

La Boheme

TAKE AWAY MENU

Well, we didn't expect to be celebrating our 20th anniversary with the launch of a takeaway menu, but it looks like we'll all be doing a lot more home cooking in the coming months!

With this in mind, we've created a special menu of La Boheme French dishes, featuring many customer favourites spanning the 20 years since we opened.

Whether these are familiar delights or a new culinary experience, we hope you'll enjoy trying them out in the comfort of your own home, with the knowledge that you are enabling us to continue to support our family of staff and suppliers.

Call **01925 753657** to place your order over the phone for collection.

We are also hoping to deliver to locations within a five-mile radius (with some flexibility - please ask for details).

Merci en avance and we'd like to take this opportunity to thank you for your support.

Olivier, Adele and the team

PS If you'd like to try creating some of these recipes for yourself, look up our **A Taste of Home** cookbook at www.laboheme.co.uk



Opening hours:

Monday: 6pm-10pm

Tuesday to Friday: 12pm-2.30pm; 6pm-10pm

Saturday: 5pm-10pm

Sunday: 12pm-9pm

www.laboheme.co.uk



La Boheme TAKE AWAY MENU

STARTERS/MAIN COURSES

Gratin De Fruits De Mer

Starter £4.25 Main course £6.50

King prawns, scallops and mussels, served in a creamy leek, pea and fresh dill sauce topped with breadcrumbs and Parmesan crust

Joues De Porc Au Porto

Starter £4.25 Main course £6.50

Pork cheeks slowly braised in a caramelised shallot, apple, celeriac and Port sauce

Salade De Betteraves and Bonbon De Fromage De Chèvre

Starter £3.00 Main course £5.95

Salad of seasonal roasted chilled beetroot and orange segments, served with deep fried goat's cheese bonbons, drizzled with a light caramel dressing

Gâteau de Haddock Fumé

Starter £3.95 Main course £6.00

Smoked haddock and spinach cake served with a creamy grain mustard sauce

Parfait De Volaille

Starter £2.50

Homemade chicken liver parfait flavoured with Cognac and sweet Sherry, accompanied by a fruit chutney and toasted baby brioche

Roulot De Canard Asiatique

Starter £3.95 Main course £5.50

One of our most popular dishes – shredded duck spring roll with beansprouts, sweet potato, plum and hoisin sauce, served with an orange, balsamic, sesame seed and fresh coriander dressing

MAIN COURSES

Suprême De Poulet A Ma Façon £7.50

Pan-fried chicken breast accompanied by roasted Chantenay carrots, caramelised baby onions, French beans, chestnut mushrooms and deep-fried cubed potatoes, served with a light creamy fresh tarragon sauce

Saumon Thailandeaise £7.50

Pan-fried fillet of salmon served with a risotto of diced vegetables and an aromatic Thai sauce flavoured with chilli, ginger, lemon grass, coriander and coconut milk sauce

Roulade De Porc £7.50

Pork fillet stuffed with Cheddar rarebit and wrapped in Parma ham, served with braised red cabbage, dauphinoise potatoes and a roasted garlic jus

Frian d'Agneau £7.95

Pulled braised lamb shoulder flavoured with cum-in and red onion chutney, wrapped in puff pastry. Served on a bed of beans and seasonal diced vegetables, with a lamb, tomato, garlic and rosemary jus

Confit De Canard £7.50

Crispy roasted duck leg confit served on a bed of roasted root vegetables, red onions and roasted new potatoes, accompanied by an orange and green peppercorn jus

Boeuf Braisée A La Bourguignonne £7.95

Traditional beef bourguignon made from beef slowly cooked in red wine, bacon lardons, mushrooms, carrots and baby pearl onions, served with a smooth buttery mashed potato

Pithivier Vegetarian £5.95

Puff pastry parcel filled with spinach, cream cheese, roasted hazelnuts and asparagus, served with a smooth tomato and fresh basil sauce (more vegetarian options are available)

DESSERTS

Sticky Toffee Pudding £4.50

Traditional sticky toffee pudding, served with toffee sauce

La Bakewell Tart £4.50

Beautiful home-made Bakewell tart – trust me!

Le Chocolat Brownie £4.50

This is a great homemade chocolate brownie