

# Party

## MENUS 2025

Whether you'd like your party food delivered, catered with our staff or for a group in one of the Bistros, our menus are sure to please with plenty of options from which to choose.

If you'd like to book space in one of the bistros please email us at [bonjour@thefunghiclub](mailto:bonjour@thefunghiclub). We can seat up to 40 in the salon privé at Marborough.

We deliver free on Fridays to addresses with a 45 minute drive of Hungerford. If you'd like a delivery on another day please let us know and we can quote for this.

If you'd like us to cater your party with our chefs and waiting staff please contact us for a quote at [bonjour@thefunghiclub.com](mailto:bonjour@thefunghiclub.com)

# CANAPES

## PROFITEROLE DE STEAK

Fillet steak topped with tarragon mayonnaise profiteroles

## PISSALADIERE

Mini Roscoff onions & goat's cheese puff pastry tarts V

## BOUCHEE D'ESCARGOTS

Snail & garlic butter puff pastry bonbons

## PETITE QUICHE LORRAINE

Mini smoked bacon & Gruyère cheese quiche

## FIGUE AU MIEL

Fig roasted with parmesan & truffle honey V GF

## BISCUITS AU PARMESAN

Parmesan biscuits topped with creamed goat's cheese & picaoia peppers V

## PETITES SAUCISSES

Cocktail sausages with Dijon mustard & honey GF

## BROCHETTE DE GAMBAS

Chilli prawns skewer with coriander dip GF

## FEUILLETE DE BRIE

Soft Brie de Meaux & cranberry bites

## CROUSTADE DE FOIE DE VOLAILLE

Savoury cup filled with chicken liver parfait

## ROULEAU DE SAUMON FUME

Smoked salmon & miso roulade with toasted sesame seeds

**£2.20 PER PIECE Minimum order of 15 of the same item**

## STARTERS

### PARFAIT DE FOIE DE CANARD

Smooth duck liver & Cognac pâté with cornichons & baguette GF w/o bread £10.50

### SOUFFLE AUX TROIS FROMAGES

Three cheese soufflé with a salad V, GF £10.50

### GRATIN DE TOURTEAU NEWBURG

White & brown crab & sautéed mushroom gratin in a sherry & mustard sauce £12.00

### SOUPE A L'OIGNON

French onion soup topped with Gruyere cheese croutons GF w/o croutons £9.00

### CREPE AUX CHAMPIGNONS

Sautéed wild & cultivated mushrooms in a light crepe with parmesan cream V £8.50

### SOUFFLE AU HOMARD

Rich lobster soufflé £12.50 GF

### CREVETTES A L'AIL

Butterflied peeled prawns in garlic butter with baguette £12.50

## MAIN COURSES

### BOEUF BOURGUIGNON

Braised beef in Pinot noir wine with sautéed mushrooms & bacon lardons GF, DF £17.50

### CONFIT DE CANARD

Duck leg confit with garlic & bay with cider braised red cabbage GF £16

### HOMARD THERMIDOR

Whole lobster in a thermidor sauce with mushroom rice timbale £50

### SAUMON EN CROUTE

Salmon fillet with a leek mousse baked in puff pastry with lemon sauce £16

### POULET SAUTE CHASSEUR

Hunters style corn fed chicken in a Cognac & mushroom sauce GF,DF £16

### CASSOULET DE CARCASSONNE

Traditional French cassoulet with beans, Toulouse sausage topped with duck leg confit & garlic breadcrumbs £17

### BOEUF EN CROUTE

Prime fillet of beef with mushroom duxelle baked in puff pastry £27.50

### CREPE AUX FRUITS DE MER

Dill crepe filled with queen scallops, smoked haddock, salmon & prawns in a lobster sauce £15

### FILET DE DORADE

Roasted sea bream fillet with ratatouille & aioli GF, DF £16

### SUPREME DE VOLAILLE AU JAMBON

French cornfed chicken supreme wrapped in Bayonne ham with a creamy mushroom sauce GF, DF £15

### GRATIN D'AUBERGINE

Rich tomato & roasted aubergine gratin topped with parmesan V GF £12.50

### CURRY DE CHAMPIGNONS

Spicy oyster mushroom & coconut curry with aged basmati rice Ve, GF, DF £14.50

## SIDES £4.00

**HARICOTS VERT** | Green beans

**GRATIN DAUPHINOIS** | Sliced potatoes layered with cream & garlic

**POMMES CRIQUE** | grated potato 'rosti' with onion & cheese cooked in olive oil

**RATATOUILLE** | Provence vegetable casserole with tomato, peppers, aubergine & courgettes

## DISHES TO SHARE

### PLATTERS £12 PER PERSON WITH BAGUETTE & CORNICHONS

#### PLATEAU DE CHARCUTERIE

Our coarse Country terrine, pork rilette, Bayonne ham & saucisson

#### PLATEAU DE FROMAGE ET CHARCUTERIE

French Torchon ham, Bayonne ham, Aged comté & Brie de meaux

#### PLATEAU DE POISSONS FUME

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

#### PLATEAU DE SALADE

Céleri rémoulade, carrot râpée vinaigrette, ratatouille et green salad vinaigrette

#### PLATEAU DE FROMAGES

Laurent's selection of French cheeses with fig chutney

## QUICHES

Our famous quiche Lorraine, salmon & leek, wild mushroom & parmesan or onion & roasted walnuts.

£8.00 each. Also available for 4 or 8 guests £20/£40

## DESSERTS

#### TARTE DU JOUR

Lemon, raspberry, pear, apricot & almond, apple or chocolate tarte

#### MILLEFEUILLE

Puff pastry layered with vanilla 'custard' with an icing glaze

#### ENTREMET

Layers of almond biscuit, chocolate ganache & Chantilly cream with chocolate glaze

#### MOUSSE AU CHOCOLAT

Rich dark chocolate mousse

#### TARTE TATIN

Upside down caramelised apple tart

£8.00 each. Also available for 4 or 8 guests £20/£40

**PLEASE NOTE THAT SERVICE CHARGE IS NOT INCLUDED**

T & C's. We try to keep these to a minimum. Please talk to us about anything you'd like and how we can make your event Fungharian special!

- Please order a maximum of 3 dishes for your party
- There is a minimum spend requirement for exclusive use of the private room. This varies throughout the week and time of year and will be confirmed when you let us know which date you have in mind.
- We do not have a hire charge
- We do not add service charge – it is entirely up to you
- We require your order roughly 5 days ahead of your reservation
- Sadly, we do require a deposit to hold the Salon Prive. If you have to change your plans we'll be as flexible as we can but if we can't relet the salon you will lose your deposit.
- The salon seats up to 22 guests on one table or 40 on a mixture of high and low tables