



MENU FOR WEEK COMMENCING 23RD JAN 2023, PLEASE ORDER BY NOON ON 25TH JAN FOR DELIVERY/COLLECTION ON 27TH JAN. EMAIL YOUR ORDER TO THEFUNGHICLUB@GMAIL.COM

STARTERS

Brick de volaille aux amandes | Moroccan favourite with chicken, almonds & spices wrapped in a light crunchy pastry £8.00

Crevettes au lard | Tiger prawns wrapped in smoked Alsace bacon with espelette pepper mayonnaise GF, DF** £9.75

Potage garbure | Rich soup from the South West of France with duck confit, smoked pork & cabbage with garlic croûtons DF, GF w/o croûtons** £7.00

Terrine de campagne, cornichons et compote d'oignon | Laurent's recipe of country pork pâté with green peppercorns, baguette, cornichons & onion compote DF GF without croutons £8.50

MAIN COURSES

Ballotine de pintade aux champignons et estragon | Guinea fowl suprême stuffed with mushroom duxelle in a tarragon sauce finished with Cognac with pommes mousseline GF** £16.25

Filet de cabillaud bordelaise, haricots vert | Fillet of cod topped with a buttery shallot crumb in a light tomato & herb broth with green beans £16.50

Navarin de poissons, sauce Armoricaïne | Monkfish, gurnard & smoked haddock fillet in a rich, spicy lobster sauce with peas & button mushroom with rice GF**£18.50

Rognons de veau à la moutarde | Sautéed veal kidneys in a Pommery mustard sauce with pommes mousseline GF**£15.00

TWO COURSE SUNDAY SPECTACULAR

Poulet farci roti aux pieds de moutons

Corn fed chicken crown stuffed with mushroom stuffing with sauteed hedgehog mushroom sauce accompanied by patate douce aux pop chiches & haricot vert et beurre d'ail GF, DF

Tarte au noix et chocolat

Dark chocolate & roasted walnut tart

£22.50 per person for two courses with side dishes

TEMPTING TREATS

Curry de porc et crevettes au cacahuète Thaïlandais | Thai pork & prawn curry with spicy peanut sauce & coconut rice GF, DF **£12.00

Pavé de saumon en croute | Scottish salmon fillet & spinach wrapped in puff pastry with aioli **£12.00

Game Pudding | Steamed game pudding with venison, rabbit & pheasant in a light suet pastry with green beans DF** £12.00

SIDES

Gratin de pommes de terre et celeri | Potato & celeriac cooked in cream & garlic V, GF**4.00

Haricot vert et beurre d'ail | Green beans with garlic butter V, GF**£4.25

Patate douce aux pop chiches | Spiced roasted sweet potatoes with crunchy chick peas V, DF, GF**£3.95

Roasted pommes frites GF, DF, V£3.25

DESSERTS & FROMAGES

Crepes Suzette

Lemon and orange pancake in a classic suzette orange sauce with Grand Marnier V**£7.00

Entremet noisettes et framboises

Almond biscuits layered with raspberry conserve & praline cream topped with a dark chocolate glaze V**£6.50

Tarte au noix et chocolat

Dark chocolate & roasted walnut tart V £6.00

Assiette de fromages

Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty to share

May include St Nectaire, Tomme de Savoie, Comté, Brie de meaux,

Tomme du Bearne & St Marcellin, Roquefort & more £22.50

MUSHROOMS

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

FRUITS DE MER

Homard | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £40.00

Crab & lobster combo | (one of each) £52.50

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

(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 piped mash potato £9.50

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

CHAMPAGNE & WINE

Champagne

Champagne Jean de Foigny Brut premier Cru NV £35.00

All Angels Rosé £40.00

White

Sauvignon Blanc, Loire Valée, Famille Bougrier 2021, France £17.95

Picpoul de Pinet, Domaine Felines 2021, France £22.00

Joseph Burrier, Viré-Clessé Burgundy, France £32.00

Rosé

Rock Angel, Chateau d'esclans £35.00

Red

Marcillac 'Lo Sang del Pais', Domaine du Cros 2020, France £17.50

Primitivo Di Manduria Archidarmo, 2021 Italy £24.00

Madiran, Chateau Bouscassé 2016, France £33.00

**** 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.

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

QUICHES

- Quiche de saumon fumé** | Smoked salmon & leek quiche
- Quiche de champignons** | Wild mushroom & cep quiche with parmesan
- Quiche Provençale** | Olive tapenade quiche with roasted plum tomatoes, crumbled goat's cheese & pine nuts
- Quiche Lorraine** | with smoked Alsace bacon & Gruyere cheese
Enough for 4 guests £17.50

PÂTÉS, PARFAITS & TERRINES

£4.75 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

BRAISES & SIDES

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

- Filet de porc normande** | Pork fillet wrapped in Bayonne ham
with a roasted apple & cider crème fraîche sauce £12.50
- Tagine de poissons** | Moroccan fish & prawn tagine with pickled lemons,
toasted cumin seeds & olives with buttered couscous £15.00
- Curry de Boeuf** | Spicy Malaysian beef curry with kaffir lime leaves & lemon grass £15.00
- Boeuf bourguignon** | Beef braised in Pinot noir with sauteed lardons & mushrooms £15.00
- Lasagne de champignons** | Layered wild mushroom lasagne topped with parmesan £10.00
- Confit de canard et choux rouge** | Duck leg confit with braised red cabbage in cider & apples £12.50
- Poulet sauté chasseur** | Corn-fed chicken chasseur with sautéed mushrooms, cognac & tarragon £12.50

SIDES

- Gratin dauphinois** | sliced potatoes with cream & garlic, **Pomme crique** | grated potato rosti with onion & Gruyere,
- Legumes rotie** | Roasted peppers, onion, courgettes & fennel, **Riz** | Basmati rice
- Jardiniere de legumes** | A medley of seasonal green vegetables

TARTES

- Tarte au pommes fine** | Classic French apple tart with crème patissiere
- 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** | Pate sablé (shortcrust pastry) with vanilla crème chiboust & fresh raspberries
- Tarte au chocolat** | Chocolate tart with chocolate ganache & praline & bitter cocoa shortcrust pastry
For 8 guests £35.00 each **Larger sizes available on request**

LA POISSONERIE

Fantastically fresh, raw fish prepared and trimmed, ready for you to get creative at home.
Available for collection or delivery

Lemon sole 450g fully trimmed, dark skin off £12.00 each

Sea bass whole or filleted and pin boned 400/500gr £8.00 or 600/800gr £12 each

Sea bream whole or filleted and pin boned 600/750gr £8.50 each

Scottish Loch Duart Salmon 200gr portion £6.50

Premium Cod supreme portion 200gr portion £8.00

Haddock fillet 220gr portion £7.00

Skate wings 1kg each £12/kg

Mackerel whole £10/kg or filleted and pin boned £20/kg

Monkfish tail skinned £25/kg

Each Tuesday we will send a list of additional wild fish available that week

LA BOULANGERIE

Baguette £3.50

Sourdough white boule £4.50

Sourdough brown boule £4.50

Couronne – Italian 'crown' of white bread similar to ciabatta, makes THE best toast £4.50

Croissants £2.00

Pain au chocolat £2.00