



Scan to
order
online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

MENU FOR WC 19TH JANUARY 2026

For collection or delivery on Friday 23rd January or collect only on Saturday 24th January.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

STARTERS

QUICHE AUX CHAMPIGNONS

£ 9.00

Wild mushroom and parmesan
quiche

PARFAIT DE FOIE DE CANARD

£ 9.50

Smooth duck liver & truffle pâté
with baguette & prune chutney

TOURTE DE JAMBON ET POULET

FEUILLETÉ

£ 10.00

Rosemary roasted chicken &
smoked ham hock puff pastry pie

SUNDAY SPECTACULAR

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Cocktail de crevettes et mayonnaise au crabe

North Atlantic prawn & grapefruit cocktail in a light crab & lemon mayonnaise GF, FD

~
Pintade aux raisins

Boneless guinea fowl with smoked bacon, sultanas & cognac stuffing, roast garlic & red wine jus with
pommes boulangère & petit pois à la française GF, DF

~
Choux a la crème

A large choux bun filled with chocolate ganache & crème chantilly with a crunchy caramel top

Starter/Main course / £26.50

Three Courses / £34.50

Main/Dessert / £24.50

MAIN COURSES

FILET DE BARBUE NORMANDE

£ 18.75

Brill fillet with mussels, clams &
leeks in a white wine & cider
sauce with spring onion crushed
new potatoes GF

COQ AU VIN £ 15.00

Parisienne Brasserie classic of
corn fed chicken cooked in
Burgundy with sautéed
mushrooms, smoked lardons &
pommes purée GF

FILET DE TRUITE EN CROUTE, SAUCE HOMARD

£ 16.00

Sea reared trout fillet baked in
puff pastry with lobster & chive
cream sauce with haricot vert



Scan to
order
online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

MENU FOR WC 19TH JANUARY 2026

For collection or delivery on Friday 23rd January or collect only on Saturday 24th January.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

DESSERTS

GATEAU FROMAGE BLANC AU
RHUM ET RAISINS
£ 6.50

Rum & raisin vanilla cheese cake
topped with crunchy flaked
almonds

MICUIT AU CHOCOLAT, CRÈME
DE NOISETTES
£ 7.00

Dark chocolate fondant with
hazelnut praline vanilla sauce

SABLÉ AUX FRAMBOISES £ 7.00
Hazelnut sablé biscuit with
raspberries & creme patissiere V

PLATEAU DE FROMAGES £ 18.00

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

SIDES

GRATIN DAUPHINOIS £ 3.95
Sliced potatoes cooked in cream
& garlic GF V

POMMES PUREE £ 3.95
Creamy mashed potato GF

HARICOT VERT £ 4.25
Fine green beans with French
butter V, GF

ROASTED POMMES FRITES
£ 3.95
Roasted frites V, GF, DF

PETIT POIS A LA FRANCAISE
£ 3.95
Petit pois with bacon & braised
lettuce

POMMES BOULANGÈRE £ 3.50
Potatoes layered with onions
cooked in stock