

# La Boheme Evening Menu £32 (2 Courses)

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

## Les Entrées (Starters)

### **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

### **Loup Poele Du Printemps**

Strips of seabass fillet presented on roasted aromatic pineapple & grilled cos lettuce, dressed with a lemon grass, fresh ginger, chilli, coconut milk & fresh chopped coriander sauce

### **La Tartelette De Folie De Fromage (V)**

A crispy light filo pastry tartelette filled with goats cheese mousse & a deep fried breaded blue cheese bon bon, set on a pear & apricot compote, with roasted fig, drizzled with a honey syrup & garnished with a honey tuile & micro herbs

### **Soupe De Poisson De Tonton Jean**

My traditional smooth fish soup made from the recipe of my uncle Jean from the South of France, garnished with garlic croutons, rouille mayonnaise & grated cheese

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

Frog legs pan fried until golden brown, served on a caramelised shallot purée & 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 a horseradish cream, seasonal roasted beetroot, a beetroot purée, & a cumquat compote, dressed with a beetroot tuile & wild salad leaves, finished with a Sloe gin dressing

### **Trilogy De Pork**

Crispy pork belly, a shredded spare rib spring roll & a breaded pork bon bon, served with a pickled cucumber chiffonade, accompanied by a sticky honey, star anis & orange sauce

### **Foie Gras A La Normande**

(Produced free range & friendly)

A must for a French restaurant: home made wild foie gras flavoured with Armagnac, served with a chilled slice of caramelised apple Anna terrine & toasted brioche

### **Croustini De Fruits De Mer**

Grilled croustini of French bread dressed with a tomato tapenade, topped with pan fried King prawns, baby squid & chorizo, garnished with a rocket salad dressed in an olive oil & harissa paste

### **Coquille St Jacques Poele Aux Deux Saveurs (£1.50)**

Pan fried Scottish King scallops served on a pea & leek risotto flavoured with Parmesan topped with Parmesan crisps & a Southern Comfort jus

### **Brandade A Ma Façon**

A smooth flaked cod & creamy mash potato cake flavoured with garlic, served with grilled asparagus wrapped in Parma ham, topped with a crispy poached egg & dressed with a red pepper coulis

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

## **Les Plats (Main Courses)**

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

Lamb rump roasted to medium, served with a baby courgette filled with a dried apricot & Parmesan risotto, a roasted baby aubergine filled with basil, garlic & mature cheddar, with Pomme Anna potatoes, finished with a lamb, garlic & fresh herb jus

### **Suprême De Poulet**

Supreme chicken breast pan fried to golden, presented on a wild mushroom fricassee with a pea mousse & sautéed potato wedges, finished with a creamy Vin Jaunes & cep mushroom sauce

### **Filet Cantona (£3 extra)**

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

### **Rotie De Cochon De Lait Farcie**

Roasted boneless Spanish suckling pig filled with a chicken, sage & fruit stuffing, served with roasted garlic potato croquettes, Savoy cabbage & a julienne of vegetables, finished with an apple & sage compote & a cider jus

### **Filet De Veau A Ma Façon**

Pan fried fillet of veal cooked to medium, presented on braised barley with seasonal diced vegetables cooked in a veal jus, accompanied by potato galettes & garnished with a creamy grain mustard sauce

### **Cabillaud A La Mouclade**

Pan fried fresh English cod served with a quenelle of buttered mash potatoes & a mussel chowder sauce flavoured with pancetta lardons, dill & a mirepoix of seasonal vegetables

### **Trio De Canard**

Salted duck breast cooked to pink, a duck spring roll & a shredded duck potato croquette, set on a smooth celeriac purée, served with glazed turnips & kale, drizzled with a caramelised shallot jus

### **Lotte Et Fruits De Mer Safranée**

Pan fried medallion of monk fish, fresh King prawns & Scottish King scallops, dressed with a creamy saffron & sun dried tomato sauce, served with seasonal green vegetables & new potatoes

### **Ballotine De Pintade**

Pan fried slices of boneless guinea filled with a spinach, hazelnut & mushroom stuffing, presented on a bed of caramelised baby onions, Chantenay carrots, chestnut mushroom, French beans & dauphinois potatoes, accompanied by a fresh tarragon jus

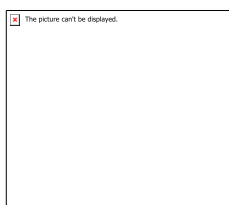
### **Entrecôte De Bœuf Sauce Poivre**

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

### **Filet De Fletan A L'Orange & Romarin (£2 extra)**

Pan fried halibut set on a bed of peas, baby pearls onions, a chiffonade of lettuce leaves, butternut squash & pomme croquette potatoes flavoured with chives, dressed with a creamy fresh orange & rosemary "beurre blanc"

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**La Boheme Cookery Book: (Available here today £15)**