



THE FUNGHI CLUB

WEEKLY MENU WC 16/12/24

For delivery or collection on Friday 20th December or collection on Saturday 21st December

STARTERS

CARPACCIO DE FILET DE BOEUF £ 12.50

Pink roasted fillet of beef, thinly sliced, black truffle rémoulade & pears poached in mulled wine. GF, DF

TERRINE DE SAUMON ET POIREAU, MAYONNAISE DE TOURTEAU £ 9.75

Poached & smoked salmon & leek terrine with crab mayonnaise GF

SOUFFLÉ AUX CHAMPIGNONS £ 10.00

Wild mushrooms & aged comté cheese soufflé, parmesan toast & truffle cream GF w/o toast V

CRÊPES AUX FRUITS DE MER £ 9.50

A light dill pancake filled with smoked fish, fresh fish & seafood in a creamy lobster sauce, topped with Gruyère



MAIN COURSES

CIVET DE CHEVREUIL, SAUCE GRAND VENEUR £ 19.00

Rich venison casserole with Syrah & juniper, finished with redcurrant jelly with gratin dauphinois. GF, DF

SAUMON EN CROUTES, SAUCE CITRON £ 15.00

Scottish salmon fillet & leek baked in puff pastry with lemon cream sauce with French beans

MEDAILLONS DE LOTTE ET CREVETTES SAUCE ARMORICAINE £ 21.50

Monkfish medaillons & prawns in a rich spiced lobster bisque, finished with cognac & creme fraiche with basmati rice GF

COQ AU VIN £ 12.50

Parisienne Brasserie classic of corn fed chicken cooked in Burgundy wine with sautéed mushrooms, smoked lardons & gratin dauphinois GF

GRATIN DE CABILLAUD ET POIREAUX £ 12.50

Leek & cod gratin in a mornay sauce topped with shallot bread crumbs with haricots vert

STEAK & KIDNEY PUDDING £ 12.50

Steak & kidney pudding with wholemeal suet pastry, horseradish cream, buttered cabbage & gravy



SUNDAY SPECTACULAR

Our Sunday spectacular includes a main course, two side dishes and dessert.

DOS DE CANARD FARCI AU CONFIT, SAUCE BIGARRADE £ 22.50

Duck crown stuffed with duck confit & orange & mulled wine sauce with gratin dauphinois & bacon roasted brussel sprouts.

Tarte Tatin

Toffeed apple tart with a rum & raisin creme fraiche



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SIDES

CHOUX DE BRUXELLE AUX LARD
£ 3.95

Roasted Brussels sprouts with
smoked bacon lardons GF

**POMMES RÔTIE À LA GRAISSE
DE CANARD**
£ 3.75

Roast potatoes in duck fat GF,
DF

HARICOT VERT £ 4.25

Fine green beans with French
butter V



DESSERTS

BUCHE DE NOEL £ 8.00

Traditional chocolate & coffee
butter cream French Christmas
log

TARTE TATIN £ 7.50

Upside down caramelised
apple tart

FORET NOIR £ 6.00

Black forest terrine



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