

# La Boheme Menu £30 (2 Courses)

## 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 puree, drizzled with a smooth roasted garlic cream sauce & a fresh parsley coulis

### 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

### Daurade A La Marseillaise

Pan fried fillet of seabream set on an aromatic fresh tomato compote, accompanied by a deep fried courgette fritter flavoured with Parmesan, drizzled with a lemon & herb butter, garnished with a Parmesan tuile

### Risotto De Betterave Et Chèvre (V)

Breaded deep fried goats cheese, presented on a light beetroot risotto with a roasted beetroot rosace, finished with a caramel & sesame seed dressing

### Salade De Canard

A shredded duck leg confit & crispy potato paille salad with baby mustard micro herbs & rocket, garnished with a crispy poached egg & a sweet oriental vinaigrette

### Soupe Du Jour

Please ask for today's soup of the day

### Gratin De La Mer

Fresh mussels, king prawns & scallops, served in a Thai sauce flavoured with coconut milk, fresh coriander, ginger, chilli & lemon grass, topped with breadcrumbs & oven baked

### Trilogy De Porc

Crispy pork belly, grilled black pudding & a breaded ham hock bonbon, served with a caramelised apple, accompanied by a light creamy pea veloute

### Parfait De Foie De Volaille

Homemade smooth chicken liver parfait flavoured with a dash of Cognac and Port, served with baby brioche & a homemade spiced apple & pear chutney

### Croustillant De Fondue De Poireaux Et St Jacques (£1.50 extra)

Crispy filo pastry tartelette filled with light creamy leek & chive marmalade, topped with Pan fried Scottish King scallops, drizzled with a robust chicken glaze

## Les Plats

### Roti De Rump D'Agneau

Lamb rump roasted to medium, set on a creamy fricassee of asparagus, peas, broad beans & leeks, served with breaded potato croquettes flavoured with Parmesan, dressed with a rosemary, garlic & tomato jus

### Suprême Du Poulet De La Royauté

Supreme of chicken pan fried to golden, served with a grilled skewer of King scallop & King prawns, presented on a Summer green vegetable risotto, finished with a creamy saffron sauce

### Filet Cantona (£3 extra)

Fillet steak filled with garlic cream cheese, wrapped in wrapped in pancetta, cooked to medium, served with a selection of roasted root vegetables & a La Boheme potato rosti, finished with a robust Port jus

### Filet De Bar A L'Estragon

Pan fried fillet of seabass set on a fricassee of wild mushrooms & served with a pan fried spinach potato cake, garnished with a creamy fresh tarragon sauce

### Ballotine De Pintade Farci

Slices of boneless guinea fowl filled with an apricot & pistachio farci, presented on a bed of caramelised baby onions, carrots, green beans, mushrooms & deep fried diced potatoes, served with a fresh thyme jus

### Magret De Canard A La Passion

Gressingham duck breast cooked to pink, served on a carrot & swede mash & caramelised baby gem lettuce, accompanied by dauphinois potatoes & a grain mustard & passion fruit sauce

### Filet De Cabillaud Lacquer

Grilled fillet of cod supreme coated with a traditional black cod glaze, presented on a sweet potato puree & pak choi, served with a chilli, ginger, coriander & soy sauce dressing

### Entrecôte De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, roasted seasonal vegetables & home made chips

### Paupiette De Porc A L'Anglais

Pork fillet filled with a cheddar rarebit & wrapped in Parma ham, served with a Savoy cabbage & green vegetable breaded potato bonbon flavoured with grain mustard, dressed with a caramelised shallot jus

**Important:** All meals may contain nuts, please advise of any food allergies so dishes can be adjusted  
(Available Tuesday to Friday from 6pm, Saturday from 5pm & Sunday from 12 noon)