

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

Menu for WC 20th July for collection or delivery on Friday 24th July
or collection only on Saturday 25th July.

ORDER ONLINE NOW AT www.thefunghiclub.com/athome

OR BY EMAIL TO Bonjour@thefunghiclub.com

STARTERS

CARPACCIO DE FILET DE BOEUF

Pink peppercorn roasted fillet of beef, thinly sliced with a herb summer dressing and potato salad. £12.50

CROQUETTE D'AIGLEFIN ET ÉPINARDS

Beech-smoked haddock, spinach and salmon croquette with crayfish cream sauce. £8.50 ❁

FIGUES FRAÎCHES FARCIES ET JAMBON DE BAYONNE

Fresh figs stuffed with mild goat's cheese, pine nuts and honey, served with sliced Bayonne ham. £9.50

MOUSSE DE CRABE ET SAUMON FUMÉ

Hand-picked crab meat rolled in smoked salmon with a green apple and celeriac salad. £9.50 ❁

MAIN COURSES

AILERON DE RAIE GRENOBLOISE

South coast skate wings with brown butter and capers, served with new potatoes. £16.50 ❁

BALLOTINE DE PINTADE AUX PISTACHES

Guinea fowl supreme with pistachio and mushroom duxelle in a creamy tarragon sauce with pommes
mousseline. £16.50 ❁

CONFIT DE CANARD ET POMMES SARLADAISES

Duck leg confit with sautéed potatoes, smoked lardons, parsley and garlic. £15.50 ❁

ÉPAULE D'AGNEAU ARLÉSIENNE

Slow-braised lamb shoulder with tomato and roasted new-season garlic gravy, gratin dauphinois and
Provençale ratatouille. £18.50 ❁

FILET DE FLÉTAN AUX LÉGUMES D'ÉTÉ

Pan-fried halibut with a summer vegetable broth, topped with basil pesto and spring onions, crushed
new potatoes. £22.00 ❁

FILET DE ROUGET ET LOUP À L'ITALIENNE

South coast red mullet and wild seabass fillet with roasted peppers, olives and capers, served with a pea
and courgette ragu. £17.50 ❁

Our **CLASSICS** menu – featuring favourite bistro dishes, quiches, fresh crab, lobster, oysters, prawns and mussels, along with a selection of quiches, tarts, charcuterie and French cheeses – is available to order every week. Please visit our website at <https://www.thefunghiclub.com/athome> to place your order and for further information.

SUNDAY SPECTACULAR

Starter/Main £26.00 Three courses £32.50. Main /dessert £24.00

CROQUETTE D'AIGLEFIN ET ÉPINARDS

Beech-smoked haddock, spinach and salmon croquette with crayfish cream sauce

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ÉPAULE D'AGNEAU ARLÉSIENNE

Slow-braised lamb shoulder with tomato and roasted new-season garlic gravy, gratin dauphinois and Provençale ratatouille. ✱

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MACARONS AUX FRAMBOISES

Almond macarons layered with Chantilly cream and fresh raspberries

SIDES

POMMES ÉCRASÉES

Crushed new potatoes £3.75

GRATIN DAUPHINOIS

Sliced potatoes cooked in cream and garlic £3.95

TFC ROASTED FRITES

£3.95

HARICOTS VERTS

Fine green beans with French butter £4.25

RATATOUILLE NIÇOISE

Aubergine, courgettes and peppers in a Provençal tomato sauce. £4.25

DESSERTS

MACARONS AUX FRAMBOISES

Almond macarons layered with Chantilly cream and fresh raspberries. £7.00

MOUSSE AU CASSIS

Blackcurrant mousse on a lemon génoise sponge. £6.75

TARTE TATIN

Upside-down caramelised apple tart with crème fraîche. £7.50

PLATEAU DE FROMAGES

A selection of four French seasonal cheeses with roasted walnuts, pickled grapes & baguette
(Enough for 2) £18.00