

# *Butler House Dinner Menu*

## To Begin

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### *Pre-Dinner Snacks*

## Starter

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### Citrus Cured Salmon

*Cucumber, Avocado, Wasabi*

### Summer Squash Ravioli

*Nut Brown Butter, Truffle*

### Ham Hock Terrine

*Foie Gras, Compressed Apple, Candied Walnut*

### Scallops

*Parsnip, Vanilla*

## Main Course

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### Beef Sirloin

*Confit Shallot, King Oyster Mushroom, Beef Jus*

### Duck

*Heritage Carrots, Orange, Duck Jus*

### Brill

*Celeriac, Truffle Braisage*

### Chicken

*Spinach, Broccoli, Herb Gnocchi, Girolles*

*All Main Courses Served with Pomme Puree*

## Sweets

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### Rhubarb

*Egg Custard, Champagne Sorbet*

### 70% Chocolate

*Raspberries, Raspberry Sorbet*

### Strawberry Souffle

*Anglaise, Strawberry Sorbet*

### Cheese

*Selection of Farmhouse Irish Cheese, Homemade Chutney, and Crackers*

## To Finish

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*Tea, Coffee & Petit-Fours*

3-Courses €37 pp | 4-Courses €45 pp



BUTLER HOUSE

1786

# *Butter House Dinner Menu - Gluten Free*

## To Begin

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### *Pre-Dinner Snacks*

## Starter

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Citrus Cured Salmon  
*Cucumber, Avocado, Wasabi*

Summer Squash Ravioli  
*Nut Brown Butter, Truffle*

Scallops  
*Parsnip, Vanilla*

## Main Course

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Beef Sirloin  
*Confit Shallot, King Oyster Mushroom, Beef Jus*

Duck  
*Heritage Carrots, Orange, Duck Jus*

Brill  
*Celeriac, Truffle Braisage*

Chicken  
*Spinach, Broccoli, Herb Gnocchi, Morels*

*All Main Courses Served with Pomme Puree*

## Sweets

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Rhubarb  
*Egg Custard, Champagne Sorbet*

70% Chocolate  
*Raspberries, Raspberry Sorbet*

Strawberry Souffle  
*Anglaise, Strawberry Sorbet*

Cheese  
*Selection of Farmhouse Irish Cheese, Homemade Chutney*

## To Finish

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*Tea, Coffee & Petit-Fours*

3-Courses €37 pp | 4-Courses €45 pp



BUTLER HOUSE

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# *Butter House Dinner Menu - Vegetarian*

## To Begin

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### *Pre-Dinner Snacks*

## Starter

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### Summer Squash Ravioli

*Nut Brown Butter, Truffle*

### Blue Cheese Salad

*Compressed Apple, Candied Walnut*

### Roasted Parsnip

*Burnt Butter, Vanilla*

## Main Course

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### Carrot Risotto

*Heritage Carrots, Orange, 24 month Parmesan*

### Roasted Celeriac

*King Oyster Mushroom, Truffle Braisaige*

### Herb Gnocchi

*Spinach, Broccoli, Girolles*

*All Main Courses Served with Pomme Puree*

## Sweets

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### Rhubarb

*Egg Custard, Champagne Sorbet*

### 70% Chocolate

*Raspberries, Raspberry Sorbet*

### Strawberry Souffle

*Anglaise, Strawberry Sorbet*

## Cheese

*Selection of Farmhouse Irish Cheese, Homemade Chutney, and Crackers*

## To Finish

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*Tea, Coffee & Petit-Fours*

3-Courses €37 pp | 4-Courses €45 pp



BUTLER HOUSE

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# *Butter House Dinner Menu - Vegan*

## To Begin

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### *Pre-Dinner Snacks*

## Starter

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### Compressed Apple Salad

*Candied Walnut*

### Roasted Parsnip

*Parsnip Purée, Vanilla*

## Main Course

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### Carrot Risotto

*Heritage Carrots, Orange, 24 month Parmesan*

### Roasted Celeriac

*King Oyster Mushroom, Truffle Braisage*

*All Main Courses Served with Pomme Puree*

## Sweets

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### Champagne & Rhubarb

*Poached Rhubarb, Rhubarb Gel, Champagne Sorbet*

### 70% Chocolate

*Raspberries, Raspberry Sorbet*

## To Finish

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*Tea, Coffee & Petit-Fours*

3-Courses €37 pp | 4-Courses €45 pp



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