



Le 'Early Diner' De Noël

2 Courses £32 (Additional Course £8.75)

Available: Wednesday-Friday 12noon to 1.30pm (last orders)

Les Entrées

(Starters)

Soupe D'Hiver (V)

Traditional curried honey roast parsnip soup, topped with lime crème fraîche & croutons

Le Chèvre Panne Au Deux Saveurs

Deep fried breaded baby goats cheese, presented on a fricassee of wild mushrooms set on a caramelised white onion puree, served with a chilled pea mousse & topped with a fresh cranberry compote

Crêpe A La Brandade & Œuf Poche

Home-made cod & potato brandade, flavoured with garlic & olive oil, presented on a spinach & ricotta pancake, topped with a soft poached egg & Béarnaise sauce

Parfait De Foie De Volaille

Smooth chicken liver parfait, flavoured with Cognac & Port, served with toasted brioche & a diced apple chutney

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter, served with a duo of red & green sweet chilli & ginger dressings

Salade Boheme

Traditional salad consisting of baby gem lettuce tossed in our Caesar dressing recipe, served with slices of chilled Cajun chicken breast, asparagus spears, croutons, Parmesan shavings & a pancetta tuile

Panier De Rognons D'Agneau Aux Poivres

Crispy filo pastry basket filled with pan fried fresh lambs kidneys cooked in a creamy cracked peppercorn & Cognac sauce

Gratin De Fruits De Mer

Fresh mussels, King prawns & King scallops, bound in a leek, pea, sun dried tomato & chopped fresh dill Mornay sauce, topped with breadcrumbs & oven baked until golden brown

Duo De Porc Et Boudin Noir Aux Choux De Bruxelles

Crispy pork belly, breaded pulled pork bonbon & grilled white pudding, presented on shredded sprouts, chestnuts & pancetta, drizzled with a sweet English cider jus

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

Daily Specials available: Please see separate menu

SOME DISHES MAYBE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED

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



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Les Plats (Main Courses)

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on wilted kale & a parsnip puree, served with dauphinois potatoes, finished with a garlic & herb lamb jus

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, fruit & sage stuffing, roasted local vegetables, sprouts & roast potatoes, garnished with our turkey jus & cranberry sauce

Lapin A La Crème A L'Estragon

Pan fried boneless rabbit leg & a rabbit spring roll flavoured with leeks & prunes, served on a fricassee of diced seasonal vegetables & Orzo pasta, finished with a creamy fresh tarragon sauce

Cabillaud Façon Thaïlandaise

Pan fried cod fillet presented on a home-made fish cake with pak choi & a julienne of carrots & mouli, dressed with a fresh chilli, ginger, lemon grass, coconut milk & fresh chopped coriander sauce

Mignon De Porc De Noël

Roasted fillet of pork filled with a cheddar rarebit, wrapped in pancetta, served with Savoy cabbage, a julienne of vegetables & black pudding Pommes Anna potatoes, finished with a caramelised shallot & sherry jus

L'Etouffée De Chevreuil A L'Ancienne

Braised venison slowly cooked in a Port, balsamic & pear sauce, served with roasted Winter vegetables & a creamy spring onion mash

Filet De Saumon Au Safran

Fillet of salmon presented on a fricassee of green vegetables & carrots, served with new potatoes wedges, finished with a light creamy saffron sauce

Confit De Canard A Ma Façon

Roasted confit duck leg, served with braised red cabbage, celeriac & potato dauphinois & stem broccoli, garnished with a satsuma & Southern Comfort jus

Entrecôte Aux Poivres

Sirloin steak presented on seasonal roasted root vegetables with home cut chips, served with a creamy cracked peppercorn sauce

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

Daily Specials available: Please see separate menu

(Please note: Coffee is not included)