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THE FUNGHI CLUB
FABULOUS FRENCH FOOD

MENU FOR WC 12TH JAN 2026

For collection or delivery on Friday 16th January or collection only on 17th January.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at
www.thefunghiclub/athome

STARTERS

TALMOUSE AU FRUITS DE MER
£ 9.50

Butter puff pastry tricorne filled
with lobster, seafood & fish in a
creamy lobster bechamel

**TERRINE DE LAPIN AUX
PISTACHES**
£ 9.25

A rabbit & pistachio terrine with
an onion & mustard chutney GF

ASSIETTE DE POISSONS FUMÉ
£ 12.50

Hand sliced Scottish smoked
salmon, smoked mackerel pâté &
hot smoked Denford trout with
celeriac rémoulade

SUNDAY SPECTACULAR

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Soufflé aux champignons

Wild mushroom & aged Comté cheese soufflé with chive cream

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Epaule de chevreuil au vin

Slowly braised shoulder of venison in a rich red wine & juniper sauce with gratin dauphinois and French beans

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Tarte tatin et creme au calvados

Caramelised upside down apple & puff pastry tart with calvados crème fraîche

Starter/Main course / £25.00

Three Courses / £33.00

Main/Dessert / £24.50

MAIN COURSES

**ESCALOPE DE VEAU SCHNITZEL,
SAUCE GRIBICHE**
£ 16.50

Veal schnitzel escalope coated in
parmesan breadcrumbs with a
tangy sauce gribiche with TFC
roasted frites

FILET DE LOUP AU CRABE
£ 18.75

Line-caught sea bass fillets
layered with a delicate crab
mousse, served with a light lemon
sauce and buttery pommes
mousseline. GF

MARMITE DIEPPOISE £ 18.75

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



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DESSERTS

**MINI KOUGELHOPF AU
CHOCOLAT**

£ 7.25

From Alsace, a light chocolate
sponge filled with a smooth
chocolate mousse.

**CHAUSSON AUX POIRES ET
MYRTILLE**

£ 7.00

Poached pear and wild blueberries
baked in sweet, buttery puff
pastry Poached pear and wild
blueberries baked in sweet,
buttery puff pastry

MILLEFEUILLE AUX FRAMBOISES

£ 8.00

Crisp puff-pastry millefeuille filled
with classic pâtissière cream and
fresh raspberries

PLATEAU DE FROMAGES £ 8.00

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 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

RIZ BASMATI £ 3.75

Basmati rice GF

POMMES NOUVELLE £ 3.95

New potatoes