



#### MENU FOR WC 1ST DECEMBER

For collection or delivery on Friday 5th December or collection only on Saturday 6th December.

Looking for our CLASSICS menu? This is now listed separately and can be found on our website at www.thefunghiclub/athome

#### **STARTERS**

# ASSIETTE DE POISSONS FUMÉ £ 12.50

Hand sliced Scottish smoked salmon, smoked mackerel pâté & hot smoked Berkshire trout with celeriac remoulade GF

# CASSOLETTE DE PÉTONCLES ET CREVETTE SAUCE BONNE FEMME £ 10.75

Queen scallops & prawns in a classic mornay sauce

# CRÈPES AUX CHAMPIGNONS ET RACLETTE £ 9.50

Cep scented pancakes rolled with sautéed wild mushrooms, topped with Raclette cheese & winter truffle sauce V

## TOURTE DE JAMBON ET POULET FEUILLETÉ £ 10.00

Rosemary roasted chicken & smoked ham hock puff pastry pie

#### PRIX FIXE MENU

## SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Crèpes aux champignons et Raclette
Cep scented pancakes rolled with sautéed wild mushrooms, topped with Raclette cheese & winter truffle
sauce

Ballotine de pintade aux pistaches Guinea fowl supreme with pistachio & mushroom duxelle in a creamy tarragon sauce with pommes mousseline

> Tartelette a la banane et caramel Banoffee tartlet with salty caramel & toasted walnuts

> > Starter/Main course / £24.00 Three Courses / £31.00 Main/Dessert / £21.00





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#### MAIN COURSES

## AILERON DE RAIE GRENOBLOISE

£ 16.50

South coast skate wings with brown butter & capers with new potatoes GF

# LASAGNE DE FRUITS DE MER £ 17.00

Seafood & spinach lasagne in a dill & lobster sauce

## BALLOTINE DE PINTADE AUX PISTACHES

£ 16.50

Guinea fowl supreme with pistachio & mushroom duxelle in a creamy tarragon sauce with pommes mousseline

## FILET DE LOTTE A LA VENTRECHE, PURÉE DE PETIT POIS

£ 18.50

Monkfish fillet wrapped in smoked pancetta with pea purée & thyme sauce with pommes crique GF

# SAUMON EN CROUTES, SAUCE CITRON

£ 16.50

Scottish salmon fillet with fondue leeks baked in puff pastry with lemon cream sauce & seasonal green vegetables

# SAUTÉ DE VEAU MARENGO, POMMES CRIQUE

£ 14.50

Veal casserole with sautéed mushrooms & olives with pomme crique GF, DF

## **DESSERTS**

# TARTELETTE A LA BANANE ET CARAMEL

£ 6.50

Banoffee tartlet with salty caramel & toasted walnuts

# ENTREMET CAFÉ ET AMANDES

£ 7.00

Coffee & toasted almond layered gateau with chantilly cream & chocolate glaze

## GATEAU FORET NOIR £ 7.25

Our version of the classic Black Forest gateau V

## PLATEAU DE FROMAGES £ 18.00

A selection of four French seasonal cheeses with roasted walnuts, pickled grapes & baguette. Enough for 2





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#### SIDES

GRATIN DAUPHINOIS £ 3.95

POMMES PUREE £ 3.95

HARICOT VERT £ 4.25

Sliced potatoes cooked in cream & garlic GF V

Creamy mashed potato GF

Fine green beans with French butter V, GF

ROASTED POMMES FRITES £ 3.95

Roasted frites V, GF, DF

JARDINIÈRE DE LÉGUMES £ 4.25

Medley of vegetables GF V

RIZ BASMATI £ 3.75

Basmati rice GF