

# La Boheme Evening Menu £38

## 2 Courses, canapés & palate cleanser

(Available Thursday & 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 De Crabe Oriental

Home made fresh crab croquette & a pan fried fresh marinated king prawns tails presented on a risotto flavoured with a creamy langoustine bisque, garnished with a garlic rouille coconut milk & coriander sauce

#### Panier Au Poêle De Lotte A Ma Façon

Filo pastry basket filled with strips of monkfish pan fried with chorizo, asparagus, pak choi & sun dried tomatoes in a light creamy saffron sauce

#### Trio De Porc A Notre Façon

Crispy pork belly, braised pork cheek & shredded pork croquette served on warm crushed new potatoes, flavoured with spinach & black pudding, drizzled with a fresh thyme jus

#### Cuisses De Grenouilles

This is becoming one of our signature dishes consisting of frog legs pan fried until golden brown, presented on wild mushrooms, with a caramelised white onion compote, dressed with a smooth garlic cream sauce

#### Roulot De Canrd Façon Asiatique

Deep fried mini spring rolls filled with shredded duck leg confit, bean sprouts & spring onions, bound in a Hoisin sauce, served on a celeriac remoulade & drizzled with a Soy sauce, sesame seed & fresh coriander dressing

#### Coquille St Jacques (£2.50 extra)

Fresh Scottish King scallops pan fried, presented on a trio of purees; cauliflower, sweet potato flavoured with horseradish & tomato, served with pickled fennel salad, garnished with a Parmesan tuile & a sweet orange & cardamom dressing

#### Chèvre Aux Multiple Saveurs (V)

A fricassee of garlic wild mushrooms, topped with breaded baby goats cheese, garnished with a fresh cranberry compote & drizzled with salsa Verdi dressing

#### Pigeon Poêle Sur Choux De Bruxelles

Pigeon breast pan fried to pink & grilled Irish white pudding, presented on a shredded sprouts, pancetta & chestnuts, garnished with game chips & finished with a blackberry & Sloe gin jus

#### Soupe A L'Oignon

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

Complimentary bread is included, if you would like an extra slice, please let us know

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

**IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted**

# Evening Menu

## Les Plats (Main Courses)

### Roti D 'Agneau Aux Trois Légumes

Lamb rump roasted to pink, served with a courgette flan flavoured with lemon, a grilled aubergine filled with garlic, basil & cheddar cheese & pomme Anna potatoes flavoured with Parmesan, garnished with a fresh herb & garlic lamb jus

### Bar Poêle Sauce Safran

Fillet of seabass pan fried, set on fricassee of garden peas, leeks, grilled cos lettuce & carrots, served with new potatoes & finished with a creamy orange & rosemary "beurre blanc"

### Chevreuril Aux Multiple Saveurs

Venison rump cooked to medium, served with braised red cabbage, an aromatic carrot purée & potato Dauphinois, garnished with a robust Port & red currant jus

### Cabillaud A La Forestiere

Pan fried cod supreme presented on a fricassee of wild mushrooms & peas, served with a celeriac fondant & rosti potatoes, finished with a creamy garlic, parsley & Parmesan sauce

### Filet De Veau Aux Champignons

Pan fried veal fillet cooked to medium, served with a quenelle of creamy mashed potato & green beans cooked in a tomato, garlic & fresh chopped parsley, dressed with a creamy sweet white wine & cep mushroom sauce

### Flétan Au Moules (£3 extra)

Pan fried fresh halibut, served on a fettucini pasta, bound with a creamy mussel Chowder flavoured with bacon lardons, leeks, carrots & fresh dill

### Magret De Canard Sauce Madère

Duck breast roasted to pink set on a parsnip puree, presented with shredded Savoy cabbage, a julienne of seasonal vegetables & celeriac & potato Dauphinois potatoes, dressed with balsamic & griottine cherry sauce

### Filet Cantona (£5 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic, black pepper & chopped chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a potato roulade, garnished with a caramelised shallot jus

### Ballotine De Pintade Au Crabe

Roasted ballotine of boneless guinea fowl filled with a chicken & crab stuffing, presented on a mire poix of vegetables, served with a crab bonbon, dressed with a Thai sauce flavoured with ginger, chilli, lemon grass, coconut milk & fresh chopped coriander

### 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

## Dessert Course £8.75

(The 2 course menu can be a main course & dessert option if you prefer)

Once you receive your meal, 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 Appétit!**

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