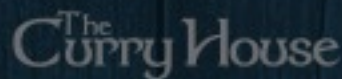




Great National
South Court Hotel



CORPORATE CATERING
Selection



The Hot Buffet

SLOW COOKED PAPRIKA INFUSED BEEF STROGANOFF €11.50pp

Tender black Angus beef, mushrooms, sliced Spanish onions & tangy gherkins

AROMATIC THAI RED CHICKEN CURRY €10pp

Grilled chicken, crunchy vegetables, lemongrass, ginger, coconut milk & chillies

CREAMY CHICKEN A LA KING €10pp

Sautéed chicken, red & yellow peppers, Spanish onion in a creamy white wine & thyme sauce

SUPREME OF PAN-SEARED CHICKEN €11pp

Braised baby leek & smoked bacon cream sauce

CLASSIC BEEF BOURGUIGNON €11.50pp

Black Angus beef & root vegetables simmered in homemade beef stock, fresh herbs & red wine

VEGETABLE MEDITERRANEAN BAKE €10.50pp

Tender vegetables simmered in plum tomato & basil broth, vegan haloumi gratinated crust

SLOW COOKED NEW SEASON IRISH LAMB CASSEROLE €11.50pp

Tender root vegetables, rosemary & red wine cooking liquor

TRADITIONAL BEEF LASAGNE €11.50pp

Black Angus beef mince Bolognese, layers of pasta, parmesan & mozzarella béchamel

OREGANO MARINATED ROASTED PORK CUTLET €11pp

Smoky Spanish chorizo & tender butter bean ragout

HERB CRUSTED WILD ATLANTIC WAY SILVER HAKE €11.50pp

Dill & roasted cherry tomato cream sauce

SWEET POTATO THAI YELLOW CURRY €10pp

Green puy lentils, coriander, lemongrass, ginger, coconut milk & chillies

PLEASE CHOOSE TWO OF THE FOLLOWING SIDES

Aromatic Steamed Basmati Rice

Thyme Roasted Baby Potatoes

Cauliflower & Broccoli Mornay

Honey Roasted Root Vegetables



The Garden Bowl

€15 (8-10 portions)

CRUNCHY ASIAN VEGETABLE

Pak choi, red peppers, chinese cabbage, peanuts and coriander, ginger & soya dressing

SUPER GREEK SALAD

Vine tomato, creamy feta, kalamata olives, seasonal leaves & balsamic dressing

ROAST MEDITERRANEAN VEGETABLE SALAD

Slow roasted vegetables, spinach, rocket & fresh basil pesto

RAINBOW SLAW

Red Cabbage, granny smith apple, carrot, lemon mayonnaise

WALDORF SALAD

Granny smith apple, celery, toasted walnuts & grapes

NEW POTATO SALAD

Spring onion, wholegrain mustard, thyme mayonnaise

CHEFS SEASONAL LEAVES

Cherry tomato, cucumbers, choose honey mustard vinaigrette or creamy Caesar dressing

CURRIED BROCCOLI SALAD

Blackberries, coucous, toasted almonds, honey & mustard dressing

Time To Indulge Platter

€25 (serves 10)

MINI BANOFFEE BITES

Caramelised banana, toffee sauce & fresh cream

LEMON MERINGUE PIE

Tangy lemon filling & torched meringue

CHOCOLATE & NUT BROWNIE

Rich & decadent, made with 70% fair trade chocolate

LEMON DRIZZLE CAKE

Citrus syrup, light & airy sponge



Signature Sandwich Platters

All our sandwiches are made fresh to order

At The Desk Platter €8pp

A SELECTION OF GOURMET SANDWICHES ON SLICED BLOOMER, SOURDOUGH, BAGUETTE & WRAPS WITH SOME SERIOUSLY TASTY FILLINGS:

Roast Beef, Horseradish & Rocket, Brioche Bun

Limerick Ham & Mature Cheddar, Ballymaloe Relish, Ciabatta

Open Smoked Salmon & Pickled Cucumber, Lemon Crème Fraiche, Brown Soda

Free Range Egg & Cress, Chive Mayo, Bloomer Bread

Chicken & Sundried Tomato Pesto Wrap

THE ABOVE ARE JUST A SAMPLE OF OUR TASTY FILLINGS

The Conference Room Platter €11pp

A SELECTION OF GOURMET SANDWICHES ON SLICED BLOOMER, SOURDOUGH, BAGUETTE & WRAPS WITH SOME SERIOUSLY TASTY FILLINGS.

We'll add a selection of mini desserts & sweet treats for you to enjoy

ADD OUR HOMEMADE & DELICIOUS SOUP FOR €2.50pp

ADD TEA & COFFEE FOR €2pp



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Terms, conditions, and minimum numbers apply. Delivery limitations may apply