



La Bohème Restaurant, 2 George's Street, Waterford.

Tel/Fax (051) 875 645, info@labohemerestaurant.com

Opening Hours

Tuesday through Saturday from 5:30pm until late. Open Bank Holiday Sundays.

Christmas Menu

Our two delicious and delectable Christmas Menus for you to choose from throughout the entire month starting on Friday the 30th of November 2018 We also cater for private parties at lunchtime or on Sunday's!

€37.00 Christmas Menu

Cream of Field Mushroom Soup, Roast Hazelnut & Truffle Crème Fraiche

Chicken Liver Paté Entremet, Mulled Wine Gelée, Orange Brioche

Croustillant of Fresh Irish Goats Cheese, Basil & Honey, Confit Beetroot, Piquillo Pepper Coulis

Slow Cooked Caramelized Pork Belly Apple Compote, O'Flynn's Blackpudding Crumble, Crispy Onion, Ginger Sauce

Duo of House Smoked Salmon & Blow Torch Marinated Salmon, Curry & Coriander Mousse

Chargrilled Irish 8oz Angus Ribeye Steak, Green Peppercorn & Cognac Cream Sauce, Roasted Banana Shallot, Emmenthal & Thyme Gougere (€5.00 suppl)

Crispy Housemade Confit of Duck, Braised Red Cabbage, Poached Pear, Honey & Orange Sauce

Roast Breast of Free -Range Chicken, Hazelnut Crust, Butternut Squash Purée, Cep Mushrooms, Rosemary Jus

Roast Filet of Irish Salmon, Fennel, Cauliflower Purée Saffron & Pernod Sauce

Vegetarian Option of the Day

All Main Courses are accompanied by Potato and Vegetable of the Day

“La Boheme” Creme Brulée, Christmas Pudding Ice Cream

Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream

Pear, Almond & Chocolate Clafoutis, Vanilla Ice Cream, Chantilly

Mature Artisan Cheese Plate with Accompaniments

€48.00 Christmas Menu

Cream of Field Mushroom Soup, Roast Hazelnut & Truffle Crème Fraiche

Globe Artichoke, Girolle Mushroom, Caper, Rocket & Smoked Parmesan Risotto

Slow Cooked Caramelized Pork Belly Apple Compote, O'Flynn's Blackpudding Crumble, Crispy Onion, Ginger Sauce

Foie Gras Terrine, House Smoked Duck Magret, Mulled Wine Gelée, Orange Brioche

L'Assiette de Noel: Creme Brulée of local Crabmeat, House Smoked Salmon, Blow Torch Marinated Salmon, Curry & Coriander Mousse

Chargrilled 8oz Filet of Hereford Irish Beef, Green Peppercorn & Cognac Cream Sauce Roasted Banana Shallots, Emmenthal & Thyme Gougere(€7.00 supp)

Pan-seared Smoked Barbary Duck Breast, Spiced Red Cabbage, Poached Pear, Honey & Orange Sauce

Baked Rump of Waterford Lamb, Hazelnut Crust, Butternut Squash Purée, Cep Mushrooms, Rosemary Jus

Roast Filet of Irish Salmon, Fennel, Cauliflower Purée, Saffron & Pernod Sauce

Sautéed Medallions of Dunmore East Monkfish, Leek, Chorizo & Fava Beans, Grain Mustard & Vermouth Sauce

Vegetarian Option of the Day

All main courses accompanied by Potato and Vegetable of the Day

Dark Chocolate Fondant, Salted Caramel Coulis Caramelized Peanut Cream,
Praline Ice Cream

La Boheme Classic Crème Brulée, Christmas Pudding Ice Cream

Pear & Almond & Chocolate Clafoutis "Belle Helene" Vanilla Ice Cream,
Chantilly

Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream

Mature Artisan Farmhouse Cheese Plate with Accompaniments (€5.00 suppl)

€37.00 menu per person

Available Monday through Thursday all evening long and Friday and Saturday until 6:30 pm sharp

€48.00 menu per person

Available all evening long Monday through Saturday

Our a la Carte Menu is available for parties of up to 5 persons, thereafter it is a choice of one of our all inclusive Christmas Menus.

10% service charge is added to parties of 6 or more on either menu