

Selection de canapés pour deux

Tartelette au brie et bacon, crabe vol au vent & croquetas de jamon £10.00

STARTERS

Quenelle de crabe et crevettes, sauce champagne

A light crab & Greenland prawn quenelle in a rich, creamy Champagne sauce GF** £9.50

Talmouse aux fruits de mer

Smoked fish & seafood in a lobster sauce baked in butter puff pastry** £8.75

Crêpes aux champignons, crème de truffe et Taleggio

Cep scented pancake rolled with sautéed wild mushrooms in a Taleggio & winter truffle sauce V** £12.50

Carpaccio de fillet de chevreuil, poire épicée et noix de cajou

Seared peppered venison fillet carpaccio with juniper poached pears & toasted cashew nuts GF, DF £9.75

Soufflé au homard

Rich lobster soufflé on a bed of spinach with lobster cream sauce GF**£9.25

MAIN COURSES

Entrecôte, sauce au poivre vert et frites

Aged rib eye steak, green peppercorn sauce & roasted frites GF £19.50
or go Surf 'n Turf & add a whole spiny lobster tail topped with TFC garlic butter GF £39.50

Suprême de volaille, sauce Albufera

Corn fed chicken suprême studded with foie gras in a Madeira & truffle crème fraîche sauce GF **£16.50

Tagine d'agneau aux abricots

Moroccan spicy lamb tagine with apricots & chick peas
served with buttery couscous & pomegranate GF w/o cous cous **£12.50

Marmite de poissons

Fish, smoked fish & scallops in a white wine cream sauce finished with chopped chives GF** £18.00

Beet en croutes | Golden beetroot & roasted butternut squash
wrapped in puff pastry with a green peppercorn sauce V £12.50

SUNDAY SPECTACULAR

Soufflé au homard

Rich lobster soufflé on a bed of spinach with lobster cream sauce GF**£9.25

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Porchetta

Slow roasted loin & belly of Royal Berkshire pork,
scented with rosemary & thyme with a roasted onion gravy & lots of crisp crackling GF, DF**
accompanied by dauphinois potatoes & gratin de choufleur GF

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Bavarois de mangue et passion

Light mango & passion fruit mousse with a lemon sponge ** £6.25

3 courses £30.00 per person

2 courses £22.50 person



FOR DELIVERY OR COLLECTION ON FRIDAY 31ST DECEMBER

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LES PLATEAUX ET HOMARD

Homard froid

(650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF
Half £18.50 / whole £35.00 (larger sizes available on request)

Homard Thermidor

Indulgent whole lobster in Thermidor sauce **£40.00

Crabe (frais) & homard (froid) combo

(one of each) £45.00

Plateau de fruits de mer froid

½ cooked lobster, dressed crab, 6 cooked crevettes, smoked salmon & potted brown shrimps
with Dijon mayo & baguette GF w/o baguette £50.00
(add oysters £2.00 each or ½ lobster £15.00)

Plateau de fruits de mer chaud

½ lobster thermidor, crab gratin Newburg, Queen scallops with lemon crumb topping,
Tandoori grilled giant gambas & baguette GF w/o baguette £55.00

FRUITS DE MER

Les huîtres

No 2 Oysters with shallot vinegar, Tabasco & baguette £2.00 each
Available shucked £10.00supp.
(If shucked, must be kept chilled & eaten on the day of delivery)

Crevettes

6 cooked wild crevettes with garlic mayonnaise GF, DF £7.50

Moules Marinière

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette
Enough for two & should be consumed within 24 hours GF w/o baguette £15.00

Crabe frais

Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 15.00

**** indicates this dish is suitable for freezing**

Our dishes are prepared in a commercial kitchen which may contain traces of nuts, therefore, we cannot guarantee any dishes are nut free. Please request an ingredient list for all allergens, this is also provided on our website.



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TEMPTING £10 TREATS

Parmentier de Canard

Duck & pork cottage pie topped with cheesy mash & légumes roties GF** £10

Coq au vin

Bistro classic of chicken braised in red wine
finished with sautéed mushrooms & served with dauphinois potatoes GF, DF w/o dauphinois £10

Haddock au four

Haddock fillet topped with lemon & parsley crumb with tartare sauce & TFC roasted frites DF**£10

SIDES

Gratin de choux fleur | Cauliflower gratin with a cheddar cheese sauce V, GF** £4.50

Gratin dauphinois | Potato dauphinoise cooked in cream & garlic V, GF** £3.95

Haricots vert | Green beans with shallot butter V, GF £4.20

Légumes roties | Roasted winter vegetables GF, DF £3.75

TFC Roasted frites | GF, DF £3.95

TFC homemade butter | with sel de Guérande salt or diced sautéed shallots GF, V £1.50/100g

Baguette £1.50

DESSERTS & FROMAGES

Tarte Tatin

Caramelised upside down apple tart with Calvados crème fraîche V** £6.50

Moelleux au chocolat

Rich dark chocolate fondant with black cherry compote V ** £6.00

Bavarois de mangue et passion

Light mango & passion fruit mousse with a lemon sponge ** £6.25

Assiette de fromages

Brie de Meaux, Pont l'Évêque & Epoisses de Bourgogne with fig jam & oatcakes
Plenty for 2/3 £22.50

400g whole Vacherin Mont D'Or A rich creamy cheese wrapped in a band of Spruce which adds flavour
– eat at room temperature or bake it for an oozy unctuous treat £15.00

CHAMPIGNONS

The Funghi Bun

Soft brioche bun with sautéed mixed mushrooms & topped with Gruyère cheese (enough for two) £10.00

250g fresh mixed mushrooms (raw) £8.00

250g (dry weight) fresh mixed mushrooms cooked in garlic butter £10.00