



THE FUNGHI CLUB

WEEKLY MENU 27/01/2025

FOR COLLECTION OR DELIVERY ON FRIDAY 31st JANUARY OR COLLECTION ONLY ON SATURDAY 1st FEBRUARY

STARTERS

CASSOLETTE DE PÉTONCLES ET CREVETTE SAUCE BONNE FEMME
£ 9.75

Queen scallops & prawns in a Chardonnay cream sauce topped with puff pastry

CROUSTILLANT DE CANARD FUMÉ
£ 9.50

Confit & smoked duck wrapped in feuille de brick pastry with a hazelnut & pickled kumquat chutney

GRATIN DE TOURTEAU THERMIDOR
£ 9.75

White & brown crab in a thermidor sauce topped with breadcrumbs & Gruyère cheese

TARTELETTE D'AIGLEFIN ET EPINARDS AU VIEUX COMTÉ
£ 8.50

Smoked haddock & spinach tartlet with aged comté



PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Croustillant de canard fumé
Confit & smoked duck wrapped in feuille de brick pastry with a hazelnut & pickled kumquat chutney

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Cabillaud au four
Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites

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Coupe Tiramisu
Coffee sponge layered with mascarpone cream and cocoa powder

Two courses / £20.00

Three Courses / £25.00



MAIN COURSES

BOUILLABAISSE SÉTOISE
£ 18.50

Provencale casserole with fish, mussels, cuttle fish & prawns in a saffron & tomato fish soup with rouille & croûtons & new potatoes DF GF without croûtons

CABILLAUD AU FOUR £ 14.50

Cod fillet topped with lemon & parsley crumbs with tartare sauce & roasted pommes frites DF

CASSEROLE DE SANGLIER A LA CORSE
£ 17.00

A rich Corsican wild boar ragu with orange zest, coquillo olives & red wine with mash potatoes GF

ESCALOPE DE VEAU SCHNITZEL, SAUCE GRIBICHE
£ 16.50

Veal schnitzel with a tangy sauce gribiche with TFC roasted frites

JOUES DE PORC BOURGUIGNONNE
£ 15.00

Pork cheeks slowly braised in red wine with sautéed bacon lardons & glazed baby onions & sauteed new potatoes GF



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MAIN COURSES

LAPIN AUX PRUNEAUX £ 16.00

French rabbit leg sautéed with smoked bacon, prunes & Armagnac with gratin dauphinois GF DF w/o gratin



SIDES

HARICOT VERT £ 4.25

Fine green beans with French butter

ROASTED POMMES FRITES GF, DF, V £ 3.75

Roasted frites

POMMES NOUVELLE £ 3.75

Pommes nouvelle

BASMATI RICE GF £ 3.75

Bamati rice

POMMES MOUSSELINE £ 3.50

Buttery mash potato

RATATOUILLE NICOISE £ 4.25

Aubergine, courgettes & peppers in a provencal tomato sauce



DESSERTS

COUPE TIRAMISU £ 6.75

Coffee sponge layered with mascarpone cream and cocoa powder

GATEAU AU FROMAGE BLANC ET FETA £ 6.00

Wild blue berry, vanilla feta cheesecake topped with crunchy almonds

TARTE AUX ABRICOTS £ 6.50

Apricot and toasted almonds crème brûlée tartlet



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