

# 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

### Fricassée De Lotte Au Curry Thaïlandaise

Strips of monkfish tail pan fried, presented on shredded Pak choi, orzo pasta & asparagus bound in a creamy Thai red curry sauce

### Trilogie De Saveurs

Crispy pork belly, pan fried King scallops & a fresh white crab breaded bonbon, set on a pineapple confit, drizzled with a spicy white balsamic caramel & topped with a refreshing citrus crème fraiche

### Perdrix Aux Choux De Bruxelles

Pan fried partridge breast & grilled white pudding, presented on a fricassee of shredded sprouts, pancetta & chestnuts, dressed with a Southern Comfort & fresh red currant jus, garnished with crispy game chips

### 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

### Mini Hachi Parmentier A La Queue De Bœuf

Breaded cake made with shredded braised oxtail bound with mash potato, served on a celeriac truffle purée, topped with a poached egg & topped with a home-made Bearnaise sauce

### Coquille St Jacques £2.00 extra

Fresh Scottish King scallops pan fried until caramelised, served with grilled black pudding & a chilled pea terrine, garnished with a Parmesan tuile & a sundried tomato pesto

### Risotto De Betteraves & Fromage De Chèvre

Crispy deed fried goats cheese bonbons, presented on a beetroot risotto, accompanied by orange segments, seasonal roasted beetroot, drizzled with a sesame seed & maple syrup dressing

### Soupe De Poissons De Chez Moi

A traditional smooth fish soup made from my family recipe accompanied by garlic croutons, grated Gruyère & home made rouille! Elle est délicieuse!

### Assiette De Canard Façon Boheme

A warm Dutch pancake flavoured with spring onions & creme cheese, topped with finely sliced duck breast, a rilette of shredded duck leg confit & a duck liver mousse, dressed with salad leaves & a crispy leek chiffonade, drizzled with a caramelised shallot & tarragon vinaigrette

### Soupe A L'Oignon Gratinee A l'Anglaise

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

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

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

# Evening Menu

## Les Plats (Main Courses)

### La Follie D 'Agneau

Lamb fillet cooked to pink & a mini pithivier of pulled lamb shoulder flavoured with caramelised red onion & Cumin wrapped in a puff pastry cooked until golden brown, set on a honey parsnip purée, served with caramelised pearl onions, chestnut mushrooms, green vegetables & deep fried new potatoes, garnished with a fresh herb, garlic lamb jus

### Filet De Porc A l'Anglaise

Pan fried pork fillet filled with cheddar rarebit & wrapped in pancetta, presented on a celeriac & grain mustard purée, served with a fruit stuffing, braised kale & pomme Anna potatoes layered with black pudding, dressed with a caramelised shallot jus

### Chevreuil De Didier

Medallion of venison rump cooked to medium, served with a leek, celeriac, pea & golden sultana spring roll, accompanied by a julienne of seasonal vegetables, Savoy cabbage & dauphinois potatoes, finished with a Madeira sauce

### Ballotine De Lapin A La Tomate & Estragon

Pan fried boneless rabbit leg marinated in Harissa paste, served with a chilled pea mousse, a white onion & English mustard bhaji & pomme Duchesse potatoes flavoured with Parmesan, finished with a creamy sun dried tomato & fresh tarragon sauce

### Fletan Au Gateau De Saumon (£3 extra)

Pan fried fresh halibut supreme presented a smoked salmon & herb potato cake, served with a fricassee of peas, leeks, carrots & stem broccoli, dressed with an orange & rosemary "beurre blanc"

### Assiette De Magret De Canard Aux Cerises & Thym

Duck breast roasted to pink served with braised red cabbage, green beans & served with celeriac & potato Dauphinois, finished with a black cherry, Kirsch & fresh thyme sauce

### Bar Poêle Sauce Thaïlandaise

Pan fried fillet of seabass presented on wilted pak choi, butternut squash, braised fennel & a quenelle of mash potato, finished with a fresh ginger, chilli, lemon grass, coconut milk & fresh chopped coriander 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 Aux Gambas Provençal

Pan fried chicken breast & fresh marinated grilled King prawn tails, presented on a fine diced ratatouille with new potatoes, finished with a light 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

### Pave De Veau Au Risotto Forrestier

Veal fillet cooked to medium presented on a creamy wild mushroom, green vegetable & Parmesan risotto, finished with a chicken & fresh sage jus

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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!**