

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

Menu for WC 13th July for collection or delivery on Friday 17th July
or collection only on Saturday 18th July.

ORDER ONLINE NOW AT www.thefunghiclub.com/athome

OR BY EMAIL TO Bonjour@thefunghiclub.com

STARTERS

CRÊPES AUX CHAMPIGNONS ET RACLETTE

Cep scented pancakes rolled with sautéed wild mushrooms, topped with Raclette cheese £9.50 ❄

PATÉ DE MAQUEREAU FUMÉ, RAISINS AU VINAIGRE

Smoked mackerel pâté with pickled grapes, sweet dill mustard and cucumber salad £8.50 ❄

SPANAKOPITA DE SAUMON

Spinach and feta cheese filo parcels with roasted salmon and pine nuts £9.50 ❄

TARTE AUX OIGNON, NOISETTE ET ROQUEFORT

Roscoff onion tart topped with roasted hazelnuts and Roquefort cheese £7.50 ❄

MAIN COURSES

BLANQUETTE DE SAUMON ET ST JACQUES

Scottish salmon and scallops with samphire and leeks in a cream white wine sauce
with new potatoes £18.50 ❄

DEMI CANARD ROTI AUX CERISES

Slow roasted boneless half Barbary duck with cherry and brandy sauce,
with jardinière de légumes and potato gratin £18.50 ❄

ESCALOPE DE PORC A L'ITALIENNE

Free range pork escalope topped with plum tomatoes, mozzarella and green olives in a light tomato
sauce with parmesan risotto £15.00 ❄

ESCALOPE DE VEAU SCHNITZEL, SAUCE GRIBICHE

Veal schnitzel escalope coated in parmesan breadcrumbs with a tangy sauce gribiche
with TFC roasted frites £17.25 ❄

FILET DE CABILLAUD CHERMOULA

Cod fillet topped with a Moroccan spiced marinade on confit tomatoes
with tabouleh salad and mint yoghurt £16.00 ❄

GRATIN DE LOTTE ET CREVETTES SAUCE THERMIDOR

Tiger prawns and monkfish medallions in a crab Thermidor sauce with rice £18.75 ❄

Our **CLASSICS** menu – featuring favourite bistro dishes, quiches, fresh crab, lobster, oysters, prawns and mussels, along with a selection of quiches, tarts, charcuterie and French cheeses – is available to order every week. Please visit our website at <https://www.thefunghiclub.com/athome> to place your order and for further information.

SUNDAY SPECTACULAR

Starter/Main £21.50 Three courses £28.50. Main /dessert £20.00 ❄

PATÉ DE MAQUEREAU FUMÉ, RAISINS AU VINAIGRE

Smoked mackerel pâté with pickled grapes, sweet dill mustard and cucumber salad

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ESCALOPE DE PORC A L'ITALIENNE

Free range pork escalope topped with plum tomatoes, mozzarella and green olives in a light tomato sauce with parmesan risotto ❄

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GÂTEAU AU CHOCOLAT

The ultimate chocolate cheesecake with chocolate glaze and chocolate cookie base

SIDES

POMMES NOUVELLES

New potatoes £3.75

GRATIN DAUPHINOIS

Sliced potatoes cooked in cream and garlic £3.95

TFC ROASTED FRITES

£3.95

HARICOTS VERTS

Fine green beans with French butter £4.25

POMMES MOUSSELINE

Buttery mashed potato £3.95

DESSERTS

GÂTEAU AU CHOCOLAT

The ultimate chocolate cheesecake with chocolate glaze and chocolate cookie base £6.50

PROFITEROLES AU CITRON ET FRAMBOISE, CHOCOLAT BLANC

Choux bun filled with lemon Chantilly topped with raspberries with white chocolate sauce £6.50

TARTE AUX FRUITS

Fresh mixed fruits tart with crème pâtissière £6.50

PLATEAU DE FROMAGES

A selection of four French seasonal cheeses with roasted walnuts, pickled grapes & baguette
(Enough for 2) £18.00