

# MENU

For week commencing 25th Dec please order by noon on 28th Dec for delivery/collection on Saturday 30th Dec. Please email your order to [thefunghiclub@gmail.com](mailto:thefunghiclub@gmail.com)

## STARTERS

**Gratin de pétoncles** | Queen scallops baked in their shell with piped mash potato & a white wine mornay sauce topped with bread crumbs £9.75\*\*

**Talmouse aux fruits de mer Newburg** | Smoked fish & seafood in a crab & Sherry cheese sauce baked in butter puff pastry £8.50\*\*

**Carpaccio de filet de chevreuil** | Rare roasted venison fillet thinly sliced topped with red wine pickled pears & blue cheese GF £12.00

**Soufflé au homard** | Rich lobster soufflé with lobster sauce GF £9.00\*\*

## MAIN COURSES

**Suprême de volaille sauce Albufera** | Corn fed free range chicken supreme studded with pan fried foie gras in a Madeira & truffle cream sauce with pommes mousseline GF £16.00\*\*

**Tagine d'agneau aux abricots** | Moroccan spicy lamb tagine with apricots & chick peas served with a buttery pomegranate couscous GF w/o couscous £14.00\*\*

**Marmite de homard, lotte et crevettes Thermidor** | Lobster, monkfish & prawn casserole with a thermidor sauce & haricots vert £20.00

**Paupiettes de sole au tourteau** | Lemon sole paupiettes filled with a light crab mousse in a fresh grape & vermouth sauce with haricots vert GF £19.95\*\*

**Cuisses de canard confit au chou rouge** | Our own recipe of confit duck legs with apple braised red cabbage GF £12.00\*\*

**Gratin d'aiglefin et épinards sauce moutarde** | Smoked haddock & spinach gratin with grain mustard sauce & pomme mousseline £12.00\*\*

## TWO COURSE SUNDAY SPECTACULAR

£29.50 per person for two courses with side dishes

**Filet de boeuf en croutes, sauce au poivre** | Prime fillet of beef wellington, red wine & green pepper corn gravy with gratin dauphinois & haricots vert

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**Mousse au citron** Lemon bavarois topped with raspberry glaze

## DESSERTS & FROMAGES

**Tarte Tatin et crème fraîche** | Caramelised apple tart with calvados crème fraîche £7.00

**Entremet café aux noisettes** | Almond biscuits layered with coffee chocolate ganache & hazlenut bavarois topped with crunchy toasted hazelnuts £7.00

**Mousse au citron** | Lemon bavarois topped with raspberry glaze £7.00

**Assiette de fromages** | Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty to share May include St Neactaire, Tomme de Savoie, Comté, Brie de meaux, Tomme du Bearne & St Marcellin, Roquefort & more £22.50

## SIDES

**Pommes mousseline** | Buttery mash potato V, GF £4.00, **Légumes d'hiver** | Roasted winter vegetables £4.00

**Haricot vert au beurre d'ail** | Fine green beans with parsley & garlic butter £4.25

**Roasted pommes frites** | Roasted frites GF, DF, V £4.00,

**Gatin dauphinois** | Sliced potatoes cooked in cream & garlic GF, V\*\* 4.00

## FRUITS DE MER

**Homard** | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £38.00

**Crab & lobster combo** | (one of each) £50.00

**8 Wild cooked crevettes** with mayonnaise £10.00

**Crabe frais** | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 17.50

**Les huîtres** | No 2 Oysters with shallot vinegar, Tabasco & baguette £2.25 each minimum order of 12 please (Available shucked £10.00supp. If shucked, must be kept chilled & eaten on the day of delivery)

**Gratin de coquille St Jacques** | Scottish scallops in a classic mornay sauce with mash potato £12.00

**Moules Marinière** | Classic dish of mussels (1kg), white wine, garlic & shallots with baguette  
Enough for two & should be consumed within 24 hours GF w/o baguette £15.00

