



FOR DELIVERY OR COLLECTION ON FRIDAY 24TH DECEMBER

EMAIL YOUR ORDER TO THEFUNGHICLUB@GMAIL.COM

Selection de canapés pour deux | Rare roast beef & horseradish profiteroles,
smoked salmon roulade, mini crab croque monsieur £10.00

STARTERS

Soufflé aux trois fromages

Aged Gruyère, Parmesan & mature cheddar soufflé with a parmesan cream sauce GF** £8.00

Terrine de gibier, compote d'oignon rouge

Mixed game & duck liver terrine scented with Szechuan pepper
with pickled mushrooms & sourdough DF, GF** w/o bread £7.50

Dariole de homard et St Jacques, sauce Champagne

A light lobster & scallop mousse wrapped with spinach in creamy champagne sauce GF**£10.50

Assiette Perigourdine

Smoked duck breast, pulled duck confit, duck foie gras
& green bean salad with hazelnut & truffle dressing DF, GF £12.50

Gratin de tourteau Thermidor

Crab gratin in a thermidor sauce topped with breadcrumbs **£9.95

MAIN COURSES

Ballotine de canard roti aux clementines

Slow roasted boneless duck ballotine with a mulled wine sauce
& Christmas spiced clementine compote GF, DF** £15.00

Filet de boeuf, tourte de foie gras et truffe, sauce poivrade

Prime fillet of aged beef with a foie gras & truffle pithivier & rich red wine & Port sauce **£27.00

Filet de loup au crabe, sauce Armoricaine

Sea bass fillets with a crab & ginger mousse in a lobster sauce & sautéed spinach GF**£18.50

Civet de chevreuil

Slow braised venison in a rich red wine sauce with chestnuts & gratin dauphinoise GF** £17.00

Beet en croutes

Golden beetroot & roasted butternut squash
wrapped in puff pastry with a green peppercorn sauce V** £12.50

CHRISTMAS SPECTACULAR

Dariole de homard et St Jacques, sauce Champagne

A light lobster & scallop mousse wrapped with spinach in creamy champagne sauce GF**

Dinde de Noël

Funghi Club roast Bronze turkey breast, legs stuffed with cep mushrooms & red wine gravy GF**
accompanied by choux de Bruxelles, gratin de choufleur & duck fat roast potatoes

Soufflé de Noël

Christmas pudding soufflé with brandy scented cream GF**

3 courses £40.00 per person

2 courses £30.00 person



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LES PLATEAUX ET HOMARD

Homard froid

(650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF
Half £18.50 / whole £35.00 (larger sizes available on request)

Homard Thermidor

Indulgent whole lobster in Thermidor sauce **£40.00

Crabe (frais) & homard (froid) combo

(one of each) £45.00

Plateau de fruits de mer froid

½ cooked lobster, dressed crab, 6 cooked crevettes, smoked salmon & potted brown shrimps
with Dijon mayo & baguette GF w/o baguette £50.00
(add oysters £2.00 each or ½ lobster £15.00)

Plateau de fruits de mer chaud

½ lobster thermidor, crab gratin Newburg, Queen scallops with lemon crumb topping,
Tandoori grilled giant gambas & baguette GF w/o baguette £55.00

FRUITS DE MER

Les huîtres

No 2 Oysters with shallot vinegar, Tabasco & baguette £2.00 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 GF, DF £7.50

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 15.00

**** 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 is also provided on our website.



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TEMPTING £10 TREATS

Filet de porc Normande

Pork fillet wrapped in cured ham with roasted apple & cider crème fraîche sauce
with gratin dauphinois GF**£10

Gratin de poissons

Fresh fish, smoked fish & prawns in a creamy white wine sauce topped with buttery mash GF**£10

Moussaka aux aubergines

Greek style lamb ragu in a red wine, oregano & tomato sauce
layered with potatoes & soft grilled aubergines GF**£10

SIDES

Choux de bruxelles | Buttered Brussels sprouts with sautéed smoked lardons GF** £4.25

Gratin de choux fleur | Cauliflower gratin with a cheddar cheese sauce V, GF** £4.50

Gratin Dauphinois | Potato dauphinoise cooked in cream & garlic V, GF** £3.95

Haricots vert | Green beans with shallot butter V, GF £4.20

Duck fat roast potatoes | GF, DF £3.95

TFC homemade butter | with sel de Guérande salt or diced sautéed shallots GF, V £1.50/100g

Baguette £1.25

DESSERTS & FROMAGES

Soufflé de Noël

Christmas pudding soufflé with brandy scented cream V**£7.95

Buche de Noël

Traditional French Christmas chocolate log
with chocolate & vanilla buttercream topping V £7.50

Profiteroles au café

Coffee & vanilla cream filled choux buns with Irish cream Anglaise V £6.50

Tartelette au citron

Lemon tartlet with crème fraîche V £6.00

Assiette de fromages

Brie de Meaux, Pont l'Évêque & Epoisses de Bourgogne with fig jam & oatcakes
Plenty for 2/3 £22.50

400g whole Vacherin Mont D'Or A rich creamy cheese wrapped in a band of Spruce which adds flavour
– eat at room temperature or bake it for an oozy unctuous treat £15.00

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