

# THE FUNGHI CLUB

## Chef At-Home Experience

Private Dining by Chef Laurent Lebeau

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### **A Private Dining Experience defined by flavour, craft and indulgence**

The Funghi Club's At-Home Chef Experience invites you to enjoy an evening of beautifully crafted French cooking in the comfort of your own home – an intimate, luxurious alternative to dining out, created and delivered by Chef Laurent, founder and chef-patron of The Funghi Club.

Laurent is the heart of this experience. His cooking is rooted in French tradition, shaped by decades of hands-on craft and refined through years spent cooking in top London kitchens, private homes and Michelin-starred restaurants. His dishes carry depth, confidence and the unmistakable touch of a chef with a wealth of knowledge and experience.

Inviting Laurent into your home is an indulgence in the truest sense. It is the pleasure of having a chef cook exclusively for you and your guests – designing a menu around your tastes, preparing every dish with precision and delivering a restaurant-quality experience without the formality of a restaurant setting. From the first aromas drifting from your kitchen to the final dessert served, the evening unfolds with warmth, ease and the quiet luxury of being completely looked after.

This is private dining elevated: intimate, flavour-led and beautifully crafted.

## **What the Experience Includes**

### **Before the Event**

- A site visit prior to the dinner
- Review of kitchen facilities, equipment, crockery and table setting
- Discussion of menu choices and service style
- Confirmation of staffing requirements
- Completion of insurance disclaimer

### **On the Day**

- Full preparation and cooking of all dishes
- Plating and service support
- Washing up
- Kitchen clean-down and tidy-up after service

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## Menu Options

We've included a selection of our most popular dishes, but every at-home dining experience can be tailored to you. Chef Laurent is always delighted to create a bespoke menu built around your tastes, favourite ingredients, or the mood of your occasion. Whether you'd like to adapt a classic, recreate a memorable dish, or design something unique, your menu can be made to order

All pricing is per guest.

### Starters — £15

- **Soufflé au trois fromage, salade aux noix**  
Three-cheese soufflé, green salad with walnut oil
- **Coquilles St Jacques, purée de petit pois et ventrèche**  
Sautéed Scottish scallops, pea purée, crispy Alsace bacon
- **Croquettes de crabe**  
Devon crab cakes, dill mayonnaise, rainbow salad
- **Crème brûlée au camembert**  
Camembert crème brûlée, pickled grapes, candied walnuts

### Mains — £30

- **Filet de bœuf en croûte**  
Beef fillet with mushroom duxelle baked in puff pastry, rich port and red wine sauce
- **Filet de flétan, mousse de crabe**  
Scottish halibut fillet topped with crab mousse, lobster bisque, spinach
- **Filet d'agneau vert prés, sauce à l'ail**  
Saddle of lamb fillet with Dijon mustard and parsley crust, wine and garlic sauce
- **Ballotine de pintade**  
Guinea fowl suprême stuffed with pistachio and mushroom duxelle, creamy tarragon sauce
- **Gratin de fruits de mer Homardine**  
Seafood and fish gratin in thermidor sauce topped with half a grilled lobster tail

### Sides — £5

- Gratin dauphinois - sliced layered potatoes with cream and a hint of garlic
- Pommes crique - French potato rosti
- Haricots verts - Fine green beans with butter
- Ratatouille - Slow cooked provencale vegetables with aromatic herbs

### Cheese Course — £12

- Plateau de fromages: French unpasteurised cheeses with sourdough bread, grapes & roasted walnuts

## Desserts — £7.50

- **Millefeuille Napoléon**  
Puff pastry millefeuille with almond crème pâtissière and fresh raspberries
  - **Tarte tatin et crème fraîche**  
Toffee apple and puff pastry tart with crème fraîche
  - **Tarte au citron, coulis de cassis**  
Tangy lemon tart with blackcurrant coulis
  - **Mousse au chocolat**  
Rich dark chocolate mousse
  - **Crème brûlée classique**  
Classic vanilla crème brûlée with a crisp caramelised top
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## Service Pricing

All pricing is **exclusive of food and drinks**.

### Service Fee

- **6 guests or fewer:** £500
- **7–12 guests:** £80 pp

### Additional Pricing

- **Additional chef:** £35 per hour (required for some menus or for larger groups)
  - **Waiting staff:** £22 per hour
  - **Travel time:** Charged for journeys exceeding a 15-minute drive
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[Contact us at bonjour@thefunghiclub.com](mailto:bonjour@thefunghiclub.com)