

# La Boheme Evening Menu £35 (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

### **L' Assiette De Saumon Marine A L'Écossaise**

Thin slices of salmon cured in treacle, whisky & English mustard presented on a spinach & crème fraiche pancake, topped with a poached egg & a hollandaise sauce

### **Crouton De Chèvre D'Automne (V)**

Deep fried breaded baby goats cheese, accompanied by a grilled King oyster mushroom & a caramelised red onion chutney, drizzled with a rocket coulis

### **Bouillabaisse De Ton Ton Jean**

A 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 Un Peu Différent**

Frog legs pan fried until golden brown, presented on a caramelised white onion purée, a fricassee of wild mushrooms & a quenelle of fresh tomato tapenade, dressed with a smooth garlic & chervil cream sauce

### **Carpaccio De Filet De Bœuf & Chevreuil A Notre Façon**

Carpaccio of rare beef & venison fillet, served on a smooth beetroot purée with a horseradish cream, garnished with blackberries, a Parmesan tuile, game chips & wild salad leaves, drizzled with a caramelised shallot dressing

### **Assiette De Follie De Porc**

Crispy pork belly, braised pork cheek & breaded pulled pork bonbon, served on a fricassee of leeks & apples, dressed with a Calvados jus

### **Poêle De Foie De Volaille Sauce Madeira**

Quickly pan fried chicken livers de-glazed with a Madeira jus served on toasted onion bread, topped with a grape & toasted pistachio nut salad

### **Coquille St Jacques Poêle Aux Deux Saveurs (£2 extra)**

Pan fried Scottish King scallops & grilled black pudding, served with a cauliflower flan & cauliflower & walnut purée, finished with a chicken jus flavoured with Drambuie

### **Pigeon Rose & Boudin Blanc**

A wood pigeon breast cooked to pink & grilled white pudding, presented on a celeriac purée flavoured with mustard, served with a mini potato fondant & a caramelised shallot, dressed with a Sloe gin sauce

### **Soupe A L'Oignon A L'Anglaise**

A traditional French onion soup flavoured with thyme & a dash of Cognac, garnished with a crouton with melted Gruyère cheese

### **Le Risotto De Fruits De Mer**

A rich risotto flavoured with a langoustine bisque & Parmesan, topped with pan fried marinated King prawn tails, King scallop & crab bon bon, garnished with a sesame seed tuile

**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 on a roasted caramelised red onions, carrots, chestnut mushrooms, French beans & Dauphinois potatoes, dressed with a lamb, garlic & fresh herb jus

### **Médailon De Veau & Friand De Queue De Boeuf**

Medallion of veal cooked to medium served with puff pastry parcel filled with braised oxtail, set on a creamy julienne of vegetables with spinach & Savoy cabbage, served with a potato cake finished with a creamy Vin Jaunes & cep mushroom sauce

### **Filet Cantona (£4 extra)**

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

### **Ballotine De Pintade Farcie Au Grand Marnier**

Roasted boneless guinea fowl filled with a chicken farce flavoured with orange, rosemary & Grand Marnier, served on a bed of braised barley, spinach & a julienne of vegetables cooked in a chicken & green peppercorn jus

### **Trilogie De Lapin**

Roasted boneless rabbit saddle wrapped in Parma ham & a deep fried shredded rabbit roll, flavoured with vegetables & prunes & a pulled rabbit & potato croquette flavoured with sun dried tomatoes & grain mustard, served on a leek & Parmesan flan, finished with a sweet white wine & fresh tarragon jus

### **Poêle De Cabillaud Sauce Smokey**

Pan fried fresh English cod served with a quenelle of buttered mash potatoes & a mirepoix of seasonal vegetables, finished with a creamy veloute flavoured with smoked haddock & turmeric

### **Assiette De Follie De Canard**

Duck breast roasted to pink accompanied by a breaded duck bonbon flavoured with Savoy cabbage & a duck spring rolled flavoured with bean sprouts, coriander & Hoi Sin, served on bed of sweet parsnip purée with stem broccoli & a sweet potato fondant, finished with a smooth Whiskey jus

### **Bar A Mon Gout**

Pan fried fillet of seabass presented on a creamy risotto flavoured with tomato tapenade, peas & asparagus, dressed with an orange & rosemary beurre blanc sauce

### **Poulet A La Basquaise & Fruit De Mer (£2 extra)**

Pan fried chicken breast served on a bed of fine diced Provençal ratatouille with roasted potato wedges, garnished with fresh King prawns & a King scallop, dressed with a creamy saffron sauce

### **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

### **Medailon De Lotte Thaillandais**

Pan fried medallion of monkfish tail, presented on a fricassee of peas, shredded lettuce leaves, carrots & leeks, served with turned new potatoes & finished with coconut milk, coriander, chilli, lemon grass, ginger & coriander sauce

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**Just to let you know: should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appetite!**

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