

# MOTHER'S DAY MENU

## STARTERS

BEURRE D'ANCHOIS ET BAGUETTE | Our anchovy butter with baguette £4.50

SOUFFLÉ DE CRABE | Crab & smoked salmon soufflé with chive cream sauce £10

CREVETTES A L'AIL | Butterflied prawns in garlic butter £12.50

QUENELLE DE SAUMON , SAUCE NANTUA | A light salmon mousse with fresh herbs in a lobster cream sauce £9.00

ASSIETTE DE CHARCUTERIE | Pork rillettes, Bayonne ham, mini saucissons & our chicken liver parfait with baguette & cornichons £10

TOAST DE CHAMPIGNONS | Sautéed wild mushrooms on sourdough toast with a free range poached egg £8.75

TERRINE DE CANARD ET TRUFFES | Smooth duck & truffle pâté with warm brioche £8.95

## MAIN COURSES

BOEUF BOURGUIGNON | Beef braised in pinot noir with potato gratin & green beans £18.00

FLÉTAN AUX ASPERGES, SAUCE HOMARD | Halibut supreme with roasted asparagus, new potatoes & lobster cream sauce £24.00

POULET SAUTÉ CHASSEUR, POMME CRIQUE | Corn fed chicken in chasseur sauce with bacon, mushrooms, in a brandy & tomato sauce £14.50

SAUMON EN CROÛTES | Salmon topped with a light leek mousse baked in puff pastry with Hollandaise sauce & spinach £16.00

GRATIN D'AUBERGINE | Grilled aubergine & parmesan cheese gratin, vegetable jardinière £12.50

CHATEAUBRIAND SAUCE POIVRE VERT | Aged head of beef fillet cooked pink with green peppercorn sauce, pomme crique & green salad for two £60

## DESSERTS & CHEESE

BRIE DE MEAUX ET BLEU D'Auvergne | Funghi Club's finest Brie & Bleu d'Auvergne cheeses with grapes, celery, baguette & butter £12.00

MILLEFEUILLE PATISSIER | Classic crème pâtissière & puff pastry millefeuille £7.00

TARTE TATIN, GLACE VANILLE | Upside down toffee apple tart with vanilla ice cream £8.00

TARTE AUX FRAMBOISES | Tartelette filled with fresh raspberries & creme patissiere £7.00

## SIDES

GRATIN DAUPHINOIS | Sliced layered potatoes cooked in cream & garlic £3.95

RIZ BASMATI | Basmati rice £3.75,

JARDINIERE DE LÉGUMES | Selection of green vegetables £4.25

PLEASE NOTE THAT SERVICE CHARGE IS NOT INCLUDED