



MENU FOR WEEK COMMENCING 30TH JAN 2023, PLEASE ORDER BY NOON ON 1ST FEB FOR DELIVERY/COLLECTION ON 3RD FEB. EMAIL YOUR ORDER TO THEFUNGUSCLUB@GMAIL.COM

STARTERS

Bisque de homard et langoustine

Rich & creamy lobster & langoustine soup with croûtons GF w/o croûtons **£8.00

Parfait de foie de canard truffée

Duck liver and truffle smooth pate with kumquat chutney & baguette GF w/o bread**£8.50

Gratin de coquilles St Jacques

Scottish scallops in a classic Mornay sauce with piped mashed potato **£9.50

Salade de patates douce

Roasted spicy cauliflower & sweet potatoes with sesame dressing & toasted pine nuts GF, DF, V £7.00

MAIN COURSES

Curry de poissons

Monkfish & prawn Thai curry with basmati rice GF, DF**£18.50

Escalope de veau sauce gribiche

Veal schnitzel, gribiche & roasted frites £14.50

Lapin à la moutarde

French classic of rabbit leg cooked with smoked lardons, shallots & Meaux mustard cream sauce with gratin dauphinois GF**£15.00

Rouille de seiche à la Setoise

A rich fish & cuttle fish casserole from Sète cooked in tomato, spices & wine finished with garlic & saffron aioli with steamed new potatoes **£16.00

TWO COURSE SUNDAY SPECTACULAR

Côtes de boeuf rotie sauce raifort

Roasted aged beef rib eye with red wine gravy & fresh horseradish cream accompanied by gratin dauphinois & petit pois à la Francaise

Moelleux au chocolat, compote d'orange et Grand Marnier

Chocolate fondant with an orange & Grand Marnier compote

£25.00 per person for two courses with side dishes

TEMPTING TREATS

Chartreuse de faisan au chou | Braised stuffed Savoy cabbage, with pheasant & smoked bacon gently cooked in chicken broth with new potatoes GF, DF**£12.00

Lasagne de boeuf au vin rouge | Laurent's lasagne with a rich beef & red wine ragu layered with pasta & topped with parmesan cheese sauce **£12.00

Quenelle de saumon et crevettes aux fine herbes, sauce aurore | Salmon & prawn quenelle creamy tomato, green olives & mushroom wine sauce & chopped fresh herbs & peas GF**£12.00

SIDES

Gratin dauphinois | Sliced layered potatoes with cream & garlic GF**3.95

Legumes roties | Olive oil roasted peppers, red onions, celeriac, butternut squash & fennel GF, DF, V £4.00

Petit pois à la Francaise | Petit pois with smoked lardons, onions & chopped lettuce tossed in butter GF** £3.95

Roasted pommes frites GF, DF, V£3.25

DESSERTS & FROMAGES

Assiette de petits four

A selection of five petit fours with mini lemon tart, chocolate cup, coffee éclair, apricot & almond & raspberry tartlet with crème pâtissier £8.00

Moelleux au chocolat, compote d'orange et Grand Marnier

Chocolate fondant with an orange & Grand Marnier compote £6.50

Chausson aux pommes et noisettes

Puff pastry apple & hazelnut turnover with vanilla sauce anglaise £6.00

Assiette de fromages

Laurent's selection of French cheeses from this week's best with baguette & fig jam – plenty to share
May include St Nectaire, Tomme de Savoie, Comté, Brie de meaux,
Tomme du Bearne & St Marcellin, Roquefort & more £22.50

MUSHROOMS

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

FRUITS DE MER

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

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

Crabe frais | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 17.50

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)

