



Scan to
order
online



MENU FOR WC 17TH NOVEMBER

For collection or delivery on Friday 21st November or collection only on Saturday 22nd November.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

STARTERS

GIGLI AUX CHANTERELLES

£ 8.75

Al dente gigli pasta tossed with
sautéed local winter chanterelle
mushroom & parmesan cream

ST JACQUE ET CRABE NEWBURG

£ 12.50

Crab & scallops in a sherry &
mushroom sauce baked in a crab
shell topped with cheese
breadcrumbs GF w/out
breadcrumbs

TERRINE DE JAMBON FUMÉ MIRABEAU ET CÉLERI RÉMOULADE

£ 8.50

Smoked ham hock & gherkin
terrine with celeriac & mustard
salad GF, DF

PASTILLA DE VOLAILLE AUX PIGNON S DE PIN £ 7.75

Traditional Moroccan dish with chicken, pine nuts & spices wrapped in a light crunchy pastry

PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

St Jacques et crabe Newburg

Crab & scallops in a sherry & mushroom sauce baked in a crab shell topped with cheese breadcrumbs

~

Supreme de pintade a la moutarde

Guinea fowl suprême wrapped in smoked ham with a Dijon mustard sauce & gratin Savoyard

~

Tarte aux pommes pâtissière

Classic apple & crème patissière puff pastry tart

Starter/Main course / £25.00

Three Courses / £31.00

Main/Dessert / £19.00



Scan to
order
online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

MENU FOR WC 17TH NOVEMBER

For collection or delivery on Friday 21st November or collection only on Saturday 22nd November.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

MAIN COURSES

CURRY D'AGNEAU À L'INDIENNE £ 15.00

Lamb madras curry with braised
onion & basmati rice GF, DF

FILET DE DORADE AU THYM ET CITRON, SAUCE VIERGE £ 15.00

Sea bream fillets studded with
lemon & thyme with a parsley &
tomato salsa with new potatoes
GF, DF

FILETS DE TRUITE DE RIVIÈRE FARCIES, BEURRE NOISETTE £ 15.00

Berkshire trout fillet with leek
filling topped with brown lemon
butter & toasted almonds with
haricots vert GF

COTRIADE BRETONNE £ 18.50

From Brittany a simple fish &
shellfish casserole with clams,
queen scallops, mussels & fish
cooked with cider, finished with a
touch of creme fraiche, leeks &
potatoes

POITRINE DE PORC AUX PRUNEAUX £ 15.00

Slow braised pork belly with
crackling, & eau de vie & prune
compote with garlic roasted new
potatoes GF, DF

SUPREME DE PINTADE A LA MOUTARDE £ 14.50

Guinea fowl suprême wrapped in
smoked ham with a Dijon mustard
sauce & gratin savoyard

DESSERTS

MACARON AU CHOCOLAT £ 6.50

Almond & chocolate macaron with
Grand Marnier chantilly V

TARTE AUX POMMES PÂTISSIÈRE £ 6.00

Classic apple & crème patissière
puff pastry tart

FAR BRETON AUX POMMES ET PRUNEAUX £ 6.50

From Brittany, Armagnac soaked
prunes & toffee apples baked in
a vanilla custard V

PLATEAU DE FROMAGES £ 18.00

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



Scan to
order
online

MENU FOR WC 17TH NOVEMBER

For collection or delivery on Friday 21st November or collection only on Saturday 22nd November.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

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

POMMES NOUVELLES A L'AIL

£ 3.25

New potatoes roasted with garlic
V, GF, DF

RIZ BASMATI £ 3.75

Basmati rice GF

GRATIN SAVOYARD £ 4.75

Potatoes cooked with smoked lardons & cheese GF