



Christmas Day Dinner Packages

Our Special “Cadeau De Noël”

We are delighted to announce the arrival of Olivier's new cookbook *A Taste of Home*. The book makes a beautiful Christmas gift in itself or is available as part of a package, including a personalised signed copy of *A Taste of Home*, a La Boheme apron and a gift voucher priced at your choice, presented in a La Boheme souvenir bag.

Guaranteed to enjoy and keep you busy during these difficult times!

Signed copy of the *A Taste of Home* £30

Gift Package: Souvenir Bag, Signed Book and La Boheme Apron £40

La Boheme Gift Vouchers can be added to your package at a price to suit you.

GREAT CHRISTMAS GIFTS!

La Boheme 3 Mill Lane Lymm WA13 9SD

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Package for 6 - £190

Starter – Timbale De Saumon Fumé

Scottish smoked salmon parcel filled with king prawn tails, bound in a homemade Marie Rose sauce and accompanied by cherry tomato coulis and melba toast.

Main Course – Le Roast Turkey

Roasted Norfolk turkey crown (approx. 2.5kg) with all the trimmings, including: pigs in blankets, sprouts in pancetta and chestnuts, cauliflower in mature cheddar cheese, local honey roasted parsnips, an aromatic carrot and swede purée, roast potatoes in goose fat and buttered mashed potato. All topped off with La Boheme's special homemade stuffing, turkey gravy, a whisky cranberry sauce and bread sauce.

NB: The turkey crown will be slow cooked in a water bath in advance so you'll need to pop it in the oven for around an hour and a half before serving; otherwise no preparation will be needed - simply heat up the dishes and enjoy!

(Cooking instructions will be provided)

Desserts – Les Desserts De Noël

A sharing platter of festive treats, including Baileys cheesecake, chocolate and cherry festive log, Praline filled choux pastry with a caramel and hazelnut sauce, lemon tart and red fruit coulis, Christmas pudding and brandy sauce, cranberry and almond Bakewell tart and seasonal treats.



Collection available 23rd December from 10am-6pm

Takeaways can be picked up safely from the car park takeaway collection point.

Pre-payment will be required.

Pre-orders by Friday 18th December would be appreciated.

Important: All meals may contain nuts; please advise of any allergies as dishes may be adjusted.

Package for 2 - £70

Package for 4 - £140

Starter – Timbale De Saumon Fume

Scottish smoked salmon parcel filled with king prawn tails, bound in a homemade Marie Rose sauce and accompanied by cherry tomato coulis and melba toast.

Main Course – Le Roast Turkey

Slices of cooked turkey with all the trimmings, including: pigs in blankets, sprouts in pancetta and chestnuts, local honey roasted parsnips, an aromatic carrot and swede purée, creamy mash and roast potatoes in goose fat. All topped off with La Boheme's special homemade stuffing, turkey gravy, bread sauce and a whisky cranberry sauce.

(Re-heating instructions will be provided)

Desserts – Les Desserts De Noel

A sharing platter of festive treats, including chocolate and cherry festive log, Baileys cheesecake, Christmas pudding and brandy sauce and cranberry and almond Bakewell tart.

(Package for 2, please select your choice of 2)



Collection available 24th December from 10am-6pm
Takeaways can be picked up safely from the car park takeaway collection point.
Pre-payment will be required.
Pre-orders by Friday 18th December would be appreciated.

Important: All meals may contain nuts; please advise of any allergies as dishes may be adjusted.

Individual meals will be available hot and ready on Christmas Day

Starters

Parfait De Foie De Volaille £7

Smooth duck liver parfait flavoured with Cognac and Port, served with toasted brioche and a cherry and Kirsch marmalade.

Gratin De Fruits De Mer £10

Fresh mussels, king prawns and scallops, bound in a creamy leek, asparagus and chive sauce, topped with breadcrumbs and oven baked.

Risotto De Chèvre Et Champignons (V) £7

A wild mushroom risotto flavoured with a cranberry jam and topped with crumbled ash goat's cheese, accompanied by toasted bread and a micro herb salad.

Main Courses

Notre Roast Turkey Rôti £20

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit and sage stuffing, roasted local vegetables, sprouts and roast potatoes, garnished with our turkey jus and cranberry sauce.

L'Etouffée De Chevreuil A L'Ancienne £20

Braised venison slowly cooked in a Port, balsamic and pear sauce, accompanied by winter vegetables and a smooth buttery mash potato.

Pithivier De Noël £15

Puff pastry roll filled with a roasted chestnut duxelle, cream cheese, spinach, asparagus and crushed hazelnuts, cooked to golden brown, served on a Cumberland dressing.

Desserts £8.50

Le Christmas Pudding

Simply served with brandy sauce

Le Bakewell Tart

A homemade cranberry and almond tart – trust me!

Le 'Chocolate Log'

This is a great homemade festive chocolate log filled with cherries and chocolate cream

Tarte Au Citron

Chilled refreshing lemon tart served with a red fruit coulis

Collection available 25th December from 12noon-6pm. Pre-orders by Friday 18th December would be appreciated. Pre-payment will be required.

Takeaways can be picked up safely from the car park takeaway collection point. Please note that we will be limited to orders and collection time slots.

Important: All meals may contain nuts; please advise of any allergies as dishes may be adjusted.