

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

SUNDAY MEAL PACKAGE FOR 4

Must be pre-ordered by the previous Friday

All served hot and ready to serve with roasted root and seasonal vegetables, roast potatoes and pomme croquettes flavoured with Parmesan (To be carved at home)

Whole roast chicken £40

Served with a cranberry and apricot stuffing and a fresh tarragon jus

Roast leg of lamb £50

Cooked to medium and served with a duo of sauces, a roasted garlic and rosemary jus and a creamy turmeric, honey and lemon sauce with a hint of chilli

Fillet of Beef £60

Cooked to medium and served with a duo of sauces, a robust Port jus and a creamy peppercorn sauce

La Boheme

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

01925 753657 www.laboHEME.co.uk

Main Courses

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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We are happy to join with Portland Wine Company to offer you a selection of wines to accompany your meals:

Champagne & Sparkling

Baron de Beaupre Brut (Half Bottle) - Champagne £18

crisp | toast and honey notes | creamy and smooth

Langlois-Chateau Brut - Cremant de Loire £19

quince | peach | delicate | fresh

Langlois-Chateau Rosé - Cremant de Loire £19

delicious | salmon pink | summer fruits

White

Pasquiers Sauvignon Blanc - Pays D'Oc £12

fresh | zingy

Pato Torrente Reserve Chardonnay - Chile £12

ripe | lemony | crisp

Pinot Grigio - Amanti - Italy £12

crisp | perfumed | delicate

Topuku Sauvignon Blanc - Marlborough £15

vibrant | passionfruit | complex

Petit Chablis - Domaine des Manants £20

peach | green apple | elegant

Red

Pato Torrente Reserve Merlot - Chile £12

ripe | soft | plummy

Accomplice Shiraz - De Bortoli - Australia £14

smooth | dark cherry | spicy

Las Pampas Malbec - Mendoza, Argentina £15

rich | full bodied | damsons

Monte Araya Rioja £15

silky | ripe cherry | cedar

Chateau La Tour Bel-Air - Montagne St Emilion £20

succulent claret | plummy toasty nose | liquorice | spice