

Le Déjeuner De Noël

Booking Form - LUNCH/EARLY BIRD

Lunch: 2 Courses £22.50 (Extra Course £6.50)

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

Early Bird: 2 Courses & Coffee £29

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

Friday 5.30pm-7pm (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)

Traditional curried honey roast parsnip soup, topped with a lime crème fraîche & croutons

Roulot De Chèvre (V)

Deep fried spring roll filled with goat's cheese & garlic wild mushrooms, garnished with a cranberry sauce & dressed salad leaves

Gâteau De Poisson & Œuf Poche

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

Parfait De Volaille

Smooth chicken liver parfait flavoured with Cognac & Port, served with toasted brioche & a port & redcurrant sauce

Beignet De Haddock

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

Rognons Au Poivre

Pan fried lambs kidneys cooked in a creamy peppercorn sauce, flavoured with a dash of Cognac, served with toasted bread

Gratin De Fruits De Mer

Fresh mussels, king prawns & scallops, bound in a creamy leek, chive & saffron sauce, topped with breadcrumbs & oven baked

Duo De Porc Et Pommes

Crispy pork belly, caramelised apple & grilled French black pudding, served on shredded Savoy cabbage, bacon lardons & drizzled with a light creamy honey & wholegrain 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 & roast potatoes, finished with a fresh sage jus & cranberry sauce

Pave De Colin Aux Champignons

Pan fried hake supreme, presented on a spinach potato cake & a selection of wild mushrooms, dressed with a creamy tarragon sauce

Ballotine De Faisan Farcie

Ballotine of boneless pheasant filled with a pistachio & apricot mousse, presented on a julienne of vegetables with Savoy cabbage & dauphinois potatoes, topped with a sweet sherry jus

Le Porc A L'Ancienne

Pork loin filled with a smoked applewood cheddar rarebit, wrapped in Pancetta, presented on pea puree, braised barley & diced seasonal vegetables, garnished with a roasted garlic jus

Filet De Saumon La Bohême

Fillet of salmon served on a bed of steamed Winter vegetables & turned potatoes, finished with an orange & rosemary "beurre blanc"

Confit De Canard A Ma Façon

Roasted confit duck leg, served with braised red cabbage, green beans wrapped in pancetta & deep fried potato & parmesan croquette, finished with a thyme & sloe gin jus

Entrecôte Aux Poivres (£3 Extra) Cooked to:.....

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

Trilogie D'Agneau

Breaded shredded lamb bonbon, parcel of lamb belly filled with roast root vegetables & wrapped in puff pastry & a roasted tomato filled with lamb moussaka, accompanied by a courgette flan, stuffed baby aubergine & tomato pomme Anna potatoes, dressed with a tomato & garlic lamb jus

Desserts may be ordered following your meal

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

Le Diner De Noël

Booking Form - DINNER

2 Courses £31.00 (Extra Course £6.50)

Available Mon–Thurs 6pm to 9.30pm (last orders),

Friday 5.30pm 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 & Gruyère cheese

Coquille St Jacques

Pan fried king scallops set on a sweet potato & horseradish puree & a fricassee of wild mushrooms, garnished with a Parmesan tuile & a roast chicken 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 Forrestiere

Pan fried quail breast & quail leg confit bonbon, served on a celeriac & truffle puree & a fricassee of peas & beans, garnished with game chips & chestnuts, accompanied by a Port & redcurrant sauce

Bar Poele A La Marseillaise

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

Chèvre Aux Texture De Figs (V)

Deep fried breaded goats cheese bonbons, served on a fig jam, with roasted figs, accompanied by dressed lambs lettuce leaves & topped with a sesame tuile

Assiette De Fruit De Mer A Ma Façon

Crispy fresh crab cake & pan fried marinated fresh 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 shredded Savoy cabbage & bacon lardons, dressed with a creamy honey & wholegrain mustard sauce

