



Takeaway Menu

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

Pre-orders can be taken from Monday 8th March on 01925 753657

A collection time will be allocated that is convenient for you

COLLECTION TIMES:

Friday and Saturday: From 5pm – 8pm Sunday: 12 noon – 7pm
24 hours notice would be appreciated, thank you.

Starters

Gâteau De Poisson (Fish Cake)	£5.95
Homemade fish cake flavoured with sun dried tomatoes and fresh herbs, accompanied by a Hollandaise sauce	
Trio De Porc (Pork)	£6.95
Crispy pork belly, grilled black pudding and braised pork cheek, presented on celeriac puree and served with an Armagnac jus	
Salade De Chèvre (V) (Goat's Cheese)	£5.75
Deep fried breaded goat's cheese presented on salad leaves with beetroot and orange segments, garnished with a caramel dressing	
Le Fameux Beignet D'Haddock (Haddock)	£6.50
Strips of natural smoked haddock deep fried in a very light batter, served with a duo of sweet ginger and chilli dressings	
Soupe De Choux Fleur (V) (Soup)	£4.50
Creamy fresh cauliflower soup garnished with croutons	
Parfait De Foie De Volaille (Pate)	£4.95
Homemade smooth chicken liver parfait flavoured with a dash of Cognac and Port, served with a slice of toasted brioche, garnished with homemade fruit chutney	
Gratin De Fruit De Mer (Seafood)	£6.95
Beautiful Scottish mussels, king prawns tails and king scallops, bound in a creamy leek and dill Mornay sauce, topped with breadcrumbs and oven baked	



Main Courses

Magret De Canard (Duck)	£16.00
Duck breast, cooked to pink served with a carrot and swede mash, spring greens and fondant potatoes, finished with a passion fruit and grain mustard sauce	
Joué De Bœuf A La Bourguignon (Ox cheek)	£15.00
Slow braised shredded ox cheek cooked in a traditional bourguignon sauce of red wine, bacon lardons, mushrooms, carrots and baby pearl onions, served with smooth buttery mashed potatoes	
Filet Cantona (Fillet Steak)	£18.50
6oz 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 jus	
Cabillaud Aux Champignons (Cod)	£15.00
Pan fried cod fillet, served with a spinach potato cake and a fricassee of mushrooms, finished with a creamy mushroom sauce	
L'Etouffee De Chevreuil A L'Ancienne (Venison)	£15.00
Braised venison slowly cooked in a pear and balsamic sauce, accompanied by braised Savoy cabbage and breaded potato croquettes	
Ballotine De Pintade Farci (Guinea Fowl)	£14.00
Slices of boneless guinea fowl filled with an orange, Grand Marnier and pistachio farce, presented on a julienne of vegetables with creamy dauphinois potatoes, served with a fresh thyme jus	
Fletan Thaïlandaise (Halibut)	£16.50
Pan fried halibut served on a fricassee of peas, pak choi, spring onions, finely diced carrots and sweet potatoes, finished with a Thai sauce flavoured with coconut milk, coriander, chilli, ginger and lemon grass	

Main Courses *continued*

Feuillete D'Agneau (Lamb)

£15.00

Shredded braised lamb shoulder with cumin and red onions wrapped in a light puff pastry, presented on caramelised baby onions, French beans, chestnut mushrooms, Chantenay carrots and deep fried diced potatoes, served with a garlic and rosemary lamb jus

Pithivier De Legumes (Parcel)

£10.00

Puff pastry roll filled with a roasted chestnut duxelle, cream cheese, spinach, asparagus and crushed hazelnuts, served with a garlic cream sauce

Poivreaux Farci (Vegan) (Stuffed Pepper)

£10.00

Roasted pepper filled with an Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash, dried apricots and a hint of Eastern spices, garnished with a fresh tomato sauce

La Boheme homemade chips

£4.00

Desserts **£5.50 each**

Le Bakewell Tart

A beautiful homemade cherry and almond tart – trust me!

Le Chocolate Brownie

This is a great homemade chocolate brownie served with forest fruit compote

Gateau Paris-Brest

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

Crème Au Citron Et Fruits Rouges

Refreshing chilled lemon cream with a seasonal fruit compote, served with a homemade Fancancier cake

Mon 'Sticky Toffee Pudding'

(To be heated at home)

Homemade sticky toffee pudding, served with a toffee sauce

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 Gourmand (For 2 £10 – for 3/4 £16)

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



SUNDAY MEAL PACKAGE FOR 2 or 4

(Available from 12 noon – 7pm) Must be pre-ordered by the previous Friday

Whole Roast Chicken (For 2 £25 / For 4 £50)

Served with a cranberry and apricot stuffing, Yorkshire puddings, roasted root seasonal vegetables, pomme croquette potatoes, cauliflower cheese and a fresh tarragon jus (to be carved at home)

Symphonie De Poisson (For 2 £25 / For 4 £50)

A selection of pan fried fish fillets served in a creamy saffron sauce with new potatoes and diced seasonal vegetables

Chateaubriand (For 2 £40 / For 4 £60)

Cooked to your liking and served with Yorkshire puddings, roasted root seasonal vegetables, pomme croquette potatoes, cauliflower cheese and a duo of sauces, a robust Port jus and a creamy peppercorn sauce

La Boheme homemade chips £4

NEW AT LA BOHEME!!

La Boheme adding a little '*Je nais se quoi*'
Some of our favourites now available:

A selection of our homemade biscuits and cake in a treat gift box £5
(contents may vary but guaranteed to be delicious!)



Add finesse easily to your daily dishes, '*C'est facile*'!
La Boheme's traditional fresh homemade sauces £5 each
(300ml each) serves 3-4 presented chilled and ready to heat up at home

Creamy Peppercorn Sauce

Thailandaise Sauce

Port Jus

Creamy Saffron Sauce

Wild Mushroom Cream Sauce

