



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.

New Years Eve Menu

Our delectable early evening New Years Eve Menu is the same as our €37.00 Christmas Menu - available from 5:30 - 6:30pm Our All Evening Menu to ring in the New Year is listed below

KIR ROYALE WITH OUR HOMEMADE CREME DE CASSIS

Trio of Seasonal Mise en Bouche

STARTERS

Cepe & Girolle Mushroom Risotto, Roasted Garlic, Baby Spinach, Parsley, Pecorino Shavings

Foie Gras Parfait, Gingerbread Biscuit, Mt. Congreve Confit Vanilla Pear, Baby Leaves

Slow Cooked Caramelized Pork Belly, Apple Compote, O'Flynn's Black Pudding Crumble, Crispy Onions, Ginger Sauce

New Years Eve Assiette: Creme Brulee of Local Crabmeat, House Smoked Salmon, Citrus Gravadlax, Sweet Potato Waffle

MAIN COURSES

Char-grilled Filet of Irish Hereford Beef, Green Peppercorn & Cognac Cream Sauce, Roasted Banana Shallots, Pommes Duchesse (€7.00 Supp)

Pan-seared Barbary Duck Breast, Braised Red Cabbage, Poached Pear, Ginger and Honey Sauce

Roast Rump of Waterford Lamb, Celeriac Root Puree, Winter Vegetables "a la Francaise" Mint Hollandaise

Sauteed Filet of Irish Salmon, Sweet Potato Puree, Pak Choy, Curry, Apple & Coconut Sauce

Roast Dunmore East Monkfish, Fricassee of Coco Beans & Red Bell Pepper, Lobster Bisque Sauce

LAST SWEET OF THE YEAR

Decadent Tasting Dessert Plate - a little bit of everything nice or

a lovely savoury Mature Artisan Farmhouse Cheeseboard, Quince Paste, Mezze & Miller's Damsel Crackers, Quince Paste, Homemade Onion Jam (€5.00 Supp)

Early evening menu available until 6:30 pm €37.00 per person

All night long menu €55.00 per person