

Bohemia August Menu

Appetisers	Selection of breads with oils and vinegars	£4.00
	Marinated olives with roasted garlic and olive oil	£2.50
	Toasted pitta breads with houmous, mint honey yogurt and black olive tapenade	£4.50
Starters	Soup of the day served with fresh crusty bread	
	Lettuce leaf packed with a chicken and avocado mousse, crispy pancetta finished with a honey and mustard dressing	
	Smoked wild trout pate topped with a lemon and dill vinaigrette served with baked peppered crostinis	
	Baked flat field mushroom with sundried tomato, parmesan, spring onion and fresh herbs topped with a garlic cream sauce	
	King prawns pan fried in fresh garlic, butter and fresh herbs served on a bed of linguine pasta (£2.50 supplement)	
Main Courses	Pan fried sea bass fillet resting on a bed of roasted fennel drizzled with lemon vinaigrette	
	Rabbit and mushroom fricassee topped with fresh herbs on bed of buttered tagliatelle pasta	
	Lamb fillet wellington filled with mushroom and watercress duxelle served with new potatoes and a red wine jus (£4.00 supplement)	
	Chicken, spinach and parmesan roulade finished with a duo of sauces	
	Cabbage parcel filled with butternut squash and sundried tomato mash topped with a parsley cream sauce	
Desserts	Poached pear in a red wine syrup with creamed rice pudding	
	Chocolate and pecan pie accompanied by a whisky cream	
	Spotted dick with traditional vanilla custard	
	Sticky homemade meringue filled with sharp lemon cream garnished with fresh raspberries	
	Selection of cheese with biscuits (£2.50 supplement)	

£22.50 (inc VAT) per head – 3 courses*

£18.50 (inc VAT) per head – 2 courses*

* Excluding appetisers