



*La Boheme Restaurant*

**Evening Menu - £26.00 2 Courses**

**(Available Monday to Friday from 6pm & Saturday from 5pm)**

**Les Entrées**

**Cuisse De Grenouilles A La Ma Façon**

A must in a French restaurant! Frog legs cooked in garlic butter until crispy & golden brown, served on a fricassee of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce

**Soupe De Poisson De Marseille**

Beautiful smooth fish soup made from my uncle Jean's south of France recipe, topped with croutons, grated gruyère cheese & rouille mayonnaise

**Carpaccio De Bœuf Aux Multiples Saveurs (£1 extra)**

Carpaccio of rare British fillet of beef presented on a roasted caramelised white onion purée, charred shallot rings & pickled vegetables, garnished with a Parmesan tuile & a rocket salad

**Le Fameux Beignet D'Haddock Aux Deux Saveurs**

Strips of natural smoked haddock deep fried in a very light batter, served with salad leaves, finished with a duo of sweet ginger & chilli dressings

**Poêle De Caille De Norfolk Perdreau**

Pan fried Norfolk quail breast & quail leg confit served on fricassee of peas, shredded cos lettuce & baby onions, accompanied by a light creamy fresh tarragon sauce

**Coquille St Jacques Aux Trois Purées (£1.50 extra)**

Fresh Scottish King scallops pan fried until golden brown, served on a trio of cauliflower, pea & sweet potato purées, garnished with a Parmesan tuile & a fresh thyme jus

**Quenelle Panne De Cabillaud**

Bread crumbed croquette of flaked cod & mashed potatoes flavoured with garlic olive oil, served on a bed of asparagus spears, chorizo & sun dried tomatoes, bound in a light creamy tomato sauce

**Tartiflette De Savoie**

A classic cheese speciality from Savoie region consisting of layers of potatoes, diced onions, bacon lardons & reblochon cheese, oven baked until gratinated & served with toast

**Joues De Cochon Braisees Sauce Vin Rouge**

Pork cheek slowly braised in a rich red wine sauce, served on a bed of homemade chick pea humous & pak choi, dressed with a honey & star anis jus

**Éventail De Foie Gras**

My favourite starter consisting of home-made fois gras, accompanied by a chilled shot of Pommeau cider, served with a quince jelly, toasted baby brioche & lambs lettuce

**Soup A L'Oignon**

Traditional French onion soup topped with toasted bread croutons & grated Gruyère cheese (Alternative soup option is available, please see the blackboard)

**Risotto De Fruits De Mers Thaillandais**

Pan fried fresh king prawn tails, scallops & mussels presented on a risotto flavoured with a coconut milk, chilli, ginger, lemon grass & fresh coriander sauce

**Les Supplements**

Garlic Bread £2.75/ Cheesy Garlic Bread £3/ Tomato Salad £3

Green Salad £3/ Mixed salad £3.25

**Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted**

**THIS MENU IS AVAILABLE JANUARY, FEBRUARY & MARCH 2019**



## Les Plats

### **Rump D'Agneau Roti**

Lamb rump roasted to pink, presented with a courgette, lime & Parmesan flan, a stuffed Mediterranean baby aubergine, roasted cherry vine tomatoes & dauphinois potatoes, finished with a fresh herb & garlic lamb jus

### **Piece De Veau Sauce A L'estragon**

English veal rump roasted to medium, served with diced root vegetables & braised barley, garnished with a fresh tarragon jus

### **Fletan Au Romarin (£4 extra)**

Fresh halibut pan fried until golden brown, served on a fricassee of peas, carrots, butternut squash, fennel & turned new potatoes, presented on a creamy orange & rosemary beurre blanc

### **Cabillaud & Sa Moules Chowder**

Pan fried fillet of Cornish cod until crispy, served on a bed of mussels, clams, pancetta, leeks & diced potatoes cooked in a chowder sauce

### **Bar Poele Sur Risotto**

Pan fried fillet of seabass served on a bed of creamy risotto flavoured with forest mushrooms, smoked salmon & vegetables, drizzled with a "beurre blanc" sauce

### **Duo De Chevreuil Écossais (£4 extra)**

Puff pastry parcel filled with braised venison shoulder flavoured with Port & pear & pan fried medallion of venison loin cooked to medium, served on a cauliflower purée, kale, roasted carrots, parsnips & potato croquettes, finished with a robust Port & balsamic jus

### **Magret De Canard**

Gressingham duck breast cooked to pink, presented on a bed of fine carrots, celery, leeks, shredded pak choi, spinach & flageolet & cannellini beans, served with a caramelised white onion compote & a fresh thyme & green peppercorn sauce

### **Saumon Farcie Sauce Basilic**

Fillet of salmon filled with a salmon mousse served on a bed of Israeli couscous bound with a fine ratatouille & tomatoes, accompanied by a creamy fresh basil sauce

### **Filet De Bœuf Cantona (£5.50 extra)**

6oz fillet of beef filled with cream cheese, a mushroom duxelle & spinach, wrapped in pancetta & roasted to medium, served on caramelised Chantenay carrots, baby onions, chestnut mushrooms, green beans & a deep fried potato roulade, drizzled with a caramellised shallot & red wine jus

### **Supreme De Poulet De La Royaute**

Pan fried chicken breast, fresh king scallops & fresh king prawn tails, served on a fricassee of peas, broad beans, carrots, lettuce leaves & new potatoes, dressed with a creamy saffron sauce

### **Pave De Bœuf Sauce Poivre**

8oz sirloin steak cooked to your liking, served with a traditional creamy peppercorn sauce, 'Pomme Anna' potatoes & roasted seasonal vegetables

### **Trilogie De Cochon**

Crispy pork belly, deep fried breaded pork bonbon & pork fillet filled with black pudding, served on a miette of potatoes, leeks, celeriac & apples, garnished with a roasted garlic jus

## **FULL VEGETARIAN MENU AVAILABLE ON REQUEST**

### **Les Suppléments**

Home-made Chips £3    Mashed Potato £2.50    Seasonal Vegetables £2.00

**Important:** All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

**THIS MENU IS AVAILABLE JANUARY, FEBRUARY & MARCH 2019**