

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

Menu for WC 6th April for collection or delivery on Friday 10th April
or collection only on Saturday 11th April

STARTERS

CARPACCIO DE BETTERAVES

Beetroot carpaccio with a Brie de Meaux cheese & thyme pannacotta, walnut oil and pea shoots *GF* £8.75

GALETTE DE CRABE ET POIREAUX

Buckwheat crêpe filled with crab and leek fondue, topped with lobster bisque sauce and Parmesan £9.75

PATÉ DE MAQUEREAU FUMÉ, RAISINS AU VINAIGRE

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

TERRINE DE LAPIN AUX NOISETTES

Rabbit & hazelnut terrine with fig chutney *GF, DF* £8.95

MAIN COURSES

ESCALOPE DE VEAU SCHNITZEL, SAUCE GRIBICHE

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

PAVÉ DE CABILLAUD AU JAMBON

Cod steak wrapped in Bayonne ham with a smoked paprika & pepper compote and basmati rice *GF, DF* £17.50

PAVÉ DE FLÉTAN ET BARIGOULE D'ARTICHAUTS

Fillet of halibut with an asparagus, artichoke, lemon & tarragon casserole and steamed French Ratte potatoes £22.50

PIEDS DE COCHON FARCIE "PIERRE KOFFMAN" AU RIS DE VEAU ET MORILLES

Boned & stuffed red-wine-braised pig trotters with morel mushrooms, veal sweetbreads and pommes mousseline *GF* £17.00

PITIVIER D'AIGLEFIN AUX ASPERGES

Smoked haddock, scallops & asparagus in puff pastry with beurre blanc and haricots verts
£16.50

POULET RÔTI FARCI DE MA GRAND-MÈRE

My great-grandmother's recipe: roasted French corn-fed chicken stuffed with raisins, ham & Cognac, served with Ratte potatoes, chicken jus and petit pois à la Française *GF, DF* £18.00

SUNDAY SPECTACULAR

Starter/Main £25.00, Three courses £30.00, Main /dessert £22.50

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TARTE AUX POMMES PÂTISSÈRE

Classic apple & crème pâtissière puff pastry tar

SIDES

GRATIN DAUPHINOIS

Sliced potatoes baked with cream & garlic *GF*,
V £3.95

PETIT POIS À LA FRANÇAISE

Petit pois with bacon & braised lettuce *GF* £3.95

POMMES DE TERRE RATTE

French Ratte potatoes £4.00

HARICOTS VERTS

Fine green beans with French butter *V*, *GF* £4.25

POMMES CRIQUE

Grated potato rösti with Gruyère cheese &
onion cooked in olive oil
GF £3.95

BASMATI RICE

Basmati rice *GF* £3.75

POMMES PURÉE

Creamy puréed potato *GF* £3.95

ROASTED POMMES FRITES

Roasted frites *GF*, *DF*, *V* £3.75

DESSERTS & CHEESE

MOUSSE AU KUMQUAT ET BISCUIT CHOCOLAT

Kumquat & blood orange cheesecake with a chocolate biscuit base £6.50

GÂTEAU ROULÉ AU CITRON ET FRAMBOISES

Swiss roll cake with lemon and fresh raspberries, topped with Chantilly £5.50

TARTE AUX POMMES PÂTISSÈRE

Classic apple & crème pâtissière puff pastry tart £6.00

PLATEAU DE FROMAGES

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