



Scan to
order
online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

CHRISTMAS 2025

For delivery or collection on Wednesday 24th December

LOOKING FOR OUR CLASSICS MENU? This is now listed separately and can be found on our website at www.thefunghiclub.com/athome

STARTERS

ASSIETTE DE FRUITS DE MER £ 18.00

Seafood plate. Dressed crab, cooked crevettes, Berkshire smoked trout with baguette & Dijon mayonnaise DF, GF w/o baguette

CARPACCIO DE FILLET DE CHEVREUIL £ 12.00

Peppered venison fillet carpaccio with juniper poached pears & toasted cashew nuts GF, DF

CASSOLETTE DE PÉTONCLES ET CREVETTE SAUCE BONNE FEMME £ 9.75

Queen scallops & prawns in a Chardonnay cream sauce topped with puff pastry

GATEAU DE SAUMON FUMÉ £ 9.50

Savoury smoked & roasted salmon cheesecake topped with pea shoots & "caviar"

SOUFFLÉ AU PARMESAN £ 15.00

Parmesan cheese soufflé, winter truffle shavings & sautéed wild mushrooms GF

PRIX FIXE MENU

Select two or three courses from the dishes below.

PRIX FIXE MENU

Gateau de saumon fumé

Savoury smoked & roasted salmon cheesecake topped with pea shoots and "caviar"

~

Dinde roti de Noel

Roasted bronze turkey parcel, cranberry stuffing leg meat roll, duck fat potatoes, smoked bacon roasted Brussels sprouts, heritage carrots & turkey gravy

~

Buche de Noel

Traditional French Christmas log with chocolate sponge & coffee butter cream

Starter/Main course / £30.00

Three Courses / £40.00

Main/Dessert / £30.00



Scan to
order
online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

CHRISTMAS 2025

For delivery or collection on Wednesday 24th December

LOOKING FOR OUR CLASSICS MENU? This is now listed separately and can be found on our website at www.thefunghiclub.com/athome

EN CROUTE

We have two delicious options available for any number of guests from single portions upwards. Priced per person including side dishes

SAUMON EN CROUTE £ 22.50

Scottish salmon fillet topped with crab & spinach mousse wrapped in puff pastry. Available to be served hot or cold.

Hot (cooked in your home) - with a light lobster cream sauce with peas, spinach & samphite ragu and new potatoes.

Cold with Bearnaise mayonnaise, new potatoes and green salad

BEEF WELLINGTON £ 30.00

Classic aged beef fillet wrapped in a crepe with mushroom duxelle and buttery puff pastry with a rich red wine sauce, gratin dauphinois & jardiniere de legumes

MAIN COURSES

DINDE ROTI DE NOEL £ 24.00

Roasted Bronze turkey breast parcel & cranberry stuffed leg meat roll with duck fat potatoes, smoked bacon roasted Brussels sprouts, heritage carrots & turkey gravy GF

CHATEAUBRIAND FOR 2 £ 65.00

Rare roasted head of beef fillet with green peppercorn & Cognac cream sauce with gratin dauphinois & jardiniere de legumes GF

CIVET DE CHEVREUIL, SAUCE GRAND VENEUR £ 18.50

Rich venison casserole with Syrah wine & juniper finished with redcurrant jelly with Duchesse potatoes GF

DOS DE CANARD FARCI AU CONFIT, SAUCE BIGARRADE £ 22.50

Duck crown stuffed with duck confit & orange & mulled wine sauce with gratin dauphinois & bacon roasted Brussels sprouts GF, DF

GRATIN DE POISSONS £ 18.50

Luxury Christmas fish pie with halibut, scallops & prawns & a crunchy rosti potato & caper topping



Scan to
order
online

THE FUNGHI CLUB
FABULOUS FRENCH FOOD

CHRISTMAS 2025

For delivery or collection on Wednesday 24th December

LOOKING FOR OUR CLASSICS MENU? This is now listed separately and can be found on our website at
www.thefunghiclub.com/athome

DESSERTS & CHEESE

BUCHE DE NOEL £ 8.00

Traditional French Christmas
chocolate log with coffee butter
cream filling

GATEAU FORET NOIR £ 7.25

Our version of the classic Black
Forest gateau V

PLATEAU DE FROMAGES £ 18.00

A selection of four French
seasonal cheeses with roasted
walnuts, dates, grapes & baguette
enough for two

SIDES

GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream &
garlic GF V

POMMES CRIQUE £ 3.95

Grated potato rosti with Gruyère
cheese & onion cooked in olive oil

CAROTTES £ 3.95

Heritage carrots cooked in butter
& thyme

**CHOUX DE BRUXELLE AUX LARD
£ 3.95**

Roasted Brussels sprouts with
smoked bacon lardons GF

**POMMES RÔTIE À LA GRAISSE
DE CANARD
£ 3.75**

Roast potatoes in duck fat GF, DF

**JARDINIÈRE DE LÉGUMES
£ 4.25**

Medley of vegetables