

# 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

### Mini Bouillabaisse De Chez Moi

Strips of turbot & seabream, quickly pan fried & set on braised saffron fennel & turned potatoes, dressed with a beautiful smooth fish soup & garnished with a rouille & Gruyère crouton

### Trio De Porc

Crispy pork belly, braised pork cheek & a breaded pork bonbon, served on a celeriac fondant, & a diced apple & mustard compote, drizzled with a Calvados jus

### Ballotine De Pintade & Morilles Grillée

Roasted slices of boneless guinea fowl filled with a chicken & morel mushroom farce, served on a fricassee of asparagus & peas, garnished with a cherry vine tomato & parsley dressing

### Cuisses De Grenouilles

This is becoming one of our signature dishes consisting of 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 Veau D'Automne

One of my favourite starters consisting of cold rare veal, served with a celeriac remoulade & a crispy leek chiffonade, served on a sweet potato purée & wild salad leaves, drizzled with a homemade Bearnaise dressing & garnished with a Parmesan tuile

### Gateau De Crabes Et Crevettes Grises Thaïlandaise

Home-made fresh crab & shrimp cake pan fried until golden brown, served on braised pak choi & garnished with a chilli, lemon grass, ginger, coconut milk & chopped fresh coriander sauce

### Trilogie De Fromage De Chèvre

A platter for the goats cheese lover, consisting of deep fried breaded baby goats cheese, a goats cheese & orange mousse & a mini goats cheese & basil spring roll, served on a beetroot puree & cooked seasonal beetroot, dressed with a sesame seed caramel

### Follie De St Jacques (£1.50 extra)

One of our most popular dishes consisting of pan fried Scottish King scallops, served on a smooth cauliflower purée with a fresh pea terrine, garnished with game chips & a thyme jus

### Poêle De Perdrix & Gougère Farci

A warm profiterole Gougère filled with a parsnip purée, Savoy cabbage & a pancetta ragout, accompanied by pan fried partridge breast, topped with a crispy hens egg & drizzled with 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

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

# Evening Menu

## Les Plats (Main Courses)

### Roti De Rump D 'Agneau

Lamb rump roasted to pink, served on bed of grilled stem broccoli with a cauliflower & truffle flan & crispy potato Anna, garnished with a fresh herb, garlic lamb jus

### Filet De Porc A L'Anglaise

Pan fried pork fillet filled with a mature cheddar rarebit & wrapped in pancetta, served with shredded Savoy cabbage, a julienne of vegetables, a fruit stuffing & dauphinois potatoes, dressed with a caramelised shallot jus

### Duo De Chevreuil De Didier (£3 extra)

Medallion of venison cooked to medium, served with a pulled venison pastry parcel flavoured with pear & ricotta, presented on braised barley & finely diced root vegetables, finished with a Madeira sauce

### Trilogie De Lapin A L'Estragon

Pan fried boneless rabbit leg, roasted rabbit saddle wrapped in Parma ham & a deep fried shredded rabbit spring roll, served on orzo pasta bound in a creamy fresh tarragon sauce with sun dried tomatoes, shredded lettuce leaves & finely diced vegetables

### Pave De Cabillaud Aux Trois Couleurs

Pan fried fresh cod loin dressed with fricassee of wild mushrooms & spinach, served with a buttery quenelle of mash potato & dressed with a smooth garlic cream sauce

### Assiette De Magret De Canard A L'Orange

Duck breast roasted to pink set on braised red cabbage & served with celeriac & potato Dauphinois & green beans, finished with a tangy orange, rosemary & green peppercorn jus

### Bar Poêle & Sauce Langoustine

Pan fried fillet of seabass presented on a white fish cake, accompanied by braised pak choi & a celeriac purée, finished with a creamy langoustine sauce

### Filet Cantona (£4.50 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic & black pepper & chopped chives, wrapped in Pancetta, cooked to pink, served with roasted root vegetables & a potato rosti, garnished with a Port jus

### Poulet A La Bourguignonne

Pan fried chicken breast presented on a fricassee of caramelised pearl onions, mushrooms, carrots, green beans & deep fried diced potatoes, served with a creamy cep mushroom 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

### Medaillon De Lotte Épicée

Pan fried medallion of monkfish presented on a creamy saffron & green vegetable risotto, topped with marinated King prawns, drizzled with a fresh tomato sauce & harissa oil

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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 Appetit!**

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