

Le “Takeaway” Noël

December Takeaway Menu

Available from Tuesday 1st December 2020
to Sunday 3rd January 2021 (excluding Christmas Day)

A collection time will be allocated convenient for you. Takeaways can be picked up safely from the car park takeaway collection point.

Tuesdays to Saturday 5pm – 8.30pm and
Sundays 12noon – 7.30pm

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 £45

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

Roast Leg of Lamb £55

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 £65

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

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!

Starters

Soupe D'Hiver (V) (Soup) **£4.00**

Traditional curried honey roast parsnip soup, topped with crème fraîche and croutons

Gâteau au Poisson (Fish Cake) **£6.50**

Home-made fish cake flavoured with grain mustard and sun-dried tomatoes, served on a bed of spinach, topped with a creamy smoked salmon and fresh dill sauce

Parfait De Foie De Volaille (Pate) **£4.75**

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

Beignet De Haddock (Smoked Haddock) **£6.50**

Strips of smoked haddock deep fried in a light batter, served with a duo of sweet chilli and ginger dressings

Gratin De Fruits De Mer (Seafood Gratin) **£6.95**

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

Roulade De Canard Oriental (Duck Spring Roll) **£6.50**

Shredded duck spring roll flavoured with sweet potatoes and coriander, served with a sesame seed, soy and orange Oriental dressing

Duo De Porc Et Boudin Noir (Pork Belly) **£6.95**

Crispy pork belly, pulled pork breaded bonbon and grilled French black pudding, presented on braised barley flavoured with celeriac and diced apple, drizzled with a Pommeau jus

Risotto De Chèvre Et Champignons (V) (Goats Cheese) **£6.00**

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 (also available as a main course)

Figue Rôtie Aux Lentilles (Vegan) **£5.00**

Roasted figs served on a lentil salad, topped with roasted pine kernels and tofu, drizzled with a sesame seed and caramel dressing

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

Main Courses



Pithivier D'Agneau (Lamb)

Pithivier of lamb consisting of pulled lamb shoulder, flavoured with a red onion compote and cumin, wrapped in puff pastry, oven baked until golden brown and served on peas, broad beans, diced carrots, butter beans, shredded lettuce and new potatoes, dressed with a rosemary and garlic jus

£12.50

Notre Roast Turkey Rôti (Turkey)

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

£12.50

Cabillaud Aux Champignons (Cod)

Pan fried cod fillet, presented on caramelised baby onions, asparagus, pak choi, chestnut mushrooms, Chantenay carrots and deep fried diced potatoes, finished with a creamy mushroom sauce

£12.50

Ballotine De Pintade Farcie (Guinea Fowl)

Ballotine of boneless guinea fowl filled with a pistachio and apricot mousse, presented on a sweet parsnip purée, braised Savoy cabbage and creamy celeriac and potato dauphinois, topped with a fresh tarragon jus

£12.50

L'Etouffée De Chevreuil A L'Ancienne (Venison)

Braised venison slowly cooked in a Port, balsamic and pear sauce, accompanied by winter vegetables and smooth buttery mashed potatoes

£14.00

Joue De Bœuf A La Bourguignon (Braised Beef)

Slow braised beef cheek cooked in a traditional bourguignon sauce of red wine, bacon lardons, mushrooms, carrots and baby pearl onions, served with a celeriac and potato dauphinoise

£14.00

Filet De Saumon La Bohème (Salmon)

Fillet of salmon presented on a risotto flavoured with a compote of leeks, crushed peas, shredded smoked salmon and Parmesan, finished with a light creamy saffron sauce

£12.50

Confit De Canard A Ma Façon (Duck)

Roasted confit duck leg, served on a fricassée of forest mushrooms, bacon lardons, peas, spinach, caramelised red onions and potato wedges, garnished with a garlic and thyme jus

£12.50

Filet Cantona (Fillet Steak)

7oz fillet of beef filled with cream cheese, roasted garlic and chives, wrapped in pancetta, cooked to medium, accompanied by roasted root vegetables and a deep fried potato rosti, served with a caramelised shallot and sherry sauce

£18.00

Roulade Vegetarien (Vegan)

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

£10.00

Couscous Façon Du Chef (Vegan)

Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash, dried apricots and a hint of Eastern spices, garnished with a fresh mint and Harissa pesto

£10.00

Desserts £5.50

Le Bakewell Tart

A beautiful homemade cranberry and almond tart – trust me!

Le 'Chocolate Log'

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

Baileys Cheesecake

A smooth Baileys cheesecake on an Amaretto biscuit base, accompanied by a homemade Florentine biscuit

Tarte Au Citron

Chilled refreshing lemon tart served with a red fruit coulis

Gateau Paris-Brest

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

St Clements Cake (G/F) (D/F)

A moist orange, lemon and almond cake served with clementine compote

Lemon Cake (Vegan)

A light lemon sponge cake accompanied by seasonal fruit compote

Assiette Gourmande £15.00

Treat yourself to our 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