

## MENU

For week commencing 25<sup>th</sup> Sept please order by noon on 27<sup>th</sup> Sept for delivery/collection on 29<sup>th</sup> Sept. Please email your order to thefunghiclub@gmail.com

## STARTERS

**Bisque de Langoustine** | Creamy langoustine bisque finished with Cognac GF\*\* £7.50

**Gigli aux champignons et parmesan** | Wild mushrooms in a truffle & cep cream sauce with premium Gigli pasta topped with parmesan V\*\* £8.75

**Quiche de crabe et poireaux, aioli** | Crab, leek & dill tartlet with & saffron mayonnaise\*\* £9.00

**Soufflé au trois fromages** | Three cheese soufflé with parmesan cream GF, V\*\* £8.50

## MAIN COURSES

**Bourguignon de sanglier aux champignons et pommes crique** | Wild boar bourguignon with sautéed button mushrooms, baby onions & pommes mousseline GF, DF w/o potatoes\*\*£15.50

**Bourride de lotte** | Provençal recipe of monkfish tail cooked in a light fish soup finished with basil, roasted cherry tomatoes & garlic with new potatoes GF, DF £17.50

**Filet de flétan soufflé au St Jacques et crème de saffran** | Halibut fillet topped with a light scallop & lemon soufflé in a Vermouth cream sauce with haricot vert GF\*\* £18.95

**Rognons de veau à la moutarde** | Sautéed veal kidneys in a Pommery mustard sauce with pommes mousseline GF\*\* £14.00

**Filet de porc normande** | Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce with gratin dauphinois GF\*\* £12.00

**Poulet Basquaise au piment D'Espelette** | Chicken casserole with espelette peppers, olives & Bayonne ham served with saffron rice GF, DF\*\* £12.00

**Gratin d'aiglefin et épinards sauce moutarde** | Smoked haddock & spinach gratin with grain mustard sauce & pomme mousseline\*\* £12.00

## TWO COURSE SUNDAY SPECTACULAR

£26.50 per person for two courses with side dishes

**Selle d'agneau farcie aux pistachio** | Boneless pink roasted saddle of lamb with a shallot, olive & pistachio stuffing with red wine lamb gravy accompanied by gratin dauphinois & ratatouille Nicoise GF\*\*

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**Far Breton aux pommes et pruneaux** | From Brittany, Armagnac-soaked prunes & toffee apples baked in a vanilla custard V

## DESSERTS &amp; FROMAGES

**Far Breton aux pommes et pruneaux** | From Brittany, Armagnac-soaked prunes & toffee apples baked in a vanilla custard V £6.50

**Sablé aux framboises** | Hazelnut sablé biscuit with raspberries & Chantilly cream V £6.50

**Tarte au poire bourdaloue, sauce vanille** | Classic pear & frangipane tartelette with crème fraîche V\*\* £6.25

**Assiette de fromages** | Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty to share May include St Nectaire, Tomme de Savoie, Comté, Brie de meaux, Tomme du Bearne & St Marcellin, Roquefort & more £22.50

## SIDES

**Pommes mousseline** | Buttery mash potato V, GF £3.50

**Ratatouille Niçoise** | Provençale vegetable dish casserole with coquille olives V, DF, GF\*\* £4.00

**Riz au saffran** | Saffron rice GF, V £3.00 | **Haricot vert au beurre d'ail** £4.25

**Roasted pommes frites** GF, DF, V £3.75 | **Gratin dauphinois** GF, V £3.95

## FRUITS DE MER

**Homard** | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £38.00

**Crab & lobster combo** | (one of each) £50.00

**8 Wild cooked crevettes** with mayonnaise £10.00

**Crabe frais** | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 17.50

**Les huîtres** | No 2 Oysters with shallot vinegar, Tabasco & baguette £2.25 each minimum order of 12 please (Available shucked £10.00supp. If shucked, must be kept chilled & eaten on the day of delivery)

**Gratin de coquille St Jacques** | Scottish scallops in a classic mornay sauce with mash potato £12.00

**Moules Marinière** | Classic dish of mussels (1kg), white wine, garlic & shallots with baguette  
Enough for two & should be consumed within 24 hours GF w/o baguette £15.00

