



MENU FOR WEEK COMMENCING 26TH SEPT. PLEASE ORDER BY NOON ON 28TH SEPT FOR DELIVERY OR COLLECTION ON FRIDAY 30TH SEPT. EMAIL YOUR ORDER TO THEFUNGHICLUB@GMAIL.COM

Arancini tomate et parmesan | Tomato & parmesan risotto balls ** £4.00

STARTERS

Escargots de Bourgogne au beurre persillé | 12 Burgundy snails baked in the shell with TFC garlic butter & baguette GF W/o baguette £**£8.75

Pâté de crabe | Smooth crab pâté with baguette & dill pickled gherkins GF w/o/baguette £8.00

Soufflé au trois fromages | Three cheese soufflé with creamed spinach GF, V**£8.50

Tartelette a l'oignon et noix au vieux Comté | Roscoff onion & roasted walnut tartlet with aged Comté **£7.50

MAIN COURSES

Duo de loup et saumon aux crevettes, sauce Nantua | Sea bass, prawns & Loch Duart salmon with fondue leeks, a crevette bisque & rice GF**£15.00

Matelotte de Baudroie à la Bordelaise | Monkfish casserole in a rich red wine, smoked Alsace bacon & mushroom sauce with baby onions & garlic rubbed croûtons GF**£15.50

Parmentier de lentilles du Puys | Puys lentils & roasted butternut squash ragu topped with leek mash potato V GF**£8.50

Pithivier de lapin à la sauge | White wine & sage braised rabbit baked in butter puff pastry with a smoked bacon gravy **£14.00

Suprême de volaille et mousse de homard, sauce à la truffe | Corn fed chicken ballotine filled with a lobster mousse, with a cream truffle sauce & pommes mousseline GF**£14.50

TWO COURSE SUNDAY SPECTACULAR

Poulet rotie farcie de ma grand mère | My Grandmother's recipe for roasted chicken stuffed with raisins, ham & Cognac, accompanied by gratin de choufleur et fromage fumé & pommes mousseline

Gateau Forêt noir
Black Forest gateau V**
£22.00

TEMPTING £10 TREATS

Cabillaud au four

Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites DF**£10

Curry de porc et crevettes au cacahuète Thaïlandais

Thai pork & prawn curry with spicy peanut sauce & coconut rice GF, DF** £10

Pacherri de boeuf bolognaise

Slowly braised shin of beef, red wine & tomato ragu with Pacherri pasta & parmesan £10

SIDES

TFC Roasted frites | GF, DF, V £3.95, **Pommes mousseline** | smooth buttered mash potato GF, V £3.75

Haricot verts | Green beans GF, DF V £4.15,

Gratin de choufleur et fromage fumé | Cauliflower gratin with apple smoked cheddar cheese GF, V £4.00

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

DESSERTS & FROMAGES

Gateau Forêt noir | Black Forest gateau V** £6.25

Strudel aux pommes | Apple, raisins & walnuts baked in filo pastry & cinnamon sugar V £6.00

Tarte bourdaloue aux poires, sauce chocolat

Vanilla poached pear & almond cream tart with chocolate sauce V £5.50

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

FABULOUS FRUITS DE MER

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

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)

Crevettes | 6 cooked wild crevettes with garlic mayonnaise £8.50

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 17.50

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

(larger sizes available on request)

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

CHAMPAGNE & WINE

Champagne

Champagne Jean de Foigny Brut premier Cru NV £25.00

Champagne Veuve Cliquot NV £45.00

All Angels Rosé £30.00

White

Sauvignon Blanc, Loire Valée, Famille Bougrier 2021, France £14.95

Picpoul de Pinet, Domaine Felines 2021, France £15.00

Cotes Catalanes, Les Calcinaires Blanc, Domaine Gauby 2019, Fr £20.00

Rosé

Rock Angel, Chateau d'esclans £24.00

Cotes du Rhone Rosé, Domaine des Escaravailles 2021, France £15.00

Red

Marcillac 'Lo Sang del Pais', Domaine du Cros 2020, France £14.00

Primitivo Di Manduria Riserva, San Moro 2019, Italy £15.00

Madiran, Chateau Bouscassé 2016, France £23.00

**** 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

Smoked salmon, leek & dill quiche
Wild mushroom & cep quiche | with parmesan
Provençal vegetable quiche | with goat's cheese & pine nuts
Classic Quiche Lorraine | with smoked Alsace bacon & Gruyere cheese
Enough for 4 guests £17.50

PÂTÉS, PARFAITS & TERRINES

£4.75 PER PERSON

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

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 sautéed lardons & mushrooms £15.00
Lasagne de champignons | Layered wild mushroom lasagne topped with parmesan £10.00
Confit de canard et chou 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

Sourdough 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