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MENU FOR WC 8TH DECEMBER

For collection or delivery on Friday 12th December or collection only on Saturday 13th December.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

STARTERS

**GRAVADLAX DE TRUITE À LA
BETTERAVE, SAUCE
MOUTARDE DOUCE**

£ 9.00

Berkshire trout beetroot gravdax
with dill pickled cucumber &
sweet mustard mayonnaise GF, DF

**QUENELLES DE VOLAILLE AU
FOIE GRAS, CREME DE CEP**

£ 10.95

Corn fed chicken mousse with
diced foie gras in a cep mushroom
cream sauce GF

**ROGNONS D'AGNEAU AU
XÉRÈS ET MOUTARDE**

£ 8.00

Sautéed lamb's kidneys with a
grain mustard & sherry sauce on
sourdough toast GF w/out bread

TARTELETTE D'AIGLEFIN ET EPINARDS AU VIEUX COMTÉ £ 8.50

Beech smoked haddock & spinach tartlet with aged Comté cheese

PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Tartelette d'aiglefin et epinards au vieux Comté

Beech smoked haddock & spinach tartlet with aged Comté cheese

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Joue de porc à la Bourguignonne

Pork cheeks slowly braised in red wine with sautéed bacon lardons & baby onions with pommes purée GF

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Crepes Suzette

Lemon & orange pancake in a classic suzette orange sauce with Grand Marnier

Starter/Main course / £22.50

Three Courses / £30.00

Main/Dessert / £20.00



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MAIN COURSES

**CURRY DE LOTTE ET
CREVETTES**
£ 19.00

A mild coconut milk monkfish & prawn curry, with kaffir lime leaves & lemon grass with basmati rice GF, DF

**TOURTE DE POISSON AU
CRABE**
£ 18.50

Luxury lobster & seafood puff pastry pie with crab bisque & roasted broccoli

**MEDALLION DE VEAU PRINCE
ORLOFF**
£ 15.50

Rosé veal loin medallion topped with mushroom duxelle, onion soubise sauce & mornay sauce with pommes purée

**JOUE DE PORC À LA
BOURGUIGNONNE**
£ 16.50

Pork cheeks slowly braised in red wine with sautéed bacon lardons & baby onions with pommes purée GF

**FILET DE LOUP AU BASILIC,
TOMATES ROTIES**
£ 18.75

Line caught wild sea bass fillet, roasted cherry tomatoes, fresh basil pistou with crushed new potato timbale

MOUSSAKA AUX AUBERGINES
£ 15.00

Greek style lamb ragu with roasted aubergines, feta, oregano & tomatoes GF

DESSERTS

GATEAU OPERA £ 7.00

Layers of almond biscuit, coffee butter cream & dark chocolate ganache V

CREPES SUZETTE £ 7.00

Lemon & orange crepe in a classic Suzette orange sauce with Grand Marnier V

**TARTE AUX PRUNEAUX A
L'ARMAGNAC**

£ 7.00

Prunes soaked in Armagnac & almond tartlet

PLATEAU DE FROMAGES £ 18.00

A selection of four French seasonal cheeses with roasted walnuts, pickled grapes & baguette. Enough for 2



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SIDES

GRATIN DAUPHINOIS £ 3.95 Sliced potatoes cooked in cream & garlic GF V	POMMES PUREE £ 3.95 Creamy mashed potato GF	HARICOT VERT £ 4.25 Fine green beans with French butter V, GF
ROASTED POMMES FRITES £ 3.95 Roasted frites V, GF, DF	BROCOLI AUX AMANDES £ 3.95 Broccoli florets with beurre noisettes & toasted almonds	RIZ BASMATI £ 3.75 Basmati rice GF