## MUSHROOMS

**The Funghi Bun** | Soft brioche bun (one) with sautéed mixed mushrooms & topped with Gruyère cheese £7.50

250g fresh mixed mushrooms (raw) £8.00

250g (dry weight) fresh mixed mushrooms cooked in garlic butter £10.00

## CHAMPAGNE & WINE

### Champagne

Champagne Vauban Frère NV £37.50

All Angels Sparkling rosé £40.00

Champagne Taittinger Brut Réserve £55.00

### White Wines

Colombard/Gros Manseng Arcolan Côtes de Gascogne £17.00

Picpoul de Pinet Domaine Morin, Languedoc £21.25

Chardonnay d'Altitude, Marquis de Pennautier, Languedoc £26.00

Crozes Hermitage, Domaine des Remizieres, Rhone £35.00

### Rosé Wines

Grande Courtade Rosé, Famille Fabre, Languedoc £17.00

Rock Angel, Chateau d'Esclans, Cotes de Provence £35.00

### Red Wines

Pinot Noir 1620, Chateau de Pennautier, Languedoc £17.00

Corbieres, Lux de Luc, Famille Fabre, Languedoc £24.00

Saumur Champigny, Domaine St Vincent, Loire £25.00

Vacqueyras Signature Domaine des Amouriers, Rhône £35.00

## LA BOULANGERIE

Baguette £3.50

Sourdough white boule £5.50

Sourdough brown boule £5.50

Croissants £2.00

**\*\* indicates this dish is suitable for freezing.** Our dishes are prepared in a commercial kitchen which may contain traces of nuts. Therefore, we cannot guarantee any dishes are nut free. Please request an ingredient list for all allergens - this will also be provided with your order. DF- Dairy Free, GF- Gluten Free

# FUNGHARIAN FEASTING

A range of dishes, perfect for a party, bash or get together  
**DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS WITH THE EXCEPTION OF QUICHES WHICH ARE FOR 4**

## PÂTÉS, PARFAITS & TERRINES

£5.25 PER PERSON for a minimum of 8 guests

**Pâté de campagne** | Classic coarse country pâté GF, DF

**Terrine de lapin aux pistaches** | Rabbit & pistachio terrine GF, DF

**Parfait de foie de volaille** | Smooth chicken liver & port parfait GF

## QUICHES £17.50

**Provençale Vegetable Quiche** | Olive tapenade with roasted plum tomatoes, crumbled goat's cheese & pine nuts

**Quiche de champignons et Parmesan** | Wild mushroom & cep quiche

**Quiche de saumon fumé et poireaux** | Smoked salmon & leek quiche

**Quiche Lorraine** | Classic quiche Lorraine with smoked Alsace bacon & gruyere cheese

## BRAISES & SIDES

BRAISES INCLUDE A SIDE ORDER OF YOUR CHOICE. PRICES ARE PER PERSON  
**DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS**

**Lasagne de champignons** | Layered wild mushroom lasagne topped with parmesan £12.50

**Confit de canard et choux rouge** | Duck leg confit with braised red cabbage with apples & cider £15.00

**Poulet sauté chasseur** | Corn-fed chicken chasseur with sautéed mushrooms & tarragon £15.00

**Filet de porc normande** | Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce £15.00

**Tagine de poissons** | Moroccan fish & prawn tagine with pickled lemons, toasted cumin seeds & olives with buttered couscous £17.50

**Curry de Boeuf** | Spicy Malaysian beef curry with kaffir lime leaves & lemon grass £17.50

**Boeuf bourguignon** | Beef braised in Pinot noir with sauteed lardons & mushrooms £17.50

## SIDES

**Gratin dauphinois** | sliced potatoes with cream & garlic,

**Pomme crique** | grated potato rosti with onion & Gruyère,

**Legumes rotie** | Roasted peppers, onion, courgettes & fennel,

**Riz** | Basmati rice

**Jardiniere de legumes** | A medley of seasonal green vegetables

## TARTES £35.00 Each one serves 8 guests

**Tarte fine au pommes** | Classic French apple tart with crème patissière

**Tarte au citron** | Classic sharp & sweet lemon tart

**Tarte tatin** | Caramelised upside-down apple tart with buttery puff pastry

**Tarte Normande** | Normandy apple tart made with crème fraîche & Calvados

**Tarte aux framboises** | Paté sablé (shortcrust pastry) with vanilla crème chiboust & fresh raspberries

**Tarte au chocolat** | Chocolate tart with chocolate ganache & praline & bitter cocoa shortcrust pastry

**Larger sizes available on request**

# THE FUNGHI CLUB

## LA POISSONERIE

Fantastically fresh, raw fish prepared and trimmed, ready for you to get creative at home. Available for collection or delivery. Due to the variable market at present please contact us for weekly prices

Lemon sole 450g fully trimmed dark skin off  
Sea bass whole or filleted and pin boned 400/500gr or 600/800gr  
Sea bream whole or filleted and pin boned 600/750gr  
Scottish Loch Duart Salmon 200gr  
Premium Cod supreme 200gr portion  
Haddock fillet 220gr  
Skate wings  
Plaice whole, skinned, trimmed  
Mackerel whole or filleted and pin boned  
Monkfish tail skinned  
Turbot whole or fillets  
Red Mullet whole or fillets