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THE FUNGHI CLUB
FABULOUS FRENCH FOOD

MENU FOR WC 24TH NOVEMBER

For collection or delivery on Friday 28th November or collection only on Saturday 29th November.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

STARTERS

**CARPACCIO DE FILLET DE
CHEVREUIL**

£ 12.00

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

BOUCHÉE À LA REINE

£ 9.00

Puff pastry vol au vent filled with
chicken, diced smoked ham &
sauteed button mushrooms in a
rich chicken velouté topped with
Gruyère cheese

**PITHIVIER DE LAPIN AUX
NOISETTES**

£ 9.50

Rabbit & hazelnut puff pastry
pithivier

BISQUE DE HOMARD ET CROUTONS A L'AIL £ 8.00

Rich & creamy lobster & crab soup with garlic croutons GF without ctoutons

PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Bouchée a la Reine

Puff pastry vol au vent filled with chicken, diced smoked ham & sauteed button mushrooms in a rich chicken
velouté topped with Gruyère cheese

~

Charlotte d'aubergine et agneau

Slow cooked lamb ragout with oregano, pine nuts & tomatoes wrapped in chargrilled aubergines with
jardiniere de legumes

~

Mousse au cassis

Blackcurrant mousse on a lemon genoise sponge

Starter/Main course / £22.50

Three Courses / £29.00

Main/Dessert / £20.00



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MAIN COURSES

**CONFIT DE CANARD ET
CHOUX ROUGE**

£ 14.50

Duck leg confit with braised red
cabbage in cider & apples with
sauteed potatoes GF

**CHARLOTTE D'AUBERGINE
ET AGNEAU**

£ 15.50

Slow cooked lamb ragout with
oregano, pine nuts & tomatoes
wrapped in chargrilled aubergines
with jardiniere de legumes GF, DF

**FILET DE CABILLAUD PANÉ
AU PARMESAN**

£ 17.00

Parmesan breaded cod fillet on a
sauteed garlic spinach with confit
grilled peppers & roasted frites

FILET DE FLETAN £ 22.50

Wild halibut fillet with a scallop
mousse, sorrel sauce & new
potatoes GF

**GRATIN DE POISSONS À LA
FLORENTINE**

£ 18.50

Florentine style fish & lobster pie
with spinach, hard boiled eggs & a
side of petit pois

**SALMIS DE GIBIER A LA
ROUENNAISE**

£ 17.00

Pheasant, partridge & rabbit red
wine casserole finished with
button onions & mushrooms with
gratin savoyard GF

DESSERTS

**PARIS BREST PRALINÉ
£ 6.50**

Classic patisserie treat with
praline cream & choux pastry
topped with toasted almonds V

MOUSSE AU CASSIS £ 6.50

Blackcurrant mousse on a lemon
genoise sponge

**TARTE BOURDALOUE
£ 6.50**

Classic pear & frangipane
tartelette with crème fraîche

PLATEAU DE FROMAGES £ 18.00

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



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SIDES

GRATIN DAUPHINOIS

£ 3.95

Sliced potatoes cooked in cream &
garlic GF V

POMMES PUREE £ 3.95

Creamy mashed potato GF

HARICOT VERT £ 4.25

Fine green beans with French
butter V, GF

ROASTED POMMES FRITES

£ 3.95

Roasted frites V, GF, DF

JARDINIÈRE DE LÉGUMES

£ 4.25

Medley of vegetables GF V

RIZ BASMATI £ 3.75

Basmati rice GF

GRATIN SAVOYARD £ 4.75

Potatoes cooked with smoked lardons & cheese GF