



LADY ELEANOR
AFTERNOON TEA



BUTLER HOUSE

1786

the house _____

THE HISTORY OF BUTLER HOUSE

Butler House is the Dower House of Kilkenny Castle and has always been associated with the Butler Family, Dukes and Earls of Ormonde who resided at Kilkenny Castle for 500 years.

18th Century

The house was home to Lady Eleanor Butler who lived here after the death of her husband Walter in 1783. Lady Eleanor Butler was the mother of John, the 17th Earl of Ormonde and her daughter, also Eleanor, was one of the famous “Ladies of Langollen”.

19th Century

James, Earl of Ormonde resided in the house while the Castle was under reconstruction in 1831. A soup kitchen was run from here during the cholera epidemic of 1832.

The Royal Historical and Archaeological Association of Ireland held their meetings in Butler House in 1870.

20th Century

Kilkenny Design, the state design agency, restored Butler House in 1972. The decor and furnishings reflect a certain 1970s Art Deco style, which because of the muted colours and natural fabrics used, proved sympathetic to the original features of the house. In 1989, the Kilkenny Civic Trust acquired both Butler House and the Castle Stables. The house was then opened to the public as a guesthouse and conference centre.

afternoon tea selector _____

LADY ELEANOR

afternoon tea

