

# THE FUNGHI CLUB

## FABULOUS FRENCH FOOD

Menu for WC 4<sup>th</sup> May for collection or delivery on Friday 8th May  
or collection only on Saturday 9th May

### STARTERS

#### **CHAUSSON DE CHAMPIGNONS ET ASPERGE, CRÈME DE CAMEMBERT**

Sautéed mixed mushrooms, asparagus tips and Camembert baked in butter puff pastry

✿ £8.50

#### **GRAVADLAX DE SAUMON**

Loch Duart Scottish salmon gravadlax, sweet mustard & dill mayonnaise with rye and  
lemon toast GF w/o the bread £8.95

#### **SOUFFLÉ AU HOMARD**

Luxurious lobster soufflé with lobster cream sauce ✿ £12.00

#### **TARTELETTE DE CRABE ET PARMESAN**

White and brown Welsh crab & aged Parmesan asparagus tartlet ✿ £10.00

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### MAIN COURSES

#### **BLANQUETTE DE SAUMON ET CREVETTES**

Salmon & prawns in a lobster, mushroom and leek sauce with steamed Jersey Royal potatoes ✿ £18.50

#### **CONFIT DE CANARD ET POMMES SARLADAISE**

Duck leg confit with sautéed potatoes with smoked lardons, parsley & garlic ✿ £15.50

#### **COQ AU VIN**

Parisienne Brasserie classic of corn-fed chicken cooked in Burgundy with sautéed mushrooms, smoked  
lardons & potato gratin ✿ £16.50

#### **CRÊPE D'AIGLEFIN**

Smoked haddock & spinach pancake with Gruyère cheese sauce, samphire and courgette ragu

✿ £12.50

#### **FILET D'AGNEAU EN CROÛTE**

Fillet of lamb with a pistachio duxelles baked in puff pastry, petits pois à la française, Dauphinois  
potatoes and lamb jus ✿ £22.50

#### **POITRINE DE PORC AUX PRUNEAUX**

Slow-braised pork belly with peas, roasted onion gravy and pomme crique DF ✿ £15.00

# SUNDAY SPECTACULAR

Starter/Main £25.00, Three courses £32.50, Main /dessert £20.00

## SOUFFLÉ AU HOMARD

Luxurious lobster soufflé with lobster cream sauce

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## CONFIT DE CANARD ET POMMES SARLADAISE

Duck leg confit with sautéed potatoes with smoked lardons, parsley & garlic

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## PANNA COTTA ET SALADE DE FRAISES

Vanilla & lemon panna cotta with strawberry compote

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## SIDES

### GRATIN DAUPHINOIS

Sliced potatoes baked with cream & garlic

✿ £3.95

### POMMES CRIQUE

Grated potato rösti with Gruyère cheese & onion

cooked in olive oil ✿ £3.95

### POMMES NOUVELLES RATTE

New potatoes £4.25

### COURGETTES ET SALICORNE

Sautéed courgettes with spinach & samphire V

£4.00

### HARICOTS VERTS

Fine green beans with French butter ✿ £4.25

### POMMES SARLADAISE

Sautéed potatoes in duck fat & garlic £3.75

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## DESSERTS & CHEESE

### GÂTEAU AU FROMAGE CAPUCCINO

Coffee cappuccino cheesecake dusted with cocoa powder £6.50

### PANNA COTTA ET SALADE DE FRAISES

Vanilla & lemon panna cotta with strawberry compote £6.50

### TARTELETTE PISTACHE ET FRAMBOISES

Pistachio frangipane & raspberry tartlet £7.00

### PLATEAU DE FROMAGES

A selection of four French seasonal cheeses with roasted walnuts, pickled grapes & baguette

(Enough for 2) £18.00