Scan to order online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

MENU FOR WC 5TH JANUARY 2026

For collection or delivery on Friday 9th January or collect only on Saturday 10th January.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at www.thefunghiclub/athome

STARTERS

FICELLE PICARDE £ 8.75
Pancake rolled with sautéed mushrooms & smoked ham topped with Swiss Gruyère cheese & crème fraîche

SOUPE DE POISSONS MARSEILLAISE
£ 8.50
Classic Marseillaise fish soup with croutons & rouille. DF, GF without garnish

TANDOORI DE CREVETTES ET YAOURT
£ 9.50
Large tandoori roasted prawns with a mint & coriander yoghurt dip and naan bread GF w/o naan

PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Tandoori de crevettes et yaourt
Large tandoori roasted prawns with a mint & coriander yoghurt dip and naan bread

~

Filet d'agneau et crème d'ail
Roasted saddle of lamb fillet topped with parsley and mustard breadcrumbs & mild roasted garlic sauce & gratin dauphinois and garlic butter french beans

~

Petite galette des rois sauce vanille
Traditional French puff pastry & almond frangipane Epiphany galette with vanilla sauce

Starter/Main course / £26.00
Three Courses / £35.00
Main/Dessert / £25.00

MAIN COURSES

CROQUETTE D'AIGLEFIN ET ÉPINARD, SAUCE NANTUA
£ 14.00
Smoked haddock and Gruyère cheese croquette, baby spinach, poached egg and crayfish sauce

FILET DE TURBOT À L ANETH
£ 24.50
Turbot fillet on a leek and potato rosti with a lobster, dill and lemon sauce GF

PORCHETTA DE PORC A LA SAUGE, COMPOTE DE POMMES
£ 18.00
Slow roasted pork loin & belly with rosemary, sage & apple compote, red wine gravy, gratin dauphinois & braised savoy cabbage GF

Scan to order online

THE FUNGHI CLUB

FABULOUS FRENCH FOOD

MENU FOR WC 5TH JANUARY 2026

For collection or delivery on Friday 9th January or collect only on Saturday 10th January.
Looking for our CLASSICS menu? This is now listed separately and can be found on our website at www.thefunghiclub/athome

MAIN COURSES

JARRET DE BOEUF A LA GRECQUE
£ 16.50

Shin of beef slowly braised with tomato and oregano, orzo pasta ragu and grated halloumi cheese

CURRY DE VOLAILLE £ 12.00

Mild buttered chicken curry with coconut milk & toasted almonds with basmati rice

FILET D'AGNEAU ET CRÈME D'AIL
£ 18.50

Roasted saddle of lamb fillet topped with parsley and mustard breadcrumbs & mild roasted garlic sauce & gratin dauphinois and garlic butter french beans

DESSERTS

MOUSSE AU CITRON £ 6.95

Sicilian lemon mousse & short bread biscuits

PETITE GALETTE DES ROIS SAUCE VANILLE
£ 8.50

Traditioinal French puff pastry & almond frangipane Epiphany galette with vanilla sauce V

TARTE A LA RHUBARBE £ 6.75

New season rhubarb & vanilla crème patissière tart V

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 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

CHOU VERT £ 3.50

Braised savoy cabbage