



THE FUNGHI CLUB

## NEW YEAR'S EVE 2024

For delivery or collection on Tuesday 31st December

### STARTERS

#### **QUENELLE DE HOMARD £ 11.50**

Native lobster "quenelle" in a creamy lobster & mushroom sauce GF

#### **TERRINE DE LAPIN AUX NOISSETTES £ 8.95**

Rabbit & hazelnut terrine with fig chutney GF, DF

#### **GRATIN DE COQUILLE ST JACQUES £ 15.00**

Scottish scallops in a classic mornay sauce baked in the shell with piped mash potato GF

#### **ASSIETTE DE FRUITS DE MER £ 18.00**

Seafood plate. Dressed crab, cooked crevettes, home made taramasalata & smoked trout with baguette & Dijon mayonnaise. DF, GF w/o taramasalata



### MAIN COURSES

#### **FILET DE BOEUF WELLINGTON £ 25.00**

Fillet of beef Wellington with mushroom duxelle baked in puff pastry with a green peppercorn sauce with gratin dauphinois & green beans

#### **CURRY DE POISSONS A LA GOANNAISE £ 17.50**

Goan fish & prawn curry with basmati rice gf, df

#### **COQ AU VIN DE PINTADE £ 15.50**

A rich red wine & guinea fowl casserole with button onions, sauteed mushrooms & smoked bacon lardons with creamy mash

#### **SAUMON ROTI AUX PISTACHES, SAUCE CITRON £ 16.50**

Roasted Scottish salmon suprême with a pistachio crust, queen scallops & lemon butter sauce with haricots vert



### SIDES

#### **BAMATI RICE £ 3.75**

#### **MASHED POTATO £ 3.95**

#### **GRATIN DAUPHINOIS £ 3.95**

Sliced potatoes cooked in cream & garlic



### DESSERTS

#### **ENTREMET CAFÉ ET AMANDES £ 7.00**

Coffee & toasted almond layered gâteau with chantilly cream & chocolate glaze

#### **GATEAU AU FROMAGE BLANC CITRON VERT ET FRAMBOISES £ 7.50**

Lime & lemon verbena cheesecake with raspberries

#### **GATEAU MONT BLANC £ 7.00**

Tartelet with chocolate ganache, meringue & chantilly with vanilla & cognac chestnuts cream topped with dark chocolate shavings



Scan to  
order  
online

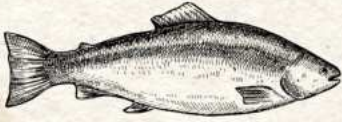




THE FUNGHI CLUB

## NEW YEAR'S EVE 2024

For delivery or collection on Tuesday 31st December



Scan to  
order  
online