

THE FUNGHI CLUB

AT HOME • FABULOUS FRENCH FOOD

MENU FOR WC 19TH OCTOBER

FRIDAY 23RD OCTOBER: COLLECTION OR DELIVERY / SATURDAY 24TH OCTOBER: COLLECTION ONLY

ORDER ONLINE www.thefunghiclub.com/athome or EMAIL bonjour@thefunghiclub.com

SUNDAY SPECTACULAR

SOUFFLÉ AUX CHAMPIGNONS

Wild mushroom & aged Comté cheese soufflé with chive cream

FILET D'AGNEAU VERT-PRÉ

Roasted saddle of lamb fillet with a parsley crust, gratin dauphinois, tomates provençales and a rich red wine sauce

TARTE TATIN

Upside-down caramelised apple tart with crème fraîche

Starter & Main Course £30.00 • Three Courses £37.50 • Main Course & Dessert £27.50

STARTERS

FLAMICHE AUX POIREAUX ET LARDONS £7.00

A northern French shortcrust pastry tart with leeks, smoked Alsace lardons and crème fraîche

SOUFFLÉ AUX CHAMPIGNONS £10.00

Wild mushroom & aged Comté cheese soufflé with chive cream

SOUPE À L'OIGNON £8.00

Classic onion soup with aged Comté croûtons

TALMOUSE AUX FRUITS DE MER £9.50

Butter puff pastry tricorne filled with lobster, seafood and fish in a creamy lobster béchamel

DESSERTS

CRÊPES SUZETTE £7.00

Lemon and orange pancakes in a classic Suzette sauce with Grand Marnier

MOUSSE AU CHOCOLAT £6.50

Dark chocolate mousse with salty butter biscuits

TARTE TATIN £7.50

Upside-down caramelised apple tart with crème fraîche

MAIN COURSES

CABILLAUD AU FOUR £18.00

Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites

CASSOULET DE CARCASSONNE £17.50

Classic French casserole with pork, Toulouse sausage, duck confit & braised beans topped with garlicky bread crumbs

CROMESQUIS D'AIGLEFIN ET ÉPINARDS, SAUCE MOUTARDE £14.00

Smoked haddock and salmon fishcakes with wholegrain mustard sauce and petits pois

DAUBE DE BŒUF AUX CAROTTES £18.75

Slowly braised beef shin in red wine and tomatoes with root vegetables and gratin dauphinois

FILET D'AGNEAU VERT-PRÉ £22.00

Roasted saddle of lamb fillet with a parsley crust, gratin dauphinois, tomates provençales and a rich red wine sauce

FILET DE COLIN AUX POIREAUX £17.50

Gruyère-crusted hake fillet on braised leeks with crème fraîche and pommes purée

PLATEAU DE FROMAGES £18.00

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

SIDES

GRATIN DAUPHINOIS £3.95

Sliced potatoes cooked in cream & garlic

PETITS POIS £3.75

Petits pois with butter

POMMES PURÉE £3.95

Creamy puréed potato

ROASTED POMMES FRITES £3.75

Roasted frites

TOMATES PROVENÇALES £3.75

Vine tomatoes topped with parsley & garlic breadcrumbs

OUR CLASSICS — AVAILABLE EVERY WEEK

Our favourite bistro dishes, along with French lobsters, crabs, oysters, deli favourites and much more are available every week — look for our CLASSICS menu