



FOTA ISLAND
RESORT





Christmas

Banqueting Menu

1 Starter / 1 Main Courses / Dessert Assiette / Tea & Coffee – €70.00

1 Starter / 2 Main Course / Dessert Assiette / Tea Coffee – €75.00

2 Starter / 2 Main Courses / Dessert Assiette / Tea Coffee – €80.00

To add a Selection of Petit Fours add an extra €10.50 per table To add a Soup or Sorbet course please add €5.50 per person

To add a Selection of Artisan Cheeses, Chutney, Relishes & Crackers add €7.50 per person

Starters

Glazed St Tola Goat's Cheese

with butternut squash, candied beetroot
seasonal baby leaves, kefir and lime dressing

Crispy ham and potato croquettes

salad and parmesan shavings

Seafood chowder

with salmon cod, smoked coley
served with brown soda bread

Ballycotton Salmon Gravlax

celeriac remoulade, watercress honey mustard
dressing

Croustillant of Irish Corn-fed Chicken

with leek & mushroom fondue, herb salad

Clonakilty Black Pudding Bon Bon

crispy bacon, garlic crouts, micro salad and chili jam

Irish Cider Braised Pork Belly

with red onion marmalade, mango and chili salsa, jus

Mains

Roast Sirloin of Hereford Beef

(supplement of €4.50pp) port wine jus

Traditional Roasted Farm Fresh Turkey & Honey Glazed Ham

apricot & onion stuffing, cranberry sauce

Roast Supreme of Irish Corn-fed Chicken

wild mushroom sauce

Char-grilled Hereford Fillet of Beef

(supplement of €7.50pp)

bourguignon sauce

Sundried Tomato and Parmesan

Crusted Fillet of Fish

Please choose one of the following Salmon,

Cod or Sea Bass

with lemon beurre blanc

Honey Glazed Bacon Collar

with buttered savoy cabbage & parsley and red
cheddar cream

Confit leg of Skeaghanore Duck

braised red cabbage, plum and cherry sauce

Potatoes

Choice of 1

Garlic & Herb Chateau Potatoes

Rosti Potato Bake with Hegarty's cheddar

Garlic & Thyme Gratin

Mashed Potato

choice of: crispy bacon, chive, truffle, scallions or
natural

Roast Baby Potatoes with herbs & olive oil

Vegetables

Choice of 1

Roasted Carrot & Swede with herbs

Roast Parsnips with honey & rosemary

Carrot, Turnip & Butternut Squash

Brussel Sprouts with smoked bacon



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Desserts

A Trio of Desserts will be created from any selection of the below to create a truly unique experience for you & your guests.

Christmas Pudding Parfait with White Chocolate

Lemon & Meringue Tart

Apple Cinnamon Crumble

Sticky Toffee Pudding with Salted Caramel

Maltesers Cheesecake with Milk Chocolate

Sorbets

Lemon Sorbet with Vodka

Apple & Calvados Sorbet

Champagne Sorbet with Popping Candy

Soups

Potato & Leek Soup

Crème fraiche

Cream of Root Vegetable Soup

Herb oil

Cream of Mushroom Soup

Truffle oil

Sweet Potato Velouté

Coconut & curry drizzle

Butternut Squash Soup

Feta cheese

Roast Parsnip Soup

Curry oil

Celeriac Velouté

Pine nuts & herb oil

Please note: All menu items are subject to change



**FOTA
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