

Bohemia August Menu

£18.50 (inc VAT) – 2 courses*

£22.50 (inc VAT) – 3 courses*

*excluding appetisers

Weds Night Offer: 3 Courses & Glass of wine £20

Appetisers

Selection of breads with oils and vinegars	£4.00
Marinated olives with roasted garlic and olive oil	£2.50
Toasted pitta breads with a selection of home made dips	£4.50

Starters

Soup of the day served with fresh crusty bread	
Baked camembert cheese, homemade bread and chutney	
Crab and ginger fishcakes, mixed leaves, lemon grass dressing	
Ham hock and chicken terrine, baked crostinis, plum chutney	
King prawn, garlic and piquante pepper linguini (£2.00 Supplement)	

Main Courses

Pan fried grey mullet, olive creamed potatoes, sundried tomato dressing	
Chicken breast stuffed with mozzarella and pesto, vine tomato compote	
Chickpea, spinach and garlic dhal, homemade naan bread	
Pan fried T-bone steak, grilled tomatoes, onion rings, béarnaise sauce (£3.00 supplement)	
Slow cooked lamb shoulder, sweet potato dauphinoises, Moroccan spiced jus	

Main courses are served with vegetables chosen by the chef

Desserts

Strawberry romanoff served in a brandy snap basket	
Rich chocolate marquise	
Pear poached in red wine resting on chocolate and almond rice pudding	
Plum and apple sponge pudding	
English and French cheese board (£2.50 supplement)	

Service Not Included