



Great National
South Court Hotel

the Festive Season
BROCHURE

+353 61 487 413 | events@southcourthotel.com | southcourthotel.com



The Magic of Christmas

FESTIVE GUIDE

The season of sparkle, joy, and togetherness is here, and we're delighted to share our collection of festive experiences with you.

Inside, you'll find carefully crafted celebrations designed to make your Christmas truly memorable, whether you're planning an intimate gathering or a grand event.

If you don't quite see what you're looking for, our friendly Events Team would be more than happy to help create something just for you. Simply get in touch, and we'll make sure your festive vision comes to life.

The party organiser will receive a complimentary dinner voucher for bookings of 30 or more guests.

For parties booked before the 30th September, the organiser also attends free of charge.

== Gastropub ==
OFF THE BONE

FARM FRESH, OCEAN FRESH, MARKET FRESH

Shared Party Nights

Kick off your Christmas celebration with a sparkling drinks reception in the hotel foyer, featuring Prosecco, mulled wine, and live music from Liam O'Brien. Enjoy a delicious four-course dinner crafted by our talented culinary team at Off the Bone Gastropub.

As the night goes on, our resident DJ takes over, keeping the energy high and the dance floor full, while our late bar ensures the party continues into the early hours. Make this season unforgettable with an evening of food, music, and festive fun at South Court Hotel.

56 Per Person

4 December

5 December

11 December

12 December

Don't let the night end here — keep the celebrations going! Check out our Room Packages page for more.



INTIMATE CELEBRATIONS

Private Parties



Arrival Drinks

Kick off your celebration with a private drinks reception in the spacious Thomond Suite, setting the perfect festive tone.



Dinner Options

Savour a delicious festive buffet crafted by our talented culinary team or for a more intimate dining experience, choose a sit-down four-course dinner tailored for your group.



Entertainment

Keep the festivities alive with live music and a DJ after dinner, plus a late bar to dance the night away.

Flexible Options

We offer flexible dining arrangements for smaller groups - please enquire for more information and let us create a celebration tailored just for you.

MENU

Festive Dinner

STARTER

PANKO CRUSTED GOATS CHEESE
Caramelised red onion, roasted beetroot, topped with hot honey & pink peppercorn dressing
(1(wheat), 3, 7, 12)

TIAN OF POACHED PRAWNS & SMOKED SALMON
Crushed Avocado, frisee salad, herb dressing
(2, 3, 4, 9, 10)

ROAST BUTTERNUT SQUASH SOUP
Toasted coconut croutons
(1(wheat), 3, 7, 9, 12)

CURRIED CHICKEN & SWEET POTATO VOL AU VENT
Pea & bacon dressing
(9, 12)

MAIN COURSE

TRADITIONAL TURKEY & BRAISED HAM
Pancetta, Brussel sprouts, herb stuffing, scallion potato & maple glazed carrots & parsnip
(1 (wheat), 3, 7, 9, 12)

SLOW BRAISED IRISH BEEF
Fondant potato, red cabbage jam, red currant madeira sauce
(7, 9, 12)

JOSPER BBQ FILLET OF SALMON
Sautéed potatoes, broccoli, garlic, soy & sesame dressing
(1(wheat), 4, 7, 9, 12, 14)

KALE & MUSHROOM OPEN RAVIOLI
Rich ricotta cheese sundried tomato pesto & shaved parmesan
(1(wheat), 3, 7, 9)

DESSERT

MANGO & PASSION FRUIT CHEESECAKE
Strawberry sorbet & toasted pistachio
(1(wheat), 3, 7, 8(pistachio), 12)

CHOCOLATE TART
Caramelised orange & banana cream
(1(wheat), 3, 7, 12)

TEA / COFFEE

FRESHLY BREWED
To finish your festive dinner

Allergen Information:

1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut
6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seed
12 Sulphur Dioxide, 13 Lupin, 14 Mollusc



'TIS THE SEASON

Festive Lunch

Celebrate the season with a festive lunch at Off the Bone Gastropub, where our chefs have crafted a special menu full of fresh, local ingredients and Christmas favourites. Whether it's a gathering with friends, family, or colleagues, you'll enjoy the perfect blend of flavour, comfort, and holiday cheer.

