

# Le "Lunch Menu" £28.50

2 Courses & Filter Coffee

Served between 12.00 noon & 1.30pm (last orders)

Wednesday to Friday

## 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

### Parfait De Foie De Volaille & Canard Sur Toast

Sliced toasted onion bread topped with home-made smooth chicken liver parfait flavoured with Port & Cognac & a shredded duck rilette flavoured with garlic & parsley, accompanied by caramelised white onion puree & a Cumberland dressing

### Assiette De Saumon & Truite De Mer

Quenelle of flaked salmon, cream cheese & fresh chives & slices of cured seatrout, set on a home made guacamole, dressed with a Marie-Rose sauce & served with melba toast

### Les Coquilles St Jacques (£2.75 extra)

Fresh Scottish King scallops pan fried, presented on an aubergine caviar & a tomato tapanade, served with a courgette & parmesan beignet, finished with a sweet cardamon & orange dressing

### Assiette De Printemps

A beautiful starter consisting of a pan fried King mushroom & grilled seasonal green asparagus, topped with a poached egg & garnished with a homemade Bearnaise sauce

### Duo De Porc Aux Petis Pois

Crispy pork belly & braised pork cheek, presented on a fricassee of fresh peas & bacon lardons, dressed with a sweet white wine & chicken jus flavoured with chopped fresh tarragon

### Salade Boheme

Slices of chicken supreme dusted with mild Cajun spices, served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & fresh parmesan shavings

### Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a Thai sauce flavoured with fresh chillies, ginger, lemon grass, coconut milk & fresh chopped coriander, topped with breadcrumbs & oven baked until gratinated

### Soupe A l'Oignon

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

### Panier De Chevre Et Figs (V)

Crispy deep fried breaded baby goats cheese, roasted figs & a caramelised red onion compote, presented in a filo pastry basket & drizzled with a honey & sesame seed dressing

### Rognons D'Agneau Au Poivre

One of my favourite starters consisting of pan fried fresh lamb's kidneys served in a creamy peppercorn & mushroom sauce, accompanied by a toasted brioche

***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)**

# Le “Lunch Menu”

## Les Plats

### (Main Courses)

#### Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, set on a parsnip puree, served with a pea mousse, a white onion Bhaji & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb, garlic lamb jus

#### Pave De Boeuf Aux Poivres

7oz rump steak, served with aromatic roasted root vegetables & hand cut chips, accompanied by a traditional creamy peppercorn sauce

#### Saumon Provencal Safran

Grilled fillet of salmon presented on a fine diced Provencal ratatouille, served with pan fried new potatoes wedges, finished with a light creamy saffron “beurre blanc”

#### Poulet Forestier

Pan fried chicken breast presented on caramelised onions, green beans, carrots, chestnut mushrooms & deep fried diced potatoes, dressed with a smooth balsamic & Madeira jus

#### Veau A L'Anglaise

Veal rump medaillon cooked to medium set on a braised oxtail potato cake, accompanied by shredded Savoy cabbage & a julienne of vegetables, finished with a fresh tarragon & grain mustard jus

#### Lapin A La Creme De Champignons

Roasted boneless rabbit leg confit served with aromatic turnips, romanesco, butternut squash & a quenelle of buttered mash potato, finished with a creamy mushroom jus

#### Paupiette De Plie A la Bisque De Gambas

Pan fried paupiette of plaice fillet & green asparagus, presented on a fricassee of garden peas, leeks, grilled cos lettuce & fine diced seasonal vegetables, served with new potatoes, garnished with a creamy King prawn bisque

#### Confit De Canard Roti

Roasted duck leg confit, presented on a celeriac puree, served with braised kale, roasted parsnips & pomme Anna potatoes, garnished with a green peppercorn jus

#### Porc Du Paysan

Pan fried pork fillet filled with diced apple & apricot, wrapped in pancetta, served with braised red cabbage, green beans & creamy dauphinois potatoes, dressed with a caramelised shallot jus

#### Cabillaud A La Creme D'ail

Pan fried fresh cod fillet presented on a carrot puree, served with a fricassee of wild mushrooms & a spinach potato cake, drizzled with a creamy garlic sauce

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#### Filter Café & Chocolate Mints

Alternative coffees, please allow a £1.10 supplement (Dessert Course £8.25)

**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!**