



FOR DELIVERY OR COLLECTION ON FRIDAY 25<sup>TH</sup> MARCH  
PLEASE E MAIL YOUR ORDER TO THEFUNGHI CLUB@GMAIL.COM

**Canapé** | Mini croissant au jambon - mini ham & cheese croissants \*\*£4.00

## STARTERS

### **Soufflé au crabe et saumon fumé**

A light smoked salmon & crab soufflé with a chive cream sauce GF\*\* £8.00

### **Croustillant d'épinard et feta aux pignons**

Young spinach & feta cheese with toasted pine nuts, baked in crunchy filo pastry V\*\* £6.50

### **Terrine de canard et noisettes**

Duck, foie gras & hazelnut terrine with baguette & kumquat chutney \*\* £7.00

### **Talmouse au fruits de mer**

Butter puff pastry tricorn filled with seafood & fish in a creamy lobster sauce\*\* £8.95

## MAIN COURSES

### **Filet de lotte rôti au jambon cru et trompettes**

Monkfish fillet wrapped in Bayonne ham with a trompette mushroom & tarragon sauce GF \*\* £16.00

### **Lapin aux pruneaux**

French rabbit leg sautéed with smoked bacon, prunes & Armagnac with gratin dauphinois GF, DF\*\* £14.50

### **Millefeuille de loup et St Jacques**

Sea bass fillet layered with a scallop mousse with a crab velouté & spinach GF £16.50

### **Carré d'agneau à l'ail fumé**

Roasted rack of lamb with a parsley crust, peas & smoked garlic purée & gratin dauphinois GF, DF\*\* £19.50

### **Gratin d'aubergine au parmesan**

Smokey aubergine & parmesan gratin in a rich tomato sauce GF, DF, V\*\* £9.95

## TWO COURSE SUNDAY SPECTACULAR

### **Poulet en croûte aux champignons, sauce cep**

Boneless corn-fed chicken crown stuffed with truffle & mushroom duxelle & baked in butter puff pastry with a Cep mushroom gravy, accompanied by gratin dauphinois & petit pois à la Française

OR

### **Boeuf en croûte**

Fillet of beef & mushroom duxelle baked in puff pastry with a rich port & red wine sauce accompanied by gratin dauphinois & petit pois à la Française

### **Tarte à la rhubarbe et pistache**

Rhubarb & pistachio tartelet

2 courses with chicken £22.50

2 courses with beef fillet £27.50

### **Curry d'agneau Kofta**

Spicy lamb meat ball curry with basmati rice GF, DF\*\* £10

### **Coq au vin**

Chicken cooked in red wine with sautéed mushrooms & lardons & gratin dauphinois GF\*\* £10

### **Filet de haddock au four**

Lemon & parsley crispy baked haddock with roasted pommes frites & tartare sauce DF\*\*£10

## SIDES

**Gratin dauphinois** | Sliced layered potatoes cooked with cream & garlic GF, V\*\* £3.95

**Petit pois à la Française** | Petit pois with smoked lardons, onions & lettuce GF £3.75

**Courgette farcies** | Round courgette filled with mushroom 'bolognese' GF, DF, V £4.00

**TFC Roasted frites** £3.95

## DESSERTS & FROMAGE

**Tarte à la rhubarbe et pistache** | Rhubarb & pistachio tartlet £5.50

**Crêpes Suzette** | Vanilla crêpes with caramelised orange & Grand Marnier sauce V £6.00

**Entremet café et noix** | Coffee & almond layered gateau with Chantilly cream & chocolate glaze V £6.50

### Assiette de fromages

Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty for two/three  
May include Comté, Ossau Iraty, Tomme du Bearne & St Marcellin £22.50

## TARTES

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

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

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

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

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

For 8 guests £35.00 each

## CHAMPIGNONS

### The Funghi Bun

Soft brioche bun with sautéed mixed mushrooms & topped with Gruyère cheese (enough for two) £10.00

250g fresh mixed mushrooms (raw) £8.00

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

## FABULOUS FRUITS DE MER

PLEASE PLACE YOUR LOBSTER ORDERS BEFORE MIDDAY ON TUESDAY

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

**Crevettes** | 6 cooked wild crevettes with garlic mayonnaise £7.50

**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

**Crabe frais** | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 15.00

**Homard** | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £35.00  
(larger sizes available on request)

**Crab & lobster combo** | (one of each) £45.00

\*\* 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.