

# THE FUNGHI CLUB

## FABULOUS FRENCH FOOD

Menu for WC 1<sup>st</sup> June for collection or delivery on Friday 5<sup>th</sup> June or collection only on Saturday 6<sup>th</sup> June.

ORDER ONLINE NOW AT

[www.thefunghiclub.com/athome](http://www.thefunghiclub.com/athome) OR BY EMAIL TO [Bonjour@thefunghiclub.com](mailto:Bonjour@thefunghiclub.com)

### STARTERS

#### SÉLECTION DE CANAPÉS

Mini chorizo in red wine, spicy prawn brochette, pea and tarragon tartlet topped with ham, and fillet steak profiterole with Béarnaise mayonnaise £10.00

#### FEUILLETÉ DE TRUITE FUMÉE AUX ASPERGES

Hot smoked Berkshire trout and asparagus butter-puff pastry parcels with chive crème fraîche £8.50

#### PASTILLA DE VOLAILLE AUX AMANDES

Traditional Moroccan chicken with toasted almonds and spices wrapped in light crunchy pastry, served with a Moroccan orange and carrot salad £8.75 ❁

#### PAUPIETTE D'AUBERGINE ET MOZZARELLA, BOLOGNAISE DE CHAMPIGNONS

Grilled aubergine parcel filled with mozzarella, confit tomatoes and basil with a mushroom bolognaise sauce £8.25 ❁

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### MAIN COURSES

#### ASSIETTE D'AGNEAU

Fillet of lamb with mustard-parsley crust, slow-cooked lamb shoulder and lamb kidneys in rosemary and mustard, with lamb sauce and gratin dauphinois £19.50 ❁

#### BALLOTINE DE PINTADE AUX PISTACHES

Guinea fowl supreme with pistachio and mushroom duxelle in a creamy tarragon sauce with pommes mousseline £16.50 ❁

#### BLANQUETTE DE POISSONS AU CITRON VERT

Fish and smoked fish in a white wine and lime coconut cream sauce with basmati rice £16.00 ❁

#### FILET DE SÉRIOLE NIÇOISE

Fresh yellowtail amberjack fillet with a classic Niçoise salad and French vinaigrette £18.50  
(Highly sustainable yellowtail amberjack has a firm, buttery, delicately sweet flesh — a prized premium fish also known as Yellowtail Kingfish or hiramasa, widely used for Japanese sashimi)

#### FILET DE BOEUF EN CROÛTE

Fillet of beef with mushroom duxelle baked in puff pastry with rich red wine sauce, gratin dauphinois and French beans £25.00 ❁

#### FILET DE HADDOCK AU FOUR

Lemon and parsley crispy baked haddock fillet with roasted pommes frites and tartare sauce £15.50 ❁

Our **CLASSICS** menu – featuring favourite bistro dishes, quiches, fresh crab, lobster, oysters, prawns and mussels, along with a selection of quiches, tarts, charcuterie and French cheeses – is available to order every week. Please visit our website at <https://www.thefunghiclub.com/athome> to place your order and for further information.

## SUNDAY SPECTACULAR

Starter/Main £26. Three courses £32, Main /dessert £25.

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### ASSIETTE D'AGNEAU

Fillet of lamb with mustard-parsley crust, slow-cooked lamb shoulder and lamb kidneys in rosemary and mustard, with lamb sauce and gratin dauphinois ❁

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### ÉCLAIR FRAISES ET CHANTILLY

Éclair filled with fresh strawberries and white chocolate Chantilly cream

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## SIDES

### POMMES FRITES RÔTIÉS

Roasted frites £3.75

### GRATIN DAUPHINOIS

Sliced potatoes cooked in cream and garlic £3.95

### RIZ BASMATI

Basmati rice £3.75

### HARICOTS VERTS

Fine green beans with French butter £4.25

### POMMES PUREE

Buttery mashed potato £3.95

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## DESSERTS

### ÉCLAIR FRAISES ET CHANTILLY

Éclair filled with fresh strawberries and white chocolate Chantilly cream £6.50

### MOUSSE AU CARAMEL

Light salted caramel mousse topped with crunchy almond flakes in a crispy wafer and chocolate basket £6.50

### TARTE AU CITRON ET CRÈME FRAÎCHE

Tangy lemon tart with crème fraîche £7.00

### PLATEAU DE FROMAGES

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