35 Per Person

== *Gastropub* ==
OFF THE BONE

FARM FRESH, OCEAN FRESH, MARKET FRESH

For an extra touch of seasonal magic, you can add a mulled wine reception and live entertainment to make your celebration truly unforgettable.



MENU

Festive Lunch

STARTER

PANKO CRUSTED GOATS CHEESE
Caramelised red onion, roasted beetroot, topped with hot honey & pink peppercorn dressing
(1(wheat), 3, 7, 12)

VEGETABLE SOUP
Toasted coconut croutons
(1(wheat), 3, 7, 9, 12)

SALMON & PRAWN TARTLET
Seasonal salad, dill & lemon crème fraiche
(1(wheat), 2, 3, 4, 7, 12)

CHICKEN & MUSHROOM PARCEL
Tender pieces of chicken, sautéed mushrooms, bound in a tarragon cream
(1(wheat), 3, 7, 12)

MAIN COURSE

TRADITIONAL TURKEY & BRAISED HAM
Pancetta, Brussel sprouts, herb stuffing, scallion potato & maple glazed carrots & parsnip
(1 wheat), 3, 7, 9, 12)

JOSPER BBQ FILLET OF SALMON
Sautéed potatoes, broccoli, garlic, soy & sesame dressing
(4, 6, 7, 9, 11, 12, 14)

ROASTED IRISH GRASS FED SIRLOIN OF BEEF
Yorkshire pudding, onion jam, honey & caraway roasted winter vegetables, shiraz red wine sauce
(1(wheat), 3, 7, 9, 12)

VEGETABLE THAI STIR FRY
Sautéed crunchy vegetables, chilli, lime, galangal & soy sauce
(1(wheat), 2, 3, 6, 7, 9, 10, 11, 12)

DESSERT

FESTIVE TRIO
Traditional Christmas pudding, baileys cheesecake & chocolate tart
(1(wheat), 3, 7, 12)

TEA / COFFEE

FRESHLY BREWED
To finish your festive lunch

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AT THE CURRY HOUSE

Spice up the Season

Bring your group together for an exceptional dining experience at The Curry House. Whether you are planning a corporate gathering, a family celebration, or a night out with friends, our specially crafted set menu takes the stress out of ordering and ensures a seamless, flavourful feast for everyone.

31 Per Person

The
Curry House



MENU

Set Menu

STARTER

ACHARI TIKKA

Chargrilled chicken tikka, marinated in aromatic spices
(Medium)(7, 11, 12)

PAPRI CHAAT

Typical Bombay street food, a melange of black gram, samosa, crisp mathri and a potato kachumber, topped with an assortment of chutneys
(1, 5, 7, 10, 12)

SEEKH KEBAB

Hand pounded Irish lamb mixed with fragrant spices, cooked on skewers in the tandoor, served with grated carrot tempered in yoghurt
(7, 10, 12)

ONION BHAJI

Thinly sliced onions mixed with spices, coated in a gram flour batter & deep fried. With tamarind & mint sauces
(1, 3, 12)

MAIN COURSE

All dishes are served with basmati rice, poppadoms (1) & dips (7,8,10) with your choice of Vegetarian, Paneer or Chicken

KORMA

Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (7, 10, 12)

TADKA DAL

Slow cooked moong, masoor, chana lentils, fried garlic & cumin (10, 12, 13)

JALFREZI

Green cardamom, fennel, mace fresh cream, onions, ground almonds & roasted cashew & saffron sauce
(Mild) (7, 8)

