

Le Déjeuner De Noël

Booking Form - LUNCH/EARLY BIRD

Lunch: 2 Courses £22.00/3 Courses £28.00

Available 12 noon–2.30pm (last orders) - Monday to Friday

Early Bird: 2 Courses & Coffee £28.00

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

Traditional French onion soup topped with croutons & gratinated Gruyère cheese

Chèvre Frit Aux Multiples Couleurs (V)

Deep fried goats cheese served on a bed of roasted beetroot compote, chilled beetroot & orange segments, garnished with a pecan tuile, drizzled with a fresh thyme, sesame seed & 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 & pickled vegetables

Beignet De Haddock

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

Queue De Boeuf A L'Anglaise

Pan fried shredded braised oxtail parcel served on a celeriac purée, caramelised shallots & a baby dumpling, finished with a fresh thyme jus

Gratin De Fruits De Mer

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

Duo De Porc Et Pommes

Crispy pork belly & grilled French black pudding, served on a Bramley apple & leek compote, garnished with game chips & drizzled with a light creamy honey & grain mustard sauce

Les Plats

Le Roti De Dinde A L'anglaise

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

Pave De Colin Poêle Au Risotto

Pan fried hake supreme, presented on a risotto flavoured with wild mushrooms, parsley & Parmesan, dressed with a light creamy fresh tarragon sauce

Ballotine De Faisan Farcie A L'Orange

Ballotine of boneless pheasant filled with a chicken & orange mousse, presented on a bed of barley, butternut squash, caramelised carrots, celeriac, parsnips & kale, topped with a sweet sherry jus

Le Porc A L'Ancienne

Pork loin filled with a cheddar rarebit, wrapped in Parma ham, served with shredded Savoy cabbage, a julienne of vegetables & creamy mash potato, garnished with a roasted garlic jus

Filet De Saumon La Bohême

Fillet of salmon served on a bed of steamed Winter vegetables & turned new potatoes, finished with a saffron "beurre blanc"

Confit De Canard A Ma Façon

Roasted duck leg confit, served on a fricassee of chestnut mushrooms, caramelised baby onions, carrots, French beans & deep fried diced potatoes, finished with a thyme & sloe gin jus

Entrecôte Aux Poivres (£3 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 a light puff pastry, served on a bed of peas, broad beans, shredded lettuce leaves, carrots & flageolet beans & pan fried new potatoes, dressed with a tomato & garlic lamb jus

Desserts may be ordered following your meal

Le Diner De Noël

Booking Form - DINNER

2 Courses £30.00/3 Courses £36.00

Available Monday – Friday 6pm to 9.30pm (last orders)

& Saturday 5pm – 10pm (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

Our traditional French onion soup topped with toasted French bread & gratinated Gruyère cheese

Coquille St Jacques

Pan fried king scallops presented on a bed of cauliflower purée, peas & pancetta lardons, garnished with a Parmesan tuile & 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 & a crispy hens egg, served with a spinach cake, dressed with a whiskey & golden sultana jus & game chips

Bar Poele A La Marseillaise

Strips of seabass fillets pan fried, served on braised leek & fennel with saffron potatoes, accompanied by a beautiful fish soup, garnished with garlic toast & rouille

Trilogie De Texture De Chèvre (V)

Deep fried goat cheese bonbon, gratinated baby goats cheese & chilled satsuma & goats cheese terrine, presented on a bed of roasted beetroot compote, chilled roasted beetroot & orange segments, garnished with a pecan tuile & drizzled with a fresh thyme, sesame seed & caramel dressing

Assiette De Fruit De Mer A Ma Façon

Crispy fresh crab cake & pan fried fresh marinated king prawn tails, served on a bed of risotto flavoured with lemon grass, ginger, chilli, coconut milk, spring onions & fresh coriander

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & grilled French black pudding, presented on a bed of Bramley apple & leek compote, dressed with a creamy honey & grain mustard sauce

