

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

Menu for WC 11th May for collection or delivery on Friday 15th May
or collection only on Saturday 16th May

STARTERS

CRABE FRAIS, RÉMOULADE DE POMMES VERTE

Dressed Pembrokeshire crab, celeriac & green apple salad with herb mayonnaise £18.00

FICELLE PICARDE

Pancake rolled with sautéed mushrooms & smoked ham topped with Swiss Gruyère
cheese & crème fraîche £8.75

QUICHE AUX CHAMPIGNONS

Wild mushroom and Parmesan quiche £9.00

TALMOUSE AUX FRUITS DE MER

Butter puff pastry tricorne filled with lobster, seafood & fish in a creamy lobster béchamel
£9.50

MAIN COURSES

AUBERGINE FARCIE À L'AGNEAU ET FETA

Baked aubergine with lamb & oregano ragu topped with feta cheese, served with haricots verts and
Lyonnais potatoes £15.50

CHATEAUBRIAND SAUCE POIVRE VERT

Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce, gratin dauphinois &
jardinière de légumes £25.00

GRATIN DE POISSONS À LA FLORENTINE

Florentine-style fish & lobster pie with spinach, hard-boiled eggs & a side of petit pois £18.50

ESCALOPE DE VOLAILLE

Parmesan-breaded corn-fed chicken escalope, Italian tomato sauce & roasted pommes frites £14.00

SAUMON FROID, SALADE DE POMMES DE TERRE ET MAYONNAISE

Dill-poached salmon, cooked crevettes, Wye Valley asparagus with Jersey Royal potato salad & lemon
mayonnaise £16.50

FILET DE LOUP ET RATATOUILLE NIÇOISE

Wild line-caught sea bass fillet brushed with thyme & lemon butter, with ratatouille & saffron aioli £17.50

SUNDAY SPECTACULAR

Starter/Main £32.50, Three courses £38.50, Main /dessert £30.00

QUICHE AUX CHAMPIGNONS

Wild mushroom and Parmesan quiche

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CHATEAUBRIAND SAUCE POIVRE VERT

Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce, gratin dauphinois & jardinière de légumes

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ENTREMET CAFÉ ET NOISETTE

Almond biscuits layered with coffee chocolate ganache & hazelnut bavarois, topped with crunchy toasted hazelnuts

SIDES

GRATIN DAUPHINOIS

Sliced potatoes baked with cream & garlic
£3.95

POMMES CRIQUE

Grated potato rösti with Gruyère cheese & onion
cooked in olive oil £3.95

RATATOUILLE NIÇOISE

Aubergine, courgettes & peppers in a Provençal
tomato sauce £4.25

JARDINIÈRE DE LÉGUMES

Medley of vegetables £4.25

HARICOTS VERTS

Fine green beans with French butter £4.25

POMME LYONNAISE

New potatoes with garlic & red onions roasted with
thyme £3.75

DESSERTS & CHEESE

ENTREMET CAFÉ ET NOISETTE

Almond biscuits layered with coffee chocolate ganache & hazelnut bavarois,
topped with crunchy toasted hazelnuts £6.50

GÂTEAU AU FROMAGE BLANC CITRON VERT ET FRAMBOISES

Lime cheesecake topped with fresh raspberries £7.00

TARTE AU POIRE BOURDALOUE

Classic pear & frangipane tartelette with vanilla sauce anglaise £6.50

PLATEAU DE FROMAGES

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