

THE FUNGHI CLUB

AT HOME • FABULOUS FRENCH FOOD

MENU FOR WC 5TH OCTOBER

FRIDAY 9TH OCTOBER: COLLECTION OR DELIVERY / SATURDAY 10TH OCTOBER: COLLECTION ONLY

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

SUNDAY SPECTACULAR

SOUFFLÉ AU CRABE ET CREVETTES

Rich crab & prawn soufflé

SAUMON EN CROÛTE, SAUCE CITRON

Scottish salmon fillet with prawn & chive mousse baked in puff pastry, lemon cream sauce & seasonal green vegetables

GÂTEAU MONT BLANC

Chocolate tart & meringue topped with Chantilly, chestnut & Cognac cream and chocolate shards

Starter & Main Course £26.50 • Three Courses £32.50 • Main Course & Dessert £23.00

STARTERS

CRÊPES BRETONNES AUX CHAMPIGNONS ET ÉPINARDS £8.95

Buckwheat pancakes rolled with sautéed mushrooms & spinach, topped with aged Comté cheese sauce

ROGNONS D'AGNEAU, SAUCE DIABLE £9.25

Develled lamb kidneys with sourdough toast

SOUFFLÉ AU CRABE ET CREVETTES £10.00

Rich crab & prawn soufflé

VELOUTÉ DE VOLAILLE ET CHAMPIGNONS, £9.00

GOUGÈRE AU FROMAGE

Silky corn-fed chicken & cep mushroom velouté, finished with Vermouth and Gruyère cheese puffs

DESSERTS

ÉCLAIRS AU CHOCOLAT £6.50

Choux éclairs filled with chocolate pâtissière and topped with chocolate mirror glaze

GÂTEAU AU FROMAGE BLANC £6.75

Lime & vanilla cheesecake with fresh raspberries

GÂTEAU MONT BLANC £6.50

Chocolate tart & meringue topped with Chantilly, chestnut & Cognac cream and chocolate shards

MAIN COURSES

DAUBE DE CHEVREUIL, SAUCE GRAND VENEUR £17.00

Venison casserole cooked in red wine, finished with redcurrant jelly & crème fraîche, with gratin Dauphinois

FILET DE FLETAN AU CAVIAR D'AUBERGINE £14.75

Hake fillet with smoky aubergine & caper compote and chunky tomato sauce

FILET DE DORADE AUX CREVETTES, SAUCE À LAIL £16.50

Roasted sea bream fillets, sautéed garlic prawns, fresh tomato & parsley sauce, with new potatoes

POULET SAUTÉ CHASSEUR £15.00

Corn-fed chicken chasseur with sautéed mushrooms, Cognac & tarragon, with French rösti

SAUMON EN CROÛTE, SAUCE CITRON £18.00

Scottish salmon fillet with prawn & chive mousse baked in puff pastry, lemon cream sauce & seasonal green vegetables

TARTIFLETTE À LA RACLETTE £15.00

Potatoes cooked with smoked bacon, cream & onions, topped with Raclette cheese and served with green salad

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

HARICOTS VERTS £4.25

Fine green beans with French butter

POMMES NOUVELLE £3.95

New potatoes

POMMES CRIQUE £3.95

Grated potato rösti with Gruyère cheese & onion cooked in olive oil

JARDINIÈRE DE LÉGUMES £4.25

Medley of seasonal vegetables

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