

EMAIL YOUR ORDER TO
THEFUNGHICLUB@GMAIL.COM



FOR DELIVERY OR COLLECTION
ON FRIDAY 12TH MARCH

Mini Prawn Cocktail | GF **£4.50

STARTERS

Soufflé au homard

Light lobster soufflé with a cream sauce on a bed of spinach GF**£8.95

Crêpes aux fruits de mer **£7.75

Smoked & fresh fish with prawns in a seafood sauce, rolled in a light crêpe

Terrine de canard au piments et Banyuls

Duck & duck liver terrine with espelette peppers,
plum & Banyuls wine chutney & baguette GF, DF w/o baguette £6.50

Soupe à l'oignon

Classic Roscoff onion soup with aged Comté croûtons **GF, DF w/o croûtons £5.50

MAIN COURSES

Millefeuille de loup au tourteau

Fillets of sea bass layered with a crab mousse with a lobster cream sauce GF £16.50

Curry de lotte

A mild monkfish curry with coconut, kaffir lime leaves & lemon grass with pilau basmati rice GF, DF £15.00

Lapin aux pruneaux

French rabbit , gently cooked with smoked bacon, garlic, prunes & Armagnac **GF, DF £13.50

Salmis de pintade, sauce rouennaise

Guinea fowl braised in red wine & finished with foie gras & fresh thyme GF, DF £14.00

TWO COURSE MOTHER'S DAY SPECIALS

Main courses are accompanied by pommes dauphinoise & haricots verts

Ballotine de poulet

Corn fed chicken crown stuffed with almonds and apricots with a coronation cream sauce
**GF £20.00 per person

Selle d'agneau farcie a l'ail.

Lamb saddle rolled with rosemary, garlic & lemon with roast lamb gravy
GF, DF £25.00 per person

Boeuf en croute

Prime fillet of beef with mushroom duxelle
wrapped in puff pastry with a Port & roasted onion gravy **
£30.00 per person

Moelleux au chocolat

Chocolate fondant with vanilla sauce**

** 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 will also be provided with your order.

TEMPTING £10 TREATS

Cassoulet de Carcassonne

Cassoulet with melting duck confit, beans, braised, smoked pork & Toulouse sausage topped with crunchy breadcrumbs **DF, GF w/o breadcrumbs £10

Gratin d'aiglefin au fromage

Beech smoked haddock topped with cheese fondue on grain mustard mash **GF, DF £10

SIDES

Gratin Dauphinois | Sliced layered potatoes baked with cream & garlic V, GF** £3.95

Haricot verts, beurre d'échalote | Fine French beans with shallot butter V, GF** £4.50

Choux rouge | Red cabbage braised with apples & cider V, GF, DF **£3.50

DESSERTS & FROMAGES

Moelleux au chocolat | Chocolate fondant with vanilla sauce **V £6.00

Classic sticky toffee pudding | with toffee sauce ** V £5.50

Galette des Mammans | Pear & frangipane puff pastry tart **V £6.50

Assiette de fromages

Laurent's selection of three French cheeses with oatcakes & quince paste – plenty for two/three £22.50

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

TFC garlic butter (small pot) £3.00

FRUITS DE MER

Homard

(600g – 650g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £30.00
(larger sizes available on request)

Les huîtres

12 No 2 Jersey Oysters with shallot vinegar & Tabasco with baguette £20.00

Moules Marinière

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette
Enough for two & should be consumed within 24 hours GF (without baguette) £15.00

Crabe frais

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

Crab & lobster combo

(one of each) £40.00

PLEASE PLACE YOUR CRAB & LOBSTER ORDER BEFORE MIDDAY ON TUESDAY