

# FUNGHARIAN FEASTING

Whether you're looking for a 3, 4 or 5 course dinner, party for 20 or buffet lunch for 8 TFC has everything you need to ensure faff free entertaining, whatever the event.

DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS  
WITH THE EXCEPTION OF QUICHES WHICH ARE FOR 4

## CANAPÉS

Select 6 items per guest for £10.00 or £1.95 per item  
Menus are for a minimum of 8 guests

### Cold

**Croustade de parfait de foie** | Smooth chicken liver pâté on baguette toast with pickled gherkins

**Pastèque, jambon et feta** | Watermelon cube topped with Serrano ham & feta cheese GF

**Biscuits sablé au fromage, brousse de chèvre** | Cheesy biscuits topped with goat's cheese cream & hazelnuts V

**Toast de saumon fumé, ciboulette et "caviar"** | Smoked salmon croute, chive cream cheese & "caviar "

**Figue fraîche et parmesan, miel à la truffe** | Fresh figs & parmesan with truffle honey GF, V

**Rouleau de courgette, pignons de pins et basilic** | Grilled courgette & ricotta with pine nuts and basil GF, V

### Hot

**Vol au vent de champignons** | Mushroom & parmesan mini vol au vent V

**Profiterole de steak, Béarnaise** | Roast sirloin steak profiterole with Béarnaise DF

**Feuilleté de canard** | Mini duck sausage rolls

**Mini Quiche Lorraine** | Alsace bacon, egg & Gruyère tart

**Bouchée de crab** | Mini Thai crab cakes GF, DF

**Arrancini** | Crisp tomato & mozzarella risotto balls V

**Croquettes de Jamon** | Spanish ham & potato croquette with spicy smoked paprika

## BOULANGERIE

Sourdough 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

## QUICHES

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

**Quiche de champignons** | Wild mushroom & cep quiche with parmesan

**Quiche Provencale** | 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

£5.25 PER PERSON MINIMUM 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, MINIMUM 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 in cider & apples £15.00

**Poulet sauté chasseur** | Corn-fed chicken chasseur with sautéed mushrooms, cognac & 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 & 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

# MENU TROMPETTE

3 courses £35.00. 2 course options are available. Menus are for a minimum of 8 guests

## Starter

**Gratin de coquilles st Jacques** | Scottish scallops in a classic Mornay sauce with piped mash potato  
**Terrine de lapin aux pistaches** | Rabbit & pistachio terrine with Roscoff onion chutney & baguette GF w/e baguette  
**Soufflé au Gruyère** | Aged Gruyère cheese soufflé with creamed spinach V GF

## Main Courses

**Boeuf Bourguignon** | Slow cooked beef casserole in Pinot Noir with sautéed mushrooms & bacon lardons GF, DF  
**Filet de saumon en croûte** | Salmon fillet topped with a light chive mousse wrapped in butter puff pastry  
**Filet de porc Normande** | Pork tenderloin wrapped in ham in a cider & Calvados cream sauce GF

## Side orders (please select two)

Gratin dauphinois V, GF, French beans with shallot butter V, GF  
Roasted new potatoes V GF, DF, Jardinière – mixed seasonal vegetables with beans & peas V, GF, DF  
Buttered basmati rice V, GF, Ratatouille Niçoise V, GF, DF

## Dessert

**Mousse au chocolat, madeleine au miel** | Chocolate mousse with honey madeleine V  
**Gateau fromage blanc** | Baked vanilla cheesecake with cherry compote V  
**Tarte aux abricots bourdaloue** | Apricot & frangipane tart V

# MENU GIROLLE

3 courses £40.00. 2 course options are available. Menus are for a minimum of 8 guests

