

Pre-orders can be taken on 01925 753657 or 07768 000278.

A collection time will be allocated that is convenient for you.

COLLECTION TIMES: Tuesday to Saturday 5pm – 8.30pm Sundays 12 noon – 7.30pm

IMPORTANT: All meals may contain nuts, please advise of any food allergies as dishes may be adjusted.



Starters

- Le Fameux Beignet D'Haddock Aux Deux Saveurs (Smoked Haddock)** £6.00
Strips of natural smoked haddock deep fried in a very light batter, finished with a duo of sweet ginger and chilli dressings
- Parfait De Foie De Volaille (Chicken Liver Pate)** £4.50
Home-made smooth chicken liver parfait flavoured with a dash of Cognac with toasted brioche and a fresh plum chutney
- Trilogy De Porc (Pork Belly)** £6.50
Crispy pork belly, breaded shredded pork croquette and braised pork cheek set on a celeriac and grain mustard remoulade, served with an apple compote and a roasted garlic jus
- Gratin De Fruit De Mer (Seafood Gratin)** £6.50
Beautiful Scottish mussels, King prawns and King scallops, bound in a light creamy saffron, chorizo and spring onion sauce, topped with breadcrumbs
- Chèvre Pane Aux Betteraves (Goats Cheese) (V)** £5.00
Deep fried baby goats cheese set on a selection of chilled roasted beetroot, garnished with a sesame seed caramel
- Roulade De Canard Oriental (Duck Spring Roll)** £6.00
Shredded duck spring roll flavoured with sweet potatoes and coriander, served with a sesame seed, soy and orange Oriental dressing
- Gâteau De Poisson Au Coulis De Tomate (Fish Cake)** £5.50
Home made fish cake flavoured with lemon and spring onions, presented on a sun-dried tomato compote, garnished with a hollandaise sauce
- Cuisse De Grenouilles A Ma Façon (Frogs Legs)** £6.50
Frogs legs cooked in garlic butter until crispy and golden brown, served on a fricassee of wild mushrooms and a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce and a fresh parsley coulis
- Soupe De Pomme De Terre Douce VEGAN (Seasonal Soup)** £4.00
Roasted sweet potato, lime, coriander and coconut milk soup

La Boheme

3 Mill Lane, Heatley, Lymm, Cheshire. WA13 9SD 01925 753657

www.laboHEME.co.uk

Main Courses

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| Pithivier D'Agneau (Lamb Roulade) | £12.00 |
| Pulled lamb shoulder flavoured with caramelised red onions and cumin, wrapped in a light puff pastry, served with parsnips, carrots, butternut squash and courgettes slowly braised in a garlic and lamb jus, accompanied by a breaded potato croquette | |
| Merlu A La Creme D'Estragon (Fillet of Hake) | £12.00 |
| Fillet of hake pan fried, served with caramelised baby white onions, French beans, Chantenay carrots, chestnut mushrooms, deep fried diced potatoes, finished with a creamy fresh tarragon and Vermouth sauce | |
| Daube De Chevreuil Au Vinaigre De Balsa and Poire (Venison Shoulder) | £13.50 |
| Slowly braised venison shoulder in a rich balsamic and pear sauce, served with Autumn vegetables and celeriac dauphinois potatoes | |
| Supreme De Poulet (Chicken Breast) | £12.00 |
| Pan fried chicken breast served with a sweet potato fondant, roasted butternut squash, asparagus, pak choi and stem broccoli, drizzled with an aromatic red Thai sauce flavoured with coconut milk, coriander, lemon grass, ginger and chilli | |
| Confit De Canard Roti Aux Légumes D'Automne (Duck Leg) | £12.00 |
| Roasted duck leg confit served on baby glazed local turnips, carrots, baby pearl onions, shredded cos lettuce, peas and new potato wedges, finished with a blackcurrant and Cassis sauce | |
| Joue De Bœuf A La Bourguignon (Braised Beef) | £13.50 |
| Slow braised beef cheek cooked in a traditional bourguignon sauce of red wine, bacon lardons, mushrooms, carrots and baby pearl onions, served with smooth buttery mashed potatoes | |
| Fillet De Saumon Bien De Chez Moi (Fillet of Salmon) | £12.00 |
| Pan fried fillet of salmon, presented on a risotto flavoured with a fine diced ratatouille and Provençal herbs, finished with a light fresh basil beurre blanc | |
| Fillet Cantona (Fillet Steak) | £18.00 |
| Fillet steak filled with garlic cream cheese, wrapped in pancetta, cooked to medium, served with a selection of roasted root vegetables and a potato rosti, finished with a robust Port jus | |
| Ballotine De Pintade Farcie (Guinea Fowl) | £12.00 |
| Slices of boneless guinea fowl filled with a chicken farce flavoured with apple, hazelnuts and sultanas, served with barley braised with diced vegetables, dressed with a Calvados jus | |
| Roulade Vegetarien (VEGAN) | £8.00 |
| A slice of potato and celeriac roulade filled with roasted aubergine caviar, roasted peppers, red onion marmalade and fresh herbs, simply pan fried and served with a fresh tomato sauce | |

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Desserts £5.00 each



Sticky Toffee Pudding

Traditional sticky toffee pudding, served with toffee sauce

Le Bakewell Tart

A beautiful homemade cherry and almond tart – trust me!

Gateau Paris-Brest

Choux pastry ring filled with a hazelnut praline crème pâtissière, drizzled with a salted caramel sauce and caramelised hazelnuts

Le Chocolate Brownie

This is a great homemade chocolate brownie served with boozy cherry compote

Crepe Suzette

French crepes, accompanied by a traditional Suzette sauce flavoured with orange and Grand Marnier



Assiette Gourmand £15.00

Treat yourself to our sharing box containing a good selection of today's desserts (contents may vary)

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