

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

Menu for WC 30th March for collection or delivery on Friday 3rd April
or collection only on Saturday 4th April

STARTERS

**FILET DE BOEUF FROID,
RÉMOULADE**

Chilled, pink roasted
fillet of beef with
celeriac rémoulade salad
GF, DF · £14.50

**RILLETTE DE JAMBON
FUMÉ**

Pulled smoked ham hock
rillette with pickled
shallots, rémoulade and
baguette
GF, DF without baguette ·
£8.95

**SALADE DE CRABE ET
ÉCREVISSES**

Fresh hand-picked Welsh
crab with crayfish, spiced
avocado & celeriac
£15.00

SOUFFLE AU TROIS FROMAGES ET CIBOULETTE

Three-cheese soufflé with chive cream sauce
GF, V · £8.50

MAIN COURSES

**BALLOTINE DE PINTADE,
NIÇOISE CHAUD**

Guinea fowl ballotine with
warm Niçoise salad, basil jus
& crushed new potatoes
GF · £18.50

**DEMI-CANARD RÔTI AUX
CERISES**

Slow-roasted boneless
Barbary duck with cherry &
brandy sauce, jardinière de
légumes & potato gratin
GF, DF · £18.50

PALERON VIGNERONNE

Red wine-braised beef
feather blade with baby
carrots, baby onions,
Dauphinois potatoes & French
beans
GF · £18.00

**BLANQUETTE DE SAUMON ET
ST JACQUES**

Scottish salmon & scallops
with samphire and leeks in a
creamy white wine sauce,
served with new potatoes
GF · £18.50

**FILET DE FLÉTAN RÔTI,
NAVARIN DE LÉGUMES ET
SAUCE HOMARD**

Roasted halibut fillet with
asparagus, spring vegetable
ragoût, light lobster sauce &
crushed new potatoes
GF · £24.50

FILET D'AGNEAU EN CROÛTE

Fillet of lamb with pistachio
duxelles in puff pastry, petits
pois à la française, wild garlic
pesto, Dauphinois potatoes &
lamb jus
£22.50

SUNDAY SPECTACULAR

Starter/Main £35.00, Three courses £40.00, Main /dessert £30.

SALADE DE CRABE ET ÉCREVISSES

Fresh hand-picked Welsh crab with crayfish, spiced avocado & celeriac

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FILET D'AGNEAU EN CROÛTE

Fillet of lamb with pistachio duxelles in puff pastry, petits pois à la française, wild garlic pesto, Dauphinois potatoes & lamb jus

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MOUSSE AU CHOCOLAT ET ŒUFS DE PÂQUES

Rich dark chocolate mousse topped with mini Easter eggs

SIDES

POMMES ÉCRASÉES

Crushed new potatoes
GF · £3.75

JARDINIÈRE DE LEGUMES

Medley of vegetables
GF, V · £4.25

GRATIN DAUPHINOIS

Sliced layered potatoes with
cream and garlic *GF* £3.95

DESSERTS & CHEESE

GÂTEAU OPÉRA

Layers of almond biscuit, coffee
buttercream & dark chocolate
ganache
V · £7.00

MOUSSE AU CHOCOLAT ET ŒUFS DE PÂQUES

Rich dark chocolate mousse
topped with mini Easter eggs
GF · £7.50

PAVLOVA À LA RHUBARBE

Rhubarb & Chantilly cream pavlova
with fresh raspberries
GF · £7.50

PLATEAU DE FROMAGES

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