



FOR DELIVERY OR COLLECTION ON FRIDAY 20TH MAY
PLEASE E MAIL YOUR ORDER TO THEFUNGHICLUB@GMAIL.COM

Canapé | Mini Croque Monsieur – Mini smoked ham & Gruyère cheese toastie £4.00

STARTERS

Talmouse au fruits de mer | Butter puff pastry tricorne filled with seafood & fish in a creamy lobster sauce **£8.75

Terrine de chevreuil au genièvre | Venison & juniper terrine with pickled vegetables & baguette DF, GF w/o baguette £7.50

Paupiette d'aubergine et mozzarella, bolognaise de champignons | Grilled aubergine parcel filled with mozzarella & confit tomatoes with a mushroom bolognaise sauce GF V **£7.00

Quenelle de St Jacques aux morilles | Light scallop mousse in a Morel mushroom sauce GF** £8.95

MAIN COURSES

Jarret d'agneau au citron et origan | Slowly braised lamb shank in lemon, garlic & oregano with new potatoes DF, GF**£16.00

Millefeuille de loup au tourteau | Sea bass fillet layered with a crab mousse, green Thai curry sauce cream sauce & spinach GF**£18.50

Filet de turbot et ragout de petit pois frais au lard, jus de volaille | Fillet of turbot with a fresh pea & Alsace bacon casserole in a light chicken consommé GF**£24.50

Pot au feu de pintade à l'éstragon | Poached guinea fowl supreme & confit leg in a spring vegetable broth finished with tarragon crème fraîche GF**£14.00

Cassoulet de légumes, saucisse de champignons à l'ail fumé | Vegetable cassoulet with beans, root vegetables, artichokes & tomato with smoked mushroom sausages topped with parsley crumb V**£12.00

TWO COURSE SUNDAY SPECTACULAR

Poulet farcie à la mousse de jambon

Corn fed chicken crown stuffed with a smoked bacon & chicken mousse with a rich chicken & Cognac sauce accompanied by pommes crique & petit pois à la Francaise

Charlotte aux poires et framboises

Pear & Poire William charlotte topped with raspberries

£22.50 per person

TEMPTING £10 TREATS

Escalope de volaille a la Milanaise | Parmesan breaded chicken supreme with a basil & tomato salsa & TFC frites DF**£10

Filets de maquereau farcies à la Marocaine | Boneless mackerel fillets rolled with pine nuts, herbs & raisins with a spicy Moroccan rub & buttered couscous **£10

Curry de porc et crevettes au cacahuète Thaïlandais | Thai pork & prawn curry with spicy peanut sauce & coconut rice GF, DF £10

SIDES

TFC Roasted frites GF, DF, V £3.95

Pommes crique | Rosti potatoes with grated onions, & gruyere cheese GF £3.95

Clafoutis de courgettes et tomates cerise | Courgette & cherry tomato clafoutis with wild garlic & parmesan GF**£3.50

Petit pois à la Francaise | Petit pois peas with smoked lardons, lettuce & onions GF £3.75

DESSERTS & FROMAGES

Crèmeux au chocolat et pruneaux à l'Armagnac | Dark chocolate crèmeux with a prune & Armagnac filling on hazelnut biscuit V £6.00

Tarte aux pommes | Classic apple tart with crème patissière V £5.00

Charlotte aux poires et framboises | Pear & Poire William charlotte topped with raspberries £6.50

Assiette de fromages

Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty for two/three
May include Comté, Munster, Brie de meaux, Tomme du Bearne & St Marcellin £22.50

TARTES

Tarte Normande | Normandy apple tart made with crème fraîche & Calvados

Tarte aux framboises | Pate sablé (shortcrust pastry) with vanilla crème chiboust & fresh raspberries

Tarte au citron | Classic sharp & sweet lemon tart

Tarte au chocolat | Chocolate tart with chocolate ganache & praline & bitter cocoa shortcrust pastry

Tarte tatin | Caramelised upside-down apple tart with buttery puff pastry

For 8 guests £35.00 each **Larger sizes available on request**

PÂTÉS, PARFAITS & TERRINES

EACH PÂTÉ IS ENOUGH FOR 18 GUESTS & AVAILABLE AS A WHOLE OR HALF

Parfait de foie de volaille | Smooth chicken liver & port parfait GF £70.00/£35.00

Pâté de campagne | Classic coarse country pâté GF, DF £70.00/£35.00

Terrine de lapin aux pistaches | Rabbit & pistachio terrine GF, DF £80.00/40.00

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

FABULOUS FRUITS DE MER

Gratin de coquille St Jacques | Scottish scallops in a classic mornay sauce with piped mash potato £9.50

Les huîtres | No 2 Oysters with shallot vinegar, Tabasco & baguette £2.25 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 £8.50

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 17.50

Homard | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £40.00
(larger sizes available on request)

Crab & lobster combo | (one of each) £52.50

**** 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.