## MUSHROOMS

**The Funghi Bun** | Soft brioche bun (one) with sautéed mixed mushrooms & topped with Gruyère cheese £7.50

250g fresh mixed mushrooms (raw) £8.00

250g (dry weight) fresh mixed mushrooms cooked in garlic butter £10.00

## CHAMPAGNE & WINE

### Champagne

Champagne Vauban Frère NV £37.50

All Angels Sparkling rosé £40.00

Champagne Taittinger Brut Réserve £55.00

### White Wines

Colombard/Gros Manseng Arcolan Côtes de Gascogne £17.00

Picpoul de Pinet Domaine Morin, Languedoc £21.25

Chardonnay d'Altitude, Marquis de Pennautier, Languedoc £26.00

Crozes Hermitage, Domaine des Remizieres, Rhone £35.00

### Rosé Wines

Grande Courtade Rosé, Famille Fabre, Languedoc £17.00

Rock Angel, Chateau d'Esclans, Cotes de Provence £35.00

### Red Wines

Pinot Noir 1620, Chateau de Pennautier, Languedoc £17.00

Corbieres, Lux de Luc, Famille Fabre, Languedoc £24.00

Saumur Champigny, Domaine St Vincent, Loire £25.00

Vacqueyras Signature Domaine des Amouriers, Rhône £35.00

## LA BOULANGERIE

Baguette £3.50

Sourdough white boule £5.50

Sourdough brown boule £5.50

Croissants £2.00

**\*\* indicates this dish is suitable for freezing.** Our dishes are prepared in a commercial kitchen which may contain traces of nuts. Therefore, we cannot guarantee any dishes are nut free. Please request an ingredient list for all allergens - this will also be provided with your order. DF- Dairy Free, GF- Gluten Free

# FUNGHARIAN FEASTING

A range of dishes, perfect for a party, bash or get together  
**DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS WITH THE EXCEPTION OF  
 QUICHES WHICH ARE FOR 4**

## PÂTÉS, PARFAITS & TERRINES

£5.25 PER PERSON for a minimum of 8 guests

**Pâté de campagne** | Classic coarse country pâté GF, DF

**Terrine de lapin aux pistaches** | Rabbit & pistachio terrine GF, DF

**Parfait de foie de volaille** | Smooth chicken liver & port parfait GF

## QUICHES £17.50

**Provençale Vegetable Quiche** | Olive tapenade with roasted plum tomatoes, crumbled goat's cheese & pine nuts

**Quiche de champignons et Parmesan** | Wild mushroom & cep quiche

**Quiche de saumon fumé et poireaux** | Smoked salmon & leek quiche

**Quiche Lorraine** | Classic quiche Lorraine with smoked Alsace bacon & gruyere cheese

## BRAISES & SIDES

BRAISES INCLUDE A SIDE ORDER OF YOUR CHOICE. PRICES ARE PER PERSON  
**DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS**

**Lasagne de champignons** | Layered wild mushroom lasagne topped with parmesan £12.50

**Confit de canard et choux rouge** | Duck leg confit with braised red cabbage with apples & cider £15.00

**Poulet sauté chasseur** | Corn-fed chicken chasseur with sautéed mushrooms & tarragon £15.00

**Filet de porc normande** | Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce £15.00

**Tagine de poissons** | Moroccan fish & prawn tagine with pickled lemons, toasted cumin seeds & olives with buttered couscous £17.50

**Curry de Boeuf** | Spicy Malaysian beef curry with kaffir lime leaves & lemon grass £17.50

**Boeuf bourguignon** | Beef braised in Pinot noir with sauteed lardons & mushrooms £17.50

## SIDES

**Gratin dauphinois** | sliced potatoes with cream & garlic,

**Pomme crique** | grated potato rosti with onion & Gruyère,

**Legumes rotie** | Roasted peppers, onion, courgettes & fennel,

**Riz** | Basmati rice

**Jardiniere de legumes** | A medley of seasonal green vegetables

## TARTES £35.00 Each one serves 8 guests

**Tarte fine au pommes** | Classic French apple tart with crème patissière

**Tarte au citron** | Classic sharp & sweet lemon tart

**Tarte tatin** | Caramelised upside-down apple tart with buttery puff pastry

**Tarte Normande** | Normandy apple tart made with crème fraîche & Calvados

**Tarte aux framboises** | Paté sablé (shortcrust pastry) with vanilla crème chiboust & fresh raspberries

**Tarte au chocolat** | Chocolate tart with chocolate ganache & praline & bitter cocoa shortcrust pastry

**Larger sizes available on request**

# THE FUNGHI CLUB

## LA POISSONERIE

Fantastically fresh, raw fish prepared and trimmed, ready for you to get creative at home. Available for collection or delivery. Due to the variable market at present please contact us for weekly prices

Lemon sole 450g fully trimmed dark skin off  
Sea bass whole or filleted and pin boned 400/500gr or 600/800gr  
Sea bream whole or filleted and pin boned 600/750gr  
Scottish Loch Duart Salmon 200gr  
Premium Cod supreme 200gr portion  
Haddock fillet 220gr  
Skate wings  
Plaice whole, skinned, trimmed  
Mackerel whole or filleted and pin boned  
Monkfish tail skinned  
Turbot whole or fillets  
Red Mullet whole or fillets