BALTI

Traditional balti dish cooked in the chef's Balti sauce, pickled spice, yoghurt, mixed peppers & fresh mint (5, 7, 8, 10, 12)

TIKKA MASALA

Creamy tomato sauce flavoured with garlic, green chilli & roasted fenugreek leaves
(7, 10, 12)

KARAH

Delicately spiced & cooked with fresh fried tomatoes, green peppers & fresh herbs
(8, 10, 12)

Lamb +1.00 / Tiger Prawn +2.00

DESSERT

KULFI

Indian eggless ice cream (1, 6, 7, 8)

GULAB JAMUN

Semolina & milk dumpling in sugar syrup served with pistachio ice cream (1, 6, 7, 8)

MANGO LASSI

Mango puree, yoghurt & ice topped with coconut (7, 12)

GOOEY CHOCOLATE BROWNIE

Chocolate sauce & vanilla ice cream (1, 3, 7, 8)

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Festive Events

SOMETHING FOR EVERYONE

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LIGHT BITES & CHRISTMAS TREATS

Christmas Thursdays

Looking for something a little more relaxed this December? Gather with friends or colleagues at Off the Bone Gastropub and enjoy festive drinks, a relaxed atmosphere and delicious finger food options. Perfect for casual Christmas get-togethers, after-work drinks and catching up before the festive season gets into full swing. Contact us to enquire about our Christmas finger food packages and make your Thursdays a little more festive.

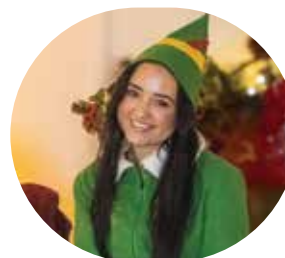


SWITCH-ON

Christmas Lights

Celebrate the start of the festive season as The South Court Hotel sparkles to life. Enjoy seasonal treats, good company, and the magic of Christmas.

20 November from 5pm



OUR MAGICAL

Santa's Grotto

Meet Santa in his magical grotto at The South Court Hotel! Little ones can share their Christmas wishes, enjoy festive treats, and take home a memory to treasure.

29 November from 1pm

6 December from 1pm

Booking essential: +353 61 487 413
Email: events@southcourthotel.com



CHRISTMAS CROONING

Liam O'Brien

Enjoy the smooth vocals of Liam O'Brien as he performs live during Sunday Lunch at Off The Bone Gastropub. Savour great food, beautiful music, and a warm, welcoming atmosphere.

6 December

20 December

13 December

27 December

LET US DO THE HARD WORK

Off the Bone At Home

TO START

BAKED BRIE 10

Baked with roasted garlic & rosemary, ciabatta toast
(Serves 3) (1 (wheat), 3, 7, 10, 12)

BLUEBELL FALLS GOAT'S CHEESE & LEEK TART 5

Beetroot relish
(Serves 1) (1 (wheat), 3, 7, 10, 12)

OAK SMOKED SALMON 36

Locally sourced, expertly carved
(500g) (Serves 5)
(4, 12)

COLD WATER POACHED PRAWNS 36

Marie Rose sauce
(900g) (Serves 6)
(2, 3, 10, 12)

OAK SMOKED SALMON & COLD POACHED TIGER PRAWN PLATTER 50

Locally sourced, expertly carved
salmon & succulent tiger prawns
(900g) (Serves 5)
(2, 3, 4, 10, 12)

THE MAIN

THYME MARINATED BREAST OF IRISH TURKEY 55

(uncooked) (3kg approx.)
(Serves 7-8) (9, 10, 12)

MARINATED & STUFFED BREAST OF IRISH TURKEY 60

Sage & onion stuffing
(uncooked) (2.5kg approx.)
(Serves 7-8) (1 (wheat), 7, 9, 10, 12)

HONEY & MUSTARD GLAZED HAM 38

Slow cooked ham, glazed
with honey & mustard then roasted
(2kg) (Serves 6-8) (cooked) (9, 10, 12)

