

THE FUNGHI CLUB

AT HOME • FABULOUS FRENCH FOOD

MENU FOR WC 12TH OCTOBER

FRIDAY 16TH OCTOBER: COLLECTION OR DELIVERY / SATURDAY 17TH OCTOBER: COLLECTION ONLY

ORDER ONLINE www.thefunghiclub.com/athome or EMAIL bonjour@thefunghiclub.com

SUNDAY SPECTACULAR

GRATIN DE SAINT-JACQUES À LA PARISIENNE

Scallops & queen scallops with mushrooms in a vermouth cream sauce topped with buttery shallot breadcrumbs

FILET DE BŒUF EN CROÛTE

Fillet of beef with mushroom duxelle baked in puff pastry with green peppercorn sauce, gratin dauphinois and French beans

FORÊT-NOIRE

Classic Black Forest gâteau with cherries in brandy

Starter & Main Course £35.00 • Three Courses £42.00 • Main Course & Dessert £30.00

STARTERS

CANNELLONI DE JAMBON FUMÉ, CRÈME DE CHAMPIGNONS ET PARMESAN £10.00

Smoked ham cannelloni pasta bake with mushroom and Parmesan cream sauce

GRATIN DE SAINT-JACQUES PARISIENNE £12.00

Scallops & queen scallops with mushrooms in a vermouth cream sauce topped with buttery shallot breadcrumbs

PARFAIT DE FOIE DE CANARD £9.50

Duo of coarse green peppercorn terrine and smooth duck liver & truffle pâté, with baguette and our own pickled button mushrooms

PITHIVIER DE LAPIN AUX NOISETTES £9.50

Rabbit & hazelnut puff pastry pithivier

DESSERTS

BAVAROIS AUX FRAMBOISES £6.00

Light chocolate sponge layered with raspberry mousse

CRÊPE NORMANDE £7.00

Vanilla crêpes filled with caramelised apples flambéed with Calvados, with sweet crème fraîche

FORÊT-NOIRE £7.25

Classic Black Forest gâteau with cherries in brandy

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

HARICOTS VERTS £4.25

Fine green beans with French butter

POMMES NOUVELLE £3.95

New potatoes

MAIN COURSES

HOMARD THERMIDOR £21.00

Half a native lobster topped with Thermidor sauce, with buttered new potatoes and chives

BLANQUETTE DE SAUMON ET SAINT-JACQUES, BISQUE DE HOMARD £18.50

Scottish salmon & scallops with samphire & leeks in a lobster bisque sauce with Basmati rice

ESCALOPE DE POULET AU PARMESAN £16.50

Corn-fed chicken schnitzel with Parmesan breadcrumbs, roasted tomato and basil sauce with pommes purée

FILET DE BŒUF EN CROÛTE £25.00

Fillet of beef with mushroom duxelle baked in puff pastry with green peppercorn sauce, gratin dauphinois and French beans

FILET DE LOUP À LA GRENOBLOISE £18.50

Line-caught wild sea bass fillet with baby capers & lemon brown butter, topped with croutons, on a bed of green beans with new potatoes

JOUE DE BŒUF À LA GARDIANNE £18.00

Slowly braised beef cheeks in red wine with smoked lardons, bitter orange & Camargue spices, served with buttery mash

OUR CLASSICS — AVAILABLE EVERY WEEK

Our favourite bistro dishes, along with French lobsters, crabs, oysters, deli favourites and much more are available every week — look for our CLASSICS menu