

PARTY MENUS

FOR DELIVERY, COLLECTION OR PRIVATE ROOM PARTIES

DISHERS ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS

NIBBLES £3.95

Mini saucissons, baguette & French butter, Truffle crisps, selection of olives

CANAPES

£1.95 PER PIECE MINIMUM ORDER OF 15 OF THE SAME ITEM

PISSALADIERE

Mini Roscoff onions & goat's cheese puff pastry tarts V

BOUCHEE D'ESCARGOTS

Snail & garlic butter puff pastry bonbons

PETITE QUICHE LORRAINE

Mini smoked bacon & Gruyère cheese quiche

VOL AU VENT DE CREVETTES

Prawns & crab mayonnaise in a puff pastry vol au vent

FIGUE AU MIEL

Fig roasted with parmesan & truffle honey V GF

PROFITEROLE DE STEAK

Fillet steak topped with tarragon mayonnaise profiteroles

BISCUITS AU PARMESAN

Parmesan biscuits topped with creamed goat's cheese & picaoia peppers V

OEUFS DE CAILLE

Devilled quails eggs croûtes V

PETITES SAUCISSES

Cocktail sausages with Dijon mustard & honey GF

BLINIS DE SAUMON FUME

Smoked salmon blinis topped with "caviar"

BROCHETTE DE GAMBAS

Chilli prawns skewer with coriander dip GF

STARTERS

PARFAIT DE FOIE DE VOLAILLE

Smooth chicken liver & Cognac pâté with cornichons & baguette GF w/o bread £9.50

SOUFFLE AUX TROIS FROMAGES

Three cheese soufflé with a salad V, GF £9.75

GRATIN DE TOURTEAU NEWBURG

White & brown crab & sautéed mushroom gratin in a sherry & mustard sauce £11

SOUPE A L'OIGNON

French onion soup topped with Gruyere cheese croutons GF w/o croutons £6.75

CREPE AUX CHAMPIGNONS

Sautéed wild & cultivated mushrooms in a light crepe with parmesan cream V £8.50

MAIN COURSES

BOEUF BOURGUIGNON

Braised beef in Pinot noir wine with sautéed mushrooms & bacon lardons GF, DF £16

CONFIT DE CANARD

Duck leg confit with garlic & bay with cider braised red cabbage GF £14.50

CIVET DE SANGLIER

Rich casserole of French wild boar with juniper, baby glazed onions & roasted chestnuts GF, DF £17

HOMARD THERMIDOR

Whole lobster in a thermidor sauce with mushroom rice timbale £50

MARMITE DIEPPOISE

Scallops, cod & monkfish cooked in a cream & mussel white wine sauce with Basmati rice GF £18

SAUMON EN CROUTE

Salmon fillet with a leek mousse baked in puff pastry with lemon sauce £14.50

POULET SAUTE CHASSEUR

Hunters style corn fed chicken in a Cognac & mushroom sauce GF,DF £14

LASAGNE AUX CHAMPIGNONS

Sautéed portobello & wild mushroom lasagne in a cep cream sauce topped with parmesan V £12.50

CASSOULET DE CARCASSONNE

Traditional French cassoulet with beans, Toulouse sausage topped with duck leg confit & garlic breadcrumbs £15

TAJINE D'AGNEAU AUX ABRICOTS

Spicy Moroccan lamb tagine with apricots, chickpeas & buttery couscous GF w/o couscous £14

CREPE AUX FRUITS DE MER

Dill crepe filled with queen scallops, smoked haddock, salmon & prawns in a lobster sauce £15

SIDES £4.00

HARICOTS VERT | Green beans

GRATIN DAUPHINOIS | Sliced potatoes layered with cream & garlic

POMMES CRIQUE | grated potato 'rosti' with onion & cheese cooked in olive oil

POMMES MOUSSELINE | Smooth buttery mashed potato

DISHES TO SHARE

PLATTERS £10 PER PERSON WITH BAGUETTE & CORNICHONS

PLATEAU DE CHARCUTERIE

Our coarse Country terrine, pork rilette, Bayonne ham & saucisson

PLATEAU DE FROMAGE ET CHARCUTERIE

French Torchon ham, Bayonne ham, Aged comté & Brie de meaux

PLATEAU DE POISSONS FUME

Hand sliced Scottish smoked salmon, Denford hot smoked trout, smoked mackerel pâté & celeriac rémoulade

PLATEAU DE SALADE

Céleri rémoulade, carrot râpée vinaigrette, ratatouille et green salad vinaigrette

PLATEAU DE FROMAGES

Laurent's selection of French cheeses with fig chutney

QUICHES

Our famous quiche Lorraine, salmon & leek, wild mushroom & parmesan or onion & roasted walnuts. £8.00 each. Also available for 4 or 8 guests £20/£40

DESSERTS

TARTE DU JOUR

Lemon, raspberry, pear, almond, apple or chocolate tarte

MILLEFEUILLE

Puff pastry layered with vanilla 'custard' with an icing glaze

ENTREMET

Layers of almond biscuit, chocolate ganache & Chantilly cream with chocolate glaze

MOUSSE AU CHOCOLAT

Rich dark chocolate mousse

TARTE TATIN

Upside down caramelised apple tart

£7.00 each. Also available for 4 or 8 guests £20/£40

PLEASE NOTE THAT SERVICE CHARGE IS NOT INCLUDED

T & C's. We try to keep these to a minimum. Please talk to us about anything you'd like and how we can make your event Fungharian special!

- Please order a maximum of 3 dishes for your party
- There is a minimum spend requirement for exclusive use of the private room. This varies throughout the week and time of year and will be confirmed when you let us know which date you have in mind.
- We do not have a hire charge
- We do not add service charge – it is entirely up to you
- We require your order roughly 5 days ahead of your reservation
- Sadly, we do require a deposit to hold the Salon Prive. If you have to change your plans we'll be as flexible as we can but if we can't relet the salon you will lose your deposit.
- The salon seats up to 22 guests on one table or 40 on a mixture of high and low tables