



THE FUNGHI CLUB

WEEKLY MENU 13/01/25

FOR COLLECTION OR DELIVERY ON FRIDAY 17TH DECEMBER OR COLLECTION ONLY ON SATURDAY 18TH NOVEMBER

STARTERS

**SALADE DE CRABE,
RÉMOULADE DE POMME VERTE
£ 12.50**

Crab salad with celeriac &
green apple rémoulade

**TERRINE DE FOIE GRAS,
BRIOCHE ET COMPOTE DE
FIGUES
£ 12.50**

Duck foie gras with TFC brioche
& fig chutney

**CROQUE AUX CHAMPIGNONS
£ 8.50**

Sauteed mushroom croque
monsieur topped with Gruyère
cheese sauce in sourdough
bread

**FIGUES FRAÎCHE FARCIE ET
JAMBON DE BAYONNE
£ 8.50**

Fresh figs stuffed with mild
goat's cheese, pine nuts &
honey with sliced Bayonne ham



PRIX FIXE MENU

**SELECT TWO OR THREE
COURSES FROM THE DISHES
BELOW**

Figs fraîche farcie et Jambon
de Bayonne

Fresh figs stuffed with mild
goat's cheese, pine nuts &
honey with sliced Bayonne ham
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Saumon en croutes, sauce
citron

Scottish salmon fillet & leeks
baked in puff pastry with lemon
cream sauce with French
beans
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Profiterole sauce chocolat

A large choux bun filled with
vanilla cream topped with
chocolate glaze & toasted
almonds & chocolate sauce

Two courses / £20.00
Three courses / £25.00



MAIN COURSES

**PINTADE AU JAMBON, SAUCE
CHAMPIGNONS
£ 14.00**

Guinea fowl supreme wrapped
in Bayonne ham with a
mushroom & garlic cream
sauce with pommes crique

**SAUMON EN CROUTES, SAUCE
CITRON
£ 15.00**

Scottish salmon fillet & leeks
baked in puff pastry with lemon
cream sauce with French
beans

**FILET DE ROUGET FARCIE A LA
PROVENCALE
£ 14.75**

Boneless red mullet fillets with
ratatouille, steamed new
potatoes with a saffron & garlic
aioli

MARMITE DIEPPOISE £ 18.75

Normandy fish & shellfish
casserole with mussels,
scallops & prawns in a cider,
leek & crème fraîche sauce
with new potatoes

**STEAK & ALE PUDDING
£ 15.00**

Steak & ale pudding with
wholemeal suet pastry,
Guinness gravy & buttered
cabbage



Scan to
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TAGINE D'AGNEAU AUX ABRICOTS £ 15.50

Moroccan lamb & apricot tagine with chick peas, olives, buttery couscous & pomegranate



SIDES

HARICOT VERT £ 4.25

Fine green beans with French butter

ROASTED POMMES FRITES GF, DF, V £ 3.75

Roasted frites

POMMES NOUVELLE £ 3.75

Pommes nouvelle

BASMATI RICE GF £ 3.75

Bamati rice

POMMES CRIQUE £ 3.95

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

RATATOUILLE NICOISE £ 4.25

Aubergine, courgettes & peppers in a provencal tomato sauce



DESSERTS

GATEAU FROMAGE ET MANGUE £ 5.50

Mango cheesecake with vanilla passion fruit coulis

PROFITEROLE SAUCE CHOCOLAT £ 6.50

A large choux bun filled with vanilla cream topped with chocolate glaze & toasted almonds & chocolate sauce

TARTE AU POIRE BOURDALOUE, SAUCE VANILLE £ 6.50

Classic pear & frangipane tartelette with crème fraîche



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