



# La Boheme Restaurant

## Evening Menu - £26.75 2 Courses

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

### Les Entrées

#### **Cuisse De Grenouilles A Ma Façon**

A must in a French restaurant! Frog legs cooked in garlic butter until crispy & golden brown, served on a sun-dried tomato compote, a caramelised shallot & garlic purée with a courgette beignet, accompanied by a fresh parsley coulis

#### **Feuillete De Fricassee De Champignons**

Puff pastry vol-au-vent filled with a fricassee of wild mushrooms & smoked salmon, topped with a poached egg & a parsley hollandaise sauce

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

Carpaccio of rare British fillet of beef presented with a garlic aioli, capers, crispy shallots, Parmesan cheese shavings & a watercress potato purée, garnished with a black pepper tuile

#### **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

#### **Poêlee De Gambas Exotique**

Pan fried fresh marinated chilli King prawn tails & a breaded crab bonbon, set on a creamy saffron, crayfish & leek compote, garnished with a saffron tapioca crisp

#### **Coquille St Jacques (£1.50 extra)**

Fresh Scottish King scallops pan fried until golden brown, presented on a smooth salsa of mango compote, fresh chilli & red onion, finished with pineapple crisps & a lime & lemon balm crème fraiche

#### **Bar Facon "George V"**

Pan fried strips of sea bass set on a bed of miette potato flavoured with fresh chives & extra virgin olive oil, served with home made horseradish tofu & dressed with a ginger caramel

#### **Assiette De Chevre D'Ete**

Deep fried breaded baby goats cheese & a whipped goats cheese mousse, served with roasted figs, a balsamic red onion chutney & roasted beetroot, drizzled with a rosemary honey dressing

#### **Trio De Porc Du Chef**

One of my favourite starters consisting of crispy pork belly, breaded ham hock croquette & grilled French black pudding, served on shredded Savoy cabbage, pancetta & roasted shallots, finished with a creamy grain mustard sauce

#### **Pave De Foie Gras A La Pêche Roti**

A must in a French restaurant! Slice of home-made fois gras, served with roasted chilled peaches soaked in Amaretto, toasted baby brioche & dressed lambs lettuce leaves

#### **Soupe A L'Oignon**

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

#### **Roulot De Canard Asiatique**

Spring rolls filled with shredded duck confit & spring onions bound in a Hoi sin & plum sauce, accompanied by a rocket salad, dressed with a sesame seeds, orange, Soy sauce & chopped fresh coriander dressing

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

**THIS MENU IS AVAILABLE JULY, AUGUST & SEPTEMBER 2019**



## Les Plats

### Trilogie D'Agneau Provençal

Roasted lamb loin cooked to medium, braised shredded lamb shoulder breaded croquette & a roasted tomato filled with minced lamb moussaka, accompanied by a courgette flan flavoured with Parmesan & lime, a stuffed baby aubergine & dauphinois potatoes, dressed with a garlic & herb jus

### Ballotine De Pintade Aux Deux Saveurs

Roasted slices of boneless guinea fowl filled with an orange, pistachio & green peppercorn farce, served on julienne of vegetables, shredded Savoy cabbage & Parmesan croquette potatoes, finished with a light Grand Marnier & fresh herb jus

### Flétan De La Provence (£5 extra)

Fresh halibut pan fried until golden brown served on roasted peppers, courgettes, red onions, aubergines & grilled potatoes, drizzled with a fresh basil "beurre blanc"

### Poele De Saumon Au Safran

Pan fried fillet of fresh salmon, set on a fricassee of peas, broad beans, lettuce leaves, carrots & cubed boiled potatoes, garnished with a creamy saffron sauce

### Cabillaud Laque

My favourite dish of pan fried black cod served on a bed of sweet potato purée, accompanied by a julienne of aromatic vegetables & drizzled with a sweet oriental dressing flavoured with ginger, coriander & chilli

### Folie De Lapin A La Tomate & Estragon

A rabbit delight of pan fried fillet of rabbit, a rabbit breaded croquette & a roasted boneless rabbit leg, set on a creamy pea & green vegetable risotto, finished with a creamy grain mustard sauce

### Magret De Canard

Gressingham duck breast cooked to pink, presented on a celeriac & truffle purée, braised kale, French beans, caramelised sautéed garlic new potatoes, finished with strong fresh thyme jus

### Poele Lotte Sur Sa Fricassee De Champignons (£2.50 extra)

Pan fried medallion of monkfish set on a wild mushroom fricassee with a spinach potato cake, garnished with a light creamy fresh tarragon sauce

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

6oz fillet of beef filled with cream cheese, chives & garlic, wrapped in pancetta & roasted to pink, served on roasted shallots, parsnips, a carrot purée, green beans & a rosti potato, finished with a sweet Port reduction sauce

### Suprême De Poulet De La Royauté

Pan fried chicken breast, fresh King scallops & fresh King prawn tails, presented on finely diced seasonal vegetables & new potatoes, accompanied by a light creamy coconut, ginger, chilli, lemon grass & chopped fresh coriander sauce

### Pave De Bœuf Sauce Poivre

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

### Paupiette De Porc Au Fromage Fume

Roasted pork fillet filled with a smoked applewood cheddar rarebit, wrapped in pancetta & served on braised barley with finely diced carrots, leeks, celery & shredded pak choi vegetables, finished with a roasted garlic & Calvados jus

### FULL VEGETARIAN MENU AVAILABLE ON REQUEST

### Les Suppléments

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

Garlic Bread £2.75    Cheesy Garlic Bread £3    Salads £3

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