

# PRIVATE FUNCTION INFORMATION PACKAGE



Flagstaff Hill Golf Club Inc.

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## **Soup**

### ***Celeriac & Roasted Garlic***

A Delicate Combination of Celery Root & Roasted  
Garlic Finished with Herbed Cream

### ***Spanish Chicken Soup***

A traditional Spanish Chicken & Tomato Broth with Seasonal Vegetables

### ***Cream of Curried Cauliflower***

Creamy Cauliflower & Chef's Homemade Aromatic Spice Blend Finished with Fresh Herbed  
Crème Fraiche

### ***Cream of Tomato Soup***

A Traditional Rich Creamy Tomato Soup with a Hint of Dry White Wine

### ***Butternut Pumpkin, Coconut & Coriander (Alt Vegan Available)***

A Rich Creamy Soup of Butternut Pumpkin, Slow Cooked with Luscious Coconut Cream &  
Infused with Fresh Coriander

### ***Thai Chicken & Coconut***

A Thai Style Chicken & Coconut Milk Broth served with Rice Noodles Finished with Coriander  
& Thai Basil

### ***Minestrone (Alt Vegetarian Available)***

A Traditional Italian Soup of Chunky Vegetables, Tomato, Ham & Pasta Served with Parmesan  
Cheese

## **Entrée**

### ***Pork Satay Skewer***

Steamed Coconut Rice & Satay Sauce

### ***Thai Beef Noodle Salad***

Carrots, Cucumber, Capsicum, Fresh Herbs & Chilli Lime Dressing

### ***Roasted Teriyaki Chicken Salad***

Snow Peas & Sprouts, Peanut Dressing

### ***Crumbed Fish Fillet***

Spanish Potato & Chorizo Salad, & Roasted Garlic Aioli

### ***Penne Cacio Pepe***

Roasted Pumpkin, Peas, Baby Spinach & Almond Flakes

## **Main Courses**

### ***Oven Baked Atlantic Salmon***

With Potato Lyonnaise and Tarragon Vin Blanc

### ***Spinach and Ricotta Ravioli***

In Passata Sauce & Shaved Parmesan

### ***Chargrilled Lemon Thyme Chicken Breast***

With Roasted Garlic Mash & Sauce Chasseur

### ***Choice Of Roast Beef Striploin OR Leg of lamb***

#### ***OR Leg of pork & Crackling***

Served with Roasted New Potatoes, Seasonal Vegetable & Traditional accompaniments  
& Diane Sauce

### ***Braised Duck Leg***

Served with White Bean and Chorizo Cassoulet, Herb & Garlic Pangrattato

### ***Murray Valley Pork Cutlets***

With Red Wine Cabbage and Lentils, Sage & Mustard Glaze

### ***Chargrilled Porterhouse Steak***

Paris mash, Smoked Bacon, Green Beans & Port Jus

Includes Your Choice of **ONE** Side.

## **Sides**

Moroccan Spice Roast Potatoes, Sour Cream

Broccolini, Toasted Almonds, Chilli, Garlic, Extra Virgin Olive Oil

Kale and Cos Lettuce Caesar, Barossa Speck, Anchovy,  
Shaved Parmesan, Caesar Dressing

Greek Salad, Cucumber, Fetta, Olives, Cherry Tomatoes, Cos,  
Red Capsicum, Red Wine Vinaigrette

## **Dessert**

### ***Malted Milk Pannacotta***

With a Bourbon Ganache & Cream

### ***Warm Chocolate Pudding***

Served with Double Cream

### ***Vanilla and Raspberry Curd Cheesecake***

Berry Coulis & Cream

### ***Mango & Passionfruit Pavlova***

Served with Cream Chantilly

### ***Lemon Curd Tart***

With Cream & Desiccated Coconut

## **To Finish**

Filtered Coffee, Selection of Teas & After Dinner Chocolates

