



MENU FOR WEEK COMMENCING 3<sup>RD</sup> OCT. PLEASE ORDER BY NOON ON 5<sup>TH</sup> OCT FOR DELIVERY OR COLLECTION ON FRIDAY 7<sup>TH</sup> OCT. EMAIL YOUR ORDER TO [THEFUNGUSCLUB@GMAIL.COM](mailto:THEFUNGUSCLUB@GMAIL.COM)

**Quiche Lorraine** | Mini quiche with smoked Alsace bacon & cheese £4.00

## STARTERS

**Gigli aux champignons et truffe** | Wild mushrooms in a truffle & cep cream sauce with premium Gigli pasta topped with Parmesan V\*\* £8.00

**Vitello tonnato** | Thinly sliced rosé veal with tuna fish mayonnaise & capers GF, DF £9.95

**Crepes aux fruits de mer** | Dill pancake filled with fish & seafood in a lobster cream sauce\*\* £8.95

**Gratin de pétoncles au beurre d'ail** | Queen scallops in a garlic & parsley butter topped with breadcrumbs \*\*£9.00

## MAIN COURSES

**Coq au Champagne** | Corn fed chicken in a Champagne cream sauce with sautéed button mushrooms GF, DF\*\* £13.50

**Daube de travers de boeuf aux carottes** | Casserole of slow cooked beef short ribs with glazed carrots & baby onions with pommes mousseline\*\* £15.00

**Filet de maigre et risotto aux morilles** | Stone bass fillet with a morel mushroom risotto & pistachio crumb\*\* £16.00

**Saumon en croutes, sauce crevettes** | Loch Duart Scottish salmon topped with a light dill mousse, baked in puff pastry with a prawn & Cognac cream sauce\*\* £14.00

**Tourte de filo au noix et fromage bleu** | Roasted butternut squash, red onion & walnuts baked in filo pastry with crumbled stilton V \*\* £10.00

## TWO COURSE SUNDAY SPECTACULAR

**Demi canard au confit** | Half a slow roasted boneless duck stuffed with duck confit with a classic Brandy & orange scented sauce accompanied by choux rouge & gratin Savoyard

**Entremet noisette et framboises** | Almond biscuits layered with praline cream with raspberry jam & topped with a dark chocolate glaze

£22.00 per person for two courses

## TEMPTING £10 TREATS

**Tarte Paysanne et salade à l'huile de noix** | Leek, ham, mushroom & Gruyère quiche with green salad & walnut oil dressing £10

**Mijoté de porc aux pruneaux et lardons fumé** | Sautéed pork casserole with prunes, red wine & smoked lardons with pommes crique GF, DF\*\* £10

**Saucisses de Toulouse, purée et sauce à l'oignon** | Genuine French Toulouse sausages with onion & red wine gravy & pomme purée \*\* £10



Le Petit Bistro will be open for supper on Friday evenings from 7<sup>th</sup> October, come on over!

Friday 10am – 9pm. Tues – Sat 10am – 4pm

## SIDES

**TFC Roasted frites** | GF, DF, V £3.95,

**Gratin Savoyard** | Potato gratin cooked with smoked bacon, garlic & cheese GF\*\* £4.25

**Choux rouge et pommes** | Red cabbage with apples braised in apple cider GF\*\* £3.50

### 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

## DESSERTS & FROMAGES

**Entremet noisette et framboises** | Almond biscuits layered with praline cream with raspberry jam & topped with a dark chocolate glaze £6.50

**Tarte poire et chocolat** | Conference vanilla poach pears & chocolate tart V £6.00

**Coupe Tiramisu** | Coffee sponge with mascarpone mousse & espresso liqueur V £6.25

### 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

## FABULOUS FRUITS DE MER

**Gratin de coquille St Jacques** | Scottish scallops in a classic mornay sauce with piped mash potato £9.50

**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)

**Crevettes** | 6 cooked wild crevettes with garlic mayonnaise £8.50

**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 17.50

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

(larger sizes available on request)

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

## CHAMPAGNE & WINE

### Champagne

Champagne Jean de Foigny Brut premier Cru NV £25.00

Champagne Veuve Cliquot NV £45.00

All Angels Rosé £30.00

### White

Sauvignon Blanc, Loire Vallée, Famille Bougrier 2021, France £14.95

Picpoul de Pinet, Domaine Felines 2021, France £15.00

Cotes Catalanes, Les Calcinaires Blanc, Domaine Gauby 2019, Fr £20.00

### Rosé

Rock Angel, Chateau d'esclans £30.00

Cotes du Rhone Rosé, Domaine des Escaravailles 2021, France £15.00

### Red

Marcillac 'Lo Sang del Pais', Domaine du Cros 2020, France £14.00

Primitivo Di Manduria Riserva, San Moro 2019, Italy £15.00

Madiran, Chateau Bouscassé 2016, France £23.00

**\*\* 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

- 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

- 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

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