Les Plats

Agneau De La Nativité

Roasted lamb loin, braised shredded lamb shoulder croquette &, roasted tomato filled with lamb mince moussaka, accompanied by a courgette flan, stuffed baby aubergine, tomato pomme Anna potatoes, dressed with a roasted garlic, tomato & fresh herb jus

Tournedos De Veau A La Queue De Boeuf

Pan fried medallion of veal cooked to medium, served with a shredded oxtail potato croquette, presented on a bed of caramelised baby onions, carrots & French beans, finished with fresh tarragon jus

Cabillaud A La Chowder De Moule

Pan fried cod served on finely cut leeks, pak choi, carrots & celery, finished with a light creamy mussel, bacon & diced potato chowder

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 & roast potatoes, finished with a sage jus & cranberry sauce

Entrecôte De Bœuf Cooked to:.....

8oz sirloin steak served with roasted root vegetables & deep fried galette potatoes, accompanied by a creamy cracked peppercorn sauce

Feuille D'Étouffé De Chevreuil De Noël

Venison shoulder braised in a pear, balsamic, port & shallot jus, served with braised Winter green vegetables & creamy mashed potatoes

Bar Aux Trois Saveurs

Pan fried fillet of seabass, served on a selection of wild mushrooms & a spinach potato cake, finished with a smooth creamy garlic sauce

Magret De Canard

Gressingham duck breast cooked to medium, served with braised red cabbage, green beans wrapped in pancetta & dauphinois potatoes, finished with a thyme & sloe gin jus

Desserts may be ordered following your meal

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

Vegetarian Menu (£20 - 2 Courses)

This menu is available at all times

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 wholegrain mustard sauce

Bhaji De La Boheme VEGAN

A homemade onion bhaji set on a pea puree & served with a soy, chilli, ginger, coriander & orange dressing

Soupe De Panais Au Curry

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

Figue Rotie Aux Lentilles 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

Handmade pea & mint 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 & a red onion marmalade, garnished with a rocket salad, drizzled with a fresh basil pesto dressing

Risotto Aux Champignons

Creamy wild mushroom risotto, garnished with caramelised walnuts & cranberries

Colis De Legumes

Puff pastry parcel filled with a mushroom duxelle, cream cheese, spinach, asparagus & crushed hazelnuts, cooked to golden brown, served on a fresh tomato coulis

Panier De Cource Musquee Rotie

Cajun roasted butternut squash filled with diced aromatic Provençal vegetables accompanied by feta cheese (optional) finished with a roasted red pepper 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 (Extra £2 Lunch/Early & £1 Dinner)

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

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 seed, orange, Soy sauce & chopped fresh coriander dressing

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

Folie De Lapin (Extra £4 Lunch/Early & £2 Dinner)

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

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

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



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 or over

Menu de Noël

Starting from Monday 2nd December 2019

“Le Déjeuner de Noël”

2 Courses £22.50 (Extra Course £6.50)

Le 'Early Bird' Noël

2 Courses & Coffee £29

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

“Le Diner de Noël”

2 Courses £31 (Extra Course £6.50)

Le “Christmas Eve”

3 Course Gourmet Dinner £46

From 5pm - 9pm last orders

(£10 Per Person Deposit Required)

Le “Christmas Day“ (FULLY BOOKED)

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

From 12 noon – 5.30pm last orders

(£25 Per Person Deposit Required)

Le “Boxing Day”

2 Courses £29 (Extra Course £6.50)

Children's Menu £15

From 12 noon – 6pm last orders

(£10 Per Person Deposit Required)

Le “New Years Eve”

2 Courses £45 (Extra Course £6.50)

Open from 4pm - 7.30pm, last orders

(£10 Per Person Deposit Required)

Le “New Years Day”

2 Courses £26 (Extra Course £6.50)

Children's Menu £15

From 12 noon – 5.30pm last orders

(£5 Per Person Deposit Required)

Our usual Sunday Menu

runs throughout December - **2 Courses £26**

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

NB: Our restaurant will be closed

Monday 6th & Tuesday 7th January 2020

“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)