IRISH GRASS-FED BEEF FILLET CHATEAUBRIAND 110

Caramelised red onion marmalade
(uncooked)
(Serves 4-5) (7, 10, 12)

MARINATED BREAST OF IRISH TURKEY & HONEY MUSTARD GLAZED HAM 10

Cooked & ready portioned
Sage & onion stuffing
(cooked) (Serves 1)
(1 (wheat), 7, 9, 10, 12)

SIDES

PERFECT TURKEY GRAVY 9

Rich & velvet-smooth (580ml) (9,12)

CLASSIC SAGE & ONION STUFFING 8.5

Traditionally prepared
& seasoned
(Serves 6) (1 (wheat), 7)

BRAISED RED CABBAGE 8.5

Cooked with bramley apples
& cider
(Serves 6) (7, 9, 12)

GRATIN DAUPHINOISE POTATOES 11

Roasted garlic & thyme cream,
melted parmesan
(1kg) (Serves 6) (7, 12)

BRUSSELS SPROUTS 11

Pancetta & caramelised onions
(Serves 6) (7, 12)

BABY POTATOES 7.5

Rosemary & extra virgin olive oil
(Serves 6)

CAULIFLOWER CHEESE 10

Parmesan cheese sauce
(Serves 6)
(1 (wheat), 7)

MAPLE GLAZED CARROTS & PARSNIPS 10

Canadian maple syrup,
butter & thyme
(Serves 6) (7)

DESSERT

CHOCOLATE BROWNIE CHOCOLATE SAUCE 6

(Serves 1) (3, 7, 8 (almonds))

STICKY TOFFEE PUDDING 6

Toffee sauce
(Serves 1) (1 (wheat), 3, 7, 12)

Allergen Information:

1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut
6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard
11 Sesame Seed, 12 Sulphur Dioxide
13 Lupin, 14 Mollusc

Order cut-off 1pm 20th December* for
Collection on Christmas Eve before 3pm

061 487 413

events@southcourthotel.com

Pre-payment required

*Early booking is advised as we may sell out before the booking deadline



START THE YEAR RIGHT

Ring in the New Year

Make it a relaxed New Year's Eve 2027 at Off The Bone. Gather with friends, enjoy a delicious meal and raise a glass as you see out the old year and welcome in the new.

Book your table at Off The Bone and make your New Year's Eve one to remember.

Looking to extend the evening?
Book a room at South Court Hotel and make a night of it, with no need to worry about the journey home.



STAY THE NIGHT

Room Packages

Savour a memorable meal in Off The Bone, where fresh, local ingredients and seasonal flavours take centre stage. After dinner, skip the journey home and retreat to the comfort of your room at the South Court Hotel.

As part of our Christmas Party Nights and Party Packages, you can book your festive stay for just €70 per person sharing a twin or double room, including a full Irish breakfast the next morning. The perfect way to turn a great night into an unforgettable festive experience.

70 Per Person

The Ideal Gift

Whether it's a weekend getaway, delicious meal, a round of drinks, or a cup of coffee, our vouchers can be used in all our outlets and make the ideal stocking filler or a thoughtful present for any occasion.



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Booking Terms & Conditions

Prices are inclusive of VAT and service charges

All dates are subject to availability

A non-refundable advance deposit of €20 per person is required to guarantee celebration night bookings

A non-refundable advance deposit may be requested for group Christmas lunch bookings

All bookings will be treated as provisional and will be held for no more than 7 days pending receipt of the booking deposit

All final balances of payment & confirmation of numbers attending are due no later than 14 days prior to arrival

All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods and services

The management reserves the right in exceptional circumstances to alter the entertainment

Party organisers are requested to inform everyone in their party of this policy

All accommodation package bookings are subject to a 72-hour cancellation policy, a valid credit card is required at the time of booking to secure the reservation & full payment is required upon check-in