



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](http://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 à 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 CROUTES,  
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](http://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