped in Parma ham, presented on a celeriac rémoulade & finished with a fresh tarragon 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, 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)

All dishes may contain nuts,
please advise of any food allergies

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)

(Fridays evenings, we are open at 5.30pm)

Saturday: 5.00pm – 10.00pm (Last orders)

Sunday: 12 noon – 9.00pm (Last orders)

(Saturday Lunches will be available for parties of 30 people & over)

Menu de Noël

Starting from Friday 1st December 2017

"Le Déjeuner de Noël"

2 Courses £21.00/3 Courses £27.00

Le 'Early Bird' Noël

2 Courses & Coffee £27

From 6–7pm last orders Mon-Thurs, Fri 5.30pm-7pm

"Le Diner de Noël"

2 Courses £28.00/3 Courses £34.00

Le "Christmas Eve"

2 Courses £30/3 Courses £36

Children's Menu £16.00

From 12 noon-9pm last orders

(£10.00 Deposit Required)

Le "Christmas Day" (FULLY BOOKED)

3 Course Inclusive Meal £75, Children's Menu £25.00

From 12–5.30pm last orders

(£20.00 Deposit Required)

Le "Boxing Day"

2 Courses £28.00/3 Courses £34.00

Children's Menu £16.00

From 12–6pm last orders

(£5.00 Deposit Required)

Le "New Years Eve" Lunch

2 Courses & Coffee £30

12 noon-2.30pm, last orders

Le "New Years Eve" Early bird

2 Courses £40/3 Courses £47

4-7.30pm, last orders

(£10.00 Deposit Required)

Le "New Years Day"

2 Courses £25.00/3 Courses £31.00

Children's Menu £16.00

From 12–5.30pm last orders

(£5.00 Deposit Required)

Our usual **Sunday Menu** runs throughout December

2 Courses £23.00/3 Courses £29.00

"Children's Menu" is throughout December £12.95

(10 years & under) (Except Special Christmas Events)

NB: Our restaurant will be closed

Tuesday 2nd January & Wednesday 3rd January 2018

Open as normal

Thursday 4th January 2018 @ 12.00 noon