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

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

CHAMPAGNE & WINE

Champagne

Champagne Jean de Foigny Brut premier Cru NV £35.00

Taittinger Brut reserve £55.00

All Angels Rosé £40.00

White

Luberon, Grenache blanc, Famille Perrin 2021, France £18.50

Côtes du Roussillon, Chateau de Corneilla 2021, France £24.00

Joseph Burrier, Viré-Clessé Burgundy, France £34.00

Rosé

Rock Angel, Chateau d'esclans £35.00

Red

Saint Nicolas de Bourgueil, Cabernet Franc, 'Les Cailloux' France £22.00

Pinot Noir, Puy de Dôme, Caves Saint-Verny 2020 France £25.00

Madiran, Chateau Bouscassé 2016, France £33.00

**** 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 will also be provided with your order.

FUNGHARIAN FEASTING

A range of dishes, perfect for a party, bash or get together
DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS
WITH THE EXCEPTION OF QUICHES WHICH ARE FOR 4

QUICHES

- Quiche de saumon fumé** | Smoked salmon & leek quiche
- Quiche de champignons** | Wild mushroom & cep quiche with parmesan
- Quiche Provençale** | Olive tapenade quiche with roasted plum tomatoes, crumbled goat's cheese & pine nuts
- Quiche Lorraine** | with smoked Alsace bacon & Gruyere cheese
Enough for 4 guests £17.50

PÂTÉS, PARFAITS & TERRINES

£4.75 PER PERSON for a minimum of 8 guests

- Pâté de campagne** | Classic coarse country pâté GF, DF
- Terrine de lapin aux pistaches** | Rabbit & pistachio terrine GF, DF
- Parfait de foie de volaille** | Smooth chicken liver & port parfait GF

BRAISES & SIDES

BRAISES INCLUDE A SIDE ORDER OF YOUR CHOICE. PRICES ARE PER PERSON
DISHES ARE AVAILABLE FOR A MINIMUM OF 8 GUESTS

- Filet de porc normande** | Pork fillet wrapped in Bayonne ham
with a roasted apple & cider crème fraîche sauce £12.50
- Tagine de poissons** | Moroccan fish & prawn tagine with pickled lemons,
toasted cumin seeds & olives with buttered couscous £15.00
- Curry de Boeuf** | Spicy Malaysian beef curry with kaffir lime leaves & lemon grass £15.00
- Boeuf bourguignon** | Beef braised in Pinot noir with sauteed lardons & mushrooms £15.00
- Lasagne de champignons** | Layered wild mushroom lasagne topped with parmesan £10.00
- Confit de canard et choux rouge** | Duck leg confit with braised red cabbage in cider & apples £12.50
- Poulet sauté chasseur** | Corn-fed chicken chasseur with sautéed mushrooms, cognac & tarragon £12.50

SIDES

- Gratin dauphinois** | sliced potatoes with cream & garlic, **Pomme crique** | grated potato rosti with onion & Gruyere,
- Legumes rotie** | Roasted peppers, onion, courgettes & fennel, **Riz** | Basmati rice
- Jardiniere de legumes** | A medley of seasonal green vegetables

TARTES

- Tarte au pommes fine** | Classic French apple tart with crème patissiere
- Tarte au citron** | Classic sharp & sweet lemon tart
- Tarte tatin** | Caramelised upside-down apple tart with buttery puff pastry
- 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 chocolat** | Chocolate tart with chocolate ganache & praline & bitter cocoa shortcrust pastry
For 8 guests £35.00 each **Larger sizes available on request**

LA POISSONERIE

Fantastically fresh, raw fish prepared and trimmed, ready for you to get creative at home.
Available for collection or delivery

Lemon sole 450g fully trimmed, dark skin off £12.00 each

Sea bass whole or filleted and pin boned 400/500gr £8.00 or 600/800gr £12 each

Sea bream whole or filleted and pin boned 600/750gr £8.50 each

Scottish Loch Duart Salmon 200gr portion £6.50

Premium Cod supreme portion 200gr portion £8.00

Haddock fillet 220gr portion £7.00

Skate wings 1kg each £12/kg

Mackerel whole £10/kg or filleted and pin boned £20/kg

Monkfish tail skinned £25/kg

Each Tuesday we will send a list of additional wild fish available that week

LA BOULANGERIE

Baguette £3.50

Sourdough white boule £4.50

Sourdough brown boule £4.50

Couronne – Italian 'crown' of white bread similar to ciabatta, makes THE best toast £4.50

Croissants £2.00

Pain au chocolat £2.00