## Starter

**Petite assiette** | Cooked crevettes, starter size dressed crab & smoked salmon with mayonnaise & a small rainbow salad GF, DF  
**Crepes aux fruits de mer** | A light dill flavoured pancake wrapped with seafood & fish in a creamy lobster sauce topped with Gruyère cheese  
**Parfait de foies de canard au Porto, kumquat chutney** | Smooth duck liver & Port pâté with a zesty kumquat chutney & baguette GF w/o baguette

## Main Course

**Lotte à l'Armoricaïne** | Monkfish medallions in lobster & tomato cream sauce GF  
**Carré d'agneau vert pré** | Roasted rack of lamb with a herb & garlic crust with a cherry tomato & thyme sauce DF  
**Blanquette de veau** | Classic French dish of braised veal in cream & Roquefort cheese with baby vegetables GF

## Side orders (please select two)

Gratin dauphinois V, GF, French beans with shallot butter V, GF  
Roasted new potatoes V GF, DF, Jardinière – mixed seasonal vegetables with beans & peas V, GF, DF  
Buttered basmati rice V, GF, Ratatouille Niçoise V, GF, DF

## Dessert

**Tartelette aux fruits rouge** | Classic red fruit tart with crème patisserie V  
**Tarte Tatin** | Upside down caramelised apple tart with Calvados crème fraîche V  
**Moelleux au chocolat** | Rich dark chocolate fondant with a cherry & brandy compote V

# MENU CEP

4 Courses £55.00, 3 courses £45.00

2 course options are available. Menus are for a minimum of 8 guests

## Starter

**Soufflé au girolles** | A light mushroom soufflé with sauteed girolles & parmesan GF, V

**Timbale de homard frais** | Lobster & green apple timbale with brown crab & ginger mayonnaise GF, DF

**Gratin de pétoncles citronnelle** | Queen scallop gratin in a lime & lemon grass scented sauce with coconut crumb

## Middle course

**Pannacotta de tomates roties, huile de basilic** | Roasted San Marzano tomato panna cotta, fresh basil oil & toasted pine nuts GF V

½ **lobster thermidor** (£7.50 supplement)

**Dariole St Jacques** | Light scallop mousse wrapped in spinach with a Vermouth scented cream sauce GF

## Main Course

**Fillet de chevreuil aux groseilles** | Peppered loin of venison with a Port & redcurrant sauce GF

**Dos de canard farcie aux confit** | Duck crown stuffed with duck confit, cherry brandy & orange sauce GF, DF

**Ballotine de pintade** | Guinea fowl ballotine filled with a wild mushroom & tarragon mousse with mushroom sauce GF

## Side orders (please select two)

Gratin dauphinois V, GF, French beans with shallot butter V, GF

Roasted new potatoes V GF, DF, Jardinière – mixed seasonal vegetables with beans & peas V, GF, DF

Buttered basmati rice V, GF, Ratatouille Niçoise V, GF, DF

## Dessert

**Millefeuille au framboises** | Raspberry millefeuille V

**Mousse au caramel, sablé Breton** | Caramel mousse with salty butter Breton biscuits V

**Profiteroles** | Crisp choux buns filled with crème chibouste topped with chocolate sauce V

## Assiette de fromage

Plate of regional French cheeses with grapes, chutney & oatcakes (supplement £8.50pp)

# CHAMPAGNE & WINE

## Champagne

Champagne Jean de Foigny Brut premier Cru NV £35.00

Taittinger Brut reserve £55.00

All Angels Rosé £40.00

## White

Luberon, Grenache blanc, Famille Perrin 2021, France £18.50

Côtes du Roussillon, Chateau de Corneilla 2021, France £24.00

Joseph Burrier, Viré-Clessé Burgundy, France £34.00

## Rosé

Rock Angel, Chateau d'esclans £35.00

## Red

Saint Nicolas de Bourgueil, Cabernet Franc, 'Les Cailloux' France £22.00

Pinot Noir, Puy de Dôme, Caves Saint-Verny 2020 France £25.00

Madiran, Chateau Bouscassé 2016, France £33.00