

# La Boheme Evening Menu £38 (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

### **Assiette Au Trois Couleurs**

Slices of salmon cured with treacle, mustard & whiskey, set on a tomato compote, served on a rocket & ricotta blini, garnished with a poached egg & drizzled with a hollandaise sauce

### **Tartelette De Poisson Safranée**

Pan fried strip of seabream & turbot served in a creamy saffron, pea, broad bean, chorizo & spring onion sauce, presented in a crispy filo pastry tartelette

### **Parfait A L'abricot & Brioche**

Roasted slice of brioche topped with a smooth chicken liver parfait & chicken liver mousse, accompanied by an apricot compote & a roasted fresh apricot, drizzled with a caramel & Amaretto dressing

### **Cuisse De Grenouilles**

Frog legs pan fried until golden brown, presented on a fricassee of wild mushrooms, with a caramelised white onion compote, dressed with a smooth garlic cream sauce

### **Salade De Bœuf D'Été**

One of my favourite starters consisting of cold rare beef, served with a celeriac remoulade & sweet potato flavoured with wazabi, garnished with game chips & wild salad leaves, drizzled with a lime, fresh chilli, soy, shredded red onion, fresh mint & coriander dressing

### **Assiette De Porc Thaïlandaise**

Crispy pork belly, grilled marinated King prawns tails & Scottish King scallops, served on a bed of pak choi & cooked pineapple, garnished with a red Thai curry sauce

### **Fromage De Chèvre & Fig Roti Au Miel**

A beautiful Summer dish consisting of fresh figs, a fig compote & roasted figs, served with deep fried breaded baby goats cheese, caramelised walnuts & dressed salad leaves, finished with a honey & sesame seed caramel

### **Coquille St Jacques Poele Au Risotto De Petit Poix (£2.50 extra)**

Pan fried Scottish King Scallops presented on a pea & Parmesan risotto, set on a red pepper coulis & garnished with a Parmesan tuile & a crispy leek chiffonade

### **Poele De Caille**

Pan fried quail breast & roasted quail leg confit set on roasted pearl onions, mushrooms, & pancetta, served with a garlic mash & finished with a Whiskey jus

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

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

### **Trilogie De Crabe (£1.50 extra)**

Mini spring roll filled with fresh white crab meat, fennel, spring onions & crème fraiche, a crab & courgette beignet & a rilette of fresh crab, presented on a tangy mango, red onion & chervil salsa, finished with a cherry tomato coulis & a garlic rouille

**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 Au Couscous**

Lamb rump roasted to pink, served on a bed of Israeli couscous flavoured with diced courgettes, mix peppers, aubergine, butternut squash, beans, chick peas & dried apricots, finished with a lamb & harissa jus, garnished with a fresh mint yoghurt

### **Filet De Porc A L'Anglaise**

Pan fried pork fillet filled with a mature cheddar rarebit & wrapped in pancetta, presented on braised barley bound with a julienne of vegetables & shredded kale, served with a fruit stuffing, dauphinois potatoes & dressed with a caramelised shallot jus

### **Filet Cantona (£4.50 extra)**

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

### **Duo De Veau Crème De Champignon**

Medallion of veal cooked to medium served with a pulled veal, julienne of vegetable & ricotta pastry parcel, presented on a fricassee of mushrooms, a celeriac purée & pomme Anna potatoes, finished with a creamy cep mushroom sauce

### **Trilogie De Lapin A L'Estragon**

Pan fried boneless rabbit leg, roasted rabbit saddle wrapped in Parma ham & a deep fried shredded rabbit, leek & sultana spring roll, served on caramelised pearl onions, mushrooms, carrots, French beans & diced deep fried potatoes, finished with a light creamy sweet white & fresh chopped tarragon sauce

### **Pave De Cabillaud Aux Moules Façon Normande**

Pan fried fresh cod loin dressed with a creamy mussel & cider sauce cooked with finely diced vegetables, leeks, fresh apple & chopped dill, simply served with a buttery quenelle of mash potato

### **Assiette De Magret De Canard A La Passion**

Duck breast roasted to pink served with a celeriac fondant, kale, stem broccoli & a sweet potato purée, finished with a tangy passion fruit & grain mustard sauce

### **Bar A La Provençale**

Pan fried fillet of seabass presented on a potato, Parmesan & sun dried tomato cake, accompanied by a fine Provençal ratatouille & garnished with a fresh basil beurre blanc

### **Poulet Au Risotto Au Gambas**

Pan fried chicken breast & pan fried marinated king prawns, served on a creamy risotto flavoured with green vegetables, dressed with a home made langoustine bisque

### **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

### **Médailon De Lotte Thaïlandaise (£2 extra)**

Pan fried medallion of monkfish tail quickly pan fried served with stem broccoli, peas, diced seasonal vegetables & a sweet potato fondant, finished with a Thai sauce flavoured fresh chilli, ginger, lemon grass, coconut milk & fresh chopped coriander

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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)**