

THE FUNGHI CLUB

AT HOME • FABULOUS FRENCH FOOD

MENU FOR WC 26TH OCTOBER
FRIDAY 30TH OCTOBER: COLLECTION OR DELIVERY / SATURDAY 31ST OCTOBER: COLLECTION ONLY

ORDER ONLINE www.thefunghiclub.com/athome or EMAIL bonjour@thefunghiclub.com

SUNDAY SPECTACULAR

TIMBALE DE SAUMON FUMÉ ET CREVETTES

Prawns in a classic Marie Rose sauce, wrapped in Scottish smoked salmon with blinis

STEAK & KIDNEY PUDDING

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

CHARLOTTE POIRE BELLE-HÉLÈNE

Vanilla poached pear & dark chocolate charlotte Belle Hélène

Starter & Main Course £25.00 • Three Courses £32.00 • Main Course & Dessert £21.00

STARTERS

TARTE À L'OIGNON ET GRUYÈRE

£8.75

Roasted onions, walnut & Gruyère cheese tart with crème fraîche

TERRINE DE CANARD AU POIVRE VERT

£9.50

Duck terrine with green peppercorn, prune & Armagnac chutney

TIMBALE DE SAUMON FUMÉ ET CREVETTES

£11.00

Prawns in a classic Marie Rose sauce, wrapped in Scottish smoked salmon with blinis

VOL-AU-VENT AUX FRUITS DE MER

£8.95

Puff pastry vol au vent filled with seafood in a lobster cream sauce topped with Gruyère cheese

DESSERTS

CHARLOTTE POIRE BELLE-HÉLÈNE

£6.50

Vanilla poached pear & dark chocolate charlotte Belle Hélène

CHAUSSON AUX POMMES ET MYRTILLE

£6.50

Toffeed apples & wild blueberries baked in puff pastry with sauce anglaise

GÂTEAU BASQUE & CERISES

£7.00

From the Basque Country, rum and vanilla filling baked in a buttery pastry with black cherry compote.

MAIN COURSES

CHARTREUSE DE PERDRIX

£15.50

Braised stuffed Savoy cabbage, with partridge & rabbit gently cooked in chicken broth with pommes mousseline

COQ AU CHAMPAGNE

£16.50

Corn-fed chicken in a Champagne cream sauce with roasted Chantenay carrots & gratin dauphinois

CURRY DE LOTTE ET CREVETTES

£19.00

A mild coconut milk monkfish & prawn curry with kaffir lime leaves and lemongrass, served with basmati rice

GRATIN DE POISSONS À LA FLORENTINE

£15.50

Florentine-style smoked fish and prawn pie with spinach, hard-boiled eggs, topped with buttery mash & a side of petits pois

PAUPIETTE DE SOLE ET CRABE, SAUCE VÉRONIQUE

£18.75

Lemon sole fillet rolled with a light crab mousse in fresh grape & vermouth sauce with new potatoes

STEAK & KIDNEY PUDDING

£16.50

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

PLATEAU DE FROMAGES £18.00

A selection of four French seasonal cheeses with roasted walnuts, pickled grapes & baguette (Enough for 2)

SIDES

GRATIN DAUPHINOIS £3.95

Sliced potatoes cooked in cream & garlic

PETITS POIS £3.75

Petits pois with butter

POMMES NOUVELLE £3.95

New potatoes

POMMES MOUSSELINE £3.95

Buttery mashed potato

BASMATI RICE £3.75

Basmati rice

CHOUX AU BEURRE £3.00

Buttered savoy cabbage

OUR CLASSICS — AVAILABLE EVERY WEEK

Our favourite bistro dishes, along with French lobsters, crabs, oysters, deli favourites and much more are available every week — look for our CLASSICS menu