



THE FUNGHI CLUB

WEEKLY MENU WC 20/01/2025

FOR COLLECTION OR DELIVERY ON FRIDAY 24TH JAN OR COLLECTION ONLY
ON SATURDAY 25TH JAN

STARTERS

CRÊPES AUX FRUITS DE MER £ 9.50

A light dill pancake filled with smoked fish, fresh fish & seafood in a creamy lobster sauce, topped with Gruyère

CHAMPIGNON FARCI AU CRABE £ 10.50

Roasted field mushroom stuffed with white & brown crab gratin topped with breadcrumbs & cheese

SOUFFLÉ AU TROIS FROMAGES £ 8.50

Three cheese soufflé on a bed of spinach topped with cream

TARTE PAYSANNE ET SALADE A L'HUILE DE NOIX £ 8.75

Leek, ham & mushroom Gruyère quiche with green salad & walnut oil dressing



PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Tarte Paysanne et salade a l'huile de noix

Leek, ham & mushroom

Gruyère quiche with green salad & walnut oil dressing

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Charlotte d'aubergine et agneau

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

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Gateau Opera

Layers of almond biscuit, coffee buttercream & chocolate ganache

Two courses / £20.00

Three Courses / £25.00



MAIN COURSES

FILET DE FLÉTAN SOUFFLÉ AU ST JACQUES ET CRÈME DE SAFRAN £ 21.00

Halibut fillet topped with a light scallop & lemon soufflé in a Vermouth cream sauce with jardiniere de legumes

MARMITE DE LOTTE EN OSSO BUCCO, RIZ AU SAFFRAN £ 18.50

Monkfish medallions osso bucco with tomatoes, smoked paprika & lemon, served with saffron scented rice

ROGNONS DE VEAU À LA MOUTARDE £ 15.00

Sautéed veal kidneys in a Pommery mustard sauce with pommes mousseline

CHARLOTTE D'AUBERGINE ET AGNEAU £ 15.50

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

CASSOULET DE CARCASSONNE £ 16.00

Classic French casserole with pork, Toulouse sausage, duck confit & braised beans topped with garlicky bread crumbs



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MAIN COURSES

CURRY DE BOEUF £ 16.50

From Sri Lanka, slow cooked beef & sweet potato curry with chilli, cardamom, ginger, coriander & saffron with basmati rice



DESSERTS

CHARLOTTE CECILE £ 6.50

Dark chocolate & vanilla mousse with sponge fingers

CRÊPE NORMANDE £ 7.00

Vanilla crêpes filled with salty butter toffee apples flambéed with calvados

GATEAU OPERA £ 6.50

Layers of almond biscuit, coffee buttercream & chocolate ganache



SIDES

RIZ BASMATI £ 3.75

Basmati rice

ROASTED POMMES FRITES £ 3.95

Roasted frites GF, DF, V

POMMES MOUSSELINE £ 3.50

Buttery mash potato

JARDINIÈRE DE LÉGUMES £ 4.25

Medley of spring vegetables

RIZ AU SAFFRAN £ 3.95

Saffron rice



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