Les Plats

Agneau De La Nativité

Lamb rump roasted to pink, served on fricassee of peas, broad beans, shredded lettuce leaves, carrots & flageolet beans & pan fried new potatoes, dressed with a roasted garlic, tomato & fresh herb jus

Médailles De Veau Aux Champignons

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

Cabillaud Aux Multiples Saveurs

Pan fried cod served on a julienne of vegetables, Savoy cabbage & a potato & spinach cake, accompanied by a light creamy smoked salmon, lemon & fresh chive sauce

Le Roti De Dinde A L'Anglaise

Slices of roast turkey topped with homemade stuffing & a pig in a blanket, served on a bed of roasted carrots, parsnips, sprouts, swede & deep fried potato croquette, 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 L'Orange

Ballotine of boneless pheasant filled with a chicken & orange mousse, presented on a bed of barley, butternut squash, caramelised carrots, celeriac, parsnips & kale, dressed with a sweet sherry jus

Bar Aux Petits Legumes Tournes

Pan fried fillet of seabass, served on a bed of steamed Winter vegetables & turned new potatoes, garnished with a saffron 'beurre blanc' & topped with a sun dried cherry tomato tapenade

Magret De Canard

Gressingham duck breast cooked to medium, presented on braised red cabbage with creamy dauphinois potatoes, finished with a fresh thyme & sloe gin 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

St Marcellin Chaud A La Gelée De Fruits

Baked St Marcellin Camembert cheese, flavoured with fresh rosemary, served with a fig jelly & French toast

Feuillete D'asperges & Oeuf Poche

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

Soupe De Panais Au Curry

Cream of honey roasted parsnip soup flavoured with curry & topped with croutons

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, finished 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, 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 & chopped fresh parsley, finished with a creamy garlic sauce

Supreme De Pigeon (£2 Lunch/Early & £1 Dinner extra)

Pigeon breast pan fried to medium, served on a bed of caramelised shallots, celeriac purée & peas, garnished with game chips & 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 sauce

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

Fillet of venison cooked to pink, served on a julienne of vegetables, Savoy cabbage & deep fried potato croquettes, garnished with a pear & balsamic jus

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

Supreme of fresh halibut pan fried to golden, presented on a bed of baby carrot confit, pearl onions, green beans, chestnut mushrooms & deep fried 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 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 noon – 2.30pm (Last orders)

Dinner 6pm – 9.30pm (Last orders)
(Fridays evenings, we are open at 5.30pm)

Saturday: 5pm – 10pm (Last orders)

Sunday: 12 noon – 9pm (Last orders)

Saturday lunches will be available for parties of 30 people & over

Menu de Noël

Starting from Monday 3rd December 2018

“Le Déjeuner de Noël”

2 Courses £22/3 Courses £28

Le ‘Early Bird’ Noël

2 Courses & Coffee £28

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

“Le Diner de Noël”

2 Courses £30/3 Courses £36

Le “Christmas Eve”

3 Course Gourmet Dinner £45

From 5pm - 9pm last orders

(£10 Deposit Required)

Le “Christmas Day” (FULLY BOOKED)

3 Course Inclusive Meal £75, Children’s Menu £25

From 12 noon – 5.30pm last orders

(£25 Deposit Required)

Le “Boxing Day”

2 Courses £28/3 Courses £34

Children’s Menu £16

From 12 noon – 6pm last orders

(£5 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 £42/3 Courses £48

4pm - 7.30pm, last orders

(£10 Deposit Required)

Le “New Years Day”

2 Courses £25/3 Courses £31

Children’s Menu £16

From 12 noon – 5.30pm last orders

(£5 Deposit Required)

Our usual Sunday Menu

runs throughout December - **2 Courses £25**

The Children’s Menu is throughout December £12.95
(10 years & under) - **Except Special Christmas Events**

NB: Our restaurant will be closed
Weds 2nd Jan & Thurs 3rd Jan 2019

Open as normal

Fri 4th Jan 2019 @ 12 noon