

# Bohemia September 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
	Pan fried calves liver, piquante peppers, Madeira cream sauce
	Roasted vegetable and chickpea terrine, rocket leaves, homemade bread
	Chicken and pork pate, toasted ciabatta bread, homemade apple chutney
King prawns, spiced tomato compote, Indian flatbread	

Main Courses	Pan fried sea bream, spiced coconut sauce, lemon infused sticky rice
	Chicken breast stuffed with mozzarella and sundried tomatoes and basil, glazed parmentier potatoes
	Pork and apple pie, black pudding pastry, creamed mashed potato
	Courgette wellington, chilli mixed beans, mint yogurt
	Pan-fried duck breast, bed of stir fried vegetables, soy dressing (£3.00 supplement)

**Main courses are served with vegetables chosen by the chef**

Desserts	Apple crumble with blackberry custard
	Rich chocolate and sour cherry tart
	Irish whiskey and Guinness cheesecake served with a warm chocolate pot
	Lemon Mille-feuille
	English and French cheese board (£2.50 supplement)

**Service Not Included**