

# La Boheme Menu £30 (2 Courses)

(Available Wednesday to Friday from 6pm & Saturday from 5pm)

## Les Entrées

### **Le Fameux Beignet D'Haddock Aux Deux Saveurs**

Strips of natural smoked haddock deep fried in a very light batter, served with dressed salad leaves, finished with a duo of sweet ginger & chilli dressings

### **Lotte Ananas Roti Sauce Thaïlandaise**

Medallions of monkfish tail pan fried, served on a bed of roasted pineapple & pak choi, accompanied by a fresh ginger, chilli, lemon grass, coconut milk

& fresh chopped coriander sauce

### **Chevre Au Gout Provençal (V)**

A smooth aromatic tomato puree, topped with deep fried baby goats cheese served with a deep fried courgette, lemon, Parmesan & thyme fritter, topped with a yellow pepper aioli, drizzled with a fresh pesto dressing

### **Poussin De Norfolk A La Caesar**

Duo of pan fried Norfolk poussin breast marinated in a Harissa paste & a roasted poussin leg confit, presented on warm cos lettuce with a cucumber, Parmesan & lime creme fraiche, garnished with a harissa butter & croutons

### **Cuisse De Grenouilles Aux Bonnes Saveurs**

Frog legs pan fried until golden brown, served on a caramelised shallot puree & a fricassee of wild mushrooms, dressed with a smooth garlic cream sauce & drizzled with a parsley coulis

### **Carpaccio De Chevreuil A Notre Façon**

Carpaccio of rare venison served with horseradish cream, a beetroot puree, blackberries, parsnip crisps, a Pamesan tuile & wild micro leaves, drizzled with a Sloe gin dressing & dusted with walnuts

### **Trilogy De Porc**

Crispy pork belly, King scallops & grilled French black pudding, set on a smooth celeriac puree flavoured with a hint of truffle oil, garnished with a smooth Scottish Whisky jus

### **Terrine De Foie Gras**

A home-made foie gras terrine served with a Cumberland sauce & plum jelly & lambs lettuce, accompanied with a home made toasted baby brioche

### **Risotto De Gambas & Calamar**

Pan fried fresh King prawn tails & crispy baby squid, served on a creamy langoustine risotto bound with Parmesan, diced vegetables & fresh herbs

### **Coquille St Jacques Poêle Façon Basquaise (£1.50)**

Pan fried Scottish King scallops, presented on a fricassee of peas, broad beans, chorizo & asparagus, finished with a light creamy saffron sauce

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

## Les Plats

### **Roti De Rump D 'Agneau**

Lamb rump roasted to medium, served on a timbale of Israeli cous cous bound with chick peas, butternut squash, fine diced Provencal vegetables & dried apricots, flavoured with a hint of North African spices & served with a lamb jus

### **Suprême De Poulet Forrestiere**

Supreme chicken breast pan fried to golden, presented on a fricassee of wild mushrooms, a celeriac & truffle puree, a smooth pea mousse & garlic potato croquettes, finished with a fresh thyme chicken jus

### **Filet Cantona (£3 extra)**

Fillet steak filled with cream cheese flavoured with finely chopped spring onions, cracked pepper & roasted garlic, wrapped in pancetta, cooked to medium, served on a selection of roasted root vegetables & a potato rosti, finished with a robust Port jus

### **Trilogie De Porc D'Automne**

Trio of pork fillet, braised pork cheek & pulled pork in puff pastry, served on a bed of braised barley bound with finely diced vegetables & kale, accompanied by a caramelised shallot jus

### **Filet De Flétan Marseillaise (£2 extra)**

Pan fried fillet of halibut presented on a fine diced ratatouille with potato croquettes flavoured with basil & Parmesan, garnished with a creamy saffron sauce

### **Cabillaud A La Mouclade**

Grilled fresh English cod served with a quenelle of buttered homemade mash potato, presented on a light creamy mussel chowder flavoured with pancetta, diced vegetables & chopped fresh dill

### **Magret De Canard**

Gressingham duck breast cooked to pink, served on a bed of sauteed new potatoes, Savoy cabbage, celeriac, carrots & a parsnip puree, finished with a cherry & thyme jus

### **Bar De L'Orangerie**

Pan fried fillet of seabass presented on a sweet potato fondant, roasted celeriac, pak choi & braised fennel, served with a light beurre blanc sauce flavoured with orange, fresh rosemary & a hint of Pernod

### **Ballotine De Pintade Farcie**

Slices of boneless guinea fowl filled with a mushroom, spinach, shallot & hazelnut chicken farce, served on braised kale, an aromatic carrot puree & creamy dauphinois potatoes, drizzled with a fresh tarragon jus

### **Entrecôte De Bœuf Sauce Poivre**

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, roasted root vegetables & home cut chips

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