



Functions Menu

Choose 1 Starter, 2 Main Courses and 1 Dessert
€30 per person

STARTER

Cream of Vegetable Soup
Served with crusty bread rolls

Leek & Potato Soup
Served with crusty bread rolls

Goats Cheese Tartlet
with onion marmalade & salad leaves

Cajun Ceasar Salad
Cos lettuce, bacon lardons, parmesan, croutons & ceasar dressing

Bouchee a la Reine
Savoury Vol au Vent filled with chicken, smoked bacon lardons & fresh herbs in a cream sauce

Shredded Duck Salad (€3 supplement)
With pomegranate, mango, watercress & a citrus dressing



MAIN COURSE

Roast Stuffed Turkey & Ham
With herb stuffing & pan jus

Oven Baked Chicken
Stuffed with mozzarella & sundried tomato, wrapped in bacon with balsamic dressing

Supreme of Chicken
With a Mushroom, Bacon, Brandy cream sauce

Baked Fillet of Salmon
With a lemon & tarragon cream sauce

Baked Fillet of Seabass
With lemon & caper herb dressing

Roast Sirloin of Beef (€3 supplement)
Served with Yorkshire pudding & red wine gravy

12oz Sirloin Steak (€6 supplement)
With sauté onions, mushrooms & a brandy peppercorn sauce
(Cooked medium for parties over 40 pax)





DESSERT

Cheesecake of Your Choice

Choose from strawberry, lemon or white chocolate & raspberry

Chocolate Brownie

With chocolate sauce & vanilla ice-cream

Apple Crumble

Custard & fresh cream

Sticky Toffee Pudding

With toffee sauce & vanilla ice-cream

Four Seasons Roulade

With salted caramel and pecan nuts

Served with freshly brewed tea or coffee

If you would like a choice menu, please add **€1 for every additional starter** chosen and **every additional dessert** chosen.

A **second main course is complimentary** (excluding supplements)
For every **additional main course add €2** plus supplements

FUNCTION ROOM HIRE

We are delighted to offer free private room hire in our Autumn Suite to parties with a **food spend of €600** (Minimum numbers for menu - 20 guests)

Our Lough Lounge Bistro offers **complimentary room hire**

Our Summer Suite **minimum numbers for private dining is 80 guests**

To book please call +353 (0)42 93 73530 or email sales@fshc.ie | events@fshc.ie

