

Bohemia July Menu

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

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

* excluding appetisers

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, honey mint yogurt and black olive tapenade	£4.00

Starters

Soup of the day served with fresh crusty bread	
Feta, grape and pine nut salad served in a filo basket topped with a honey and mustard dressing	
Trio of melon accompanied by cured ham drizzled with raspberry vinaigrette	
Pan fried chicken livers, bacon and mushrooms finished with a herb cream sauce and crusty bread	
Crayfish tail salad served in a tartlet case drizzled with a tomato, orange and balsamic vinegar compote (£2.50 supplement)	

Main Courses

Honey, ginger and fresh mint marinated chicken served on a coriander and cumin potato cake	
Tuna and quail egg salad, with olives and green beans topped with parmesan and honey mustard dressing	
Courgette, butternut squash, pea and fresh mint risotto served in a roasted beef tomato	
Peppered fillet of beef medallion served with a large flat mushroom, grilled tomato and seasoned chunky potatoes (£4.00 supplement)	
Slow roasted belly pork filled with spiced pears resting on sage mashed potato, finished with a brandy cream sauce	

Desserts

Baked sweet apple tart topped with a maple syrup and cinnamon ice cream	
Summer berry trifle with vanilla crème anglaise, sherry soaked sponge fingers and toasted almonds	
Peach and vanilla syllabub resting in a brandy snap basket	
Chocolate and Cointreau baked cheesecake served with a sweet orange relish	
Selection of cheese with biscuits (£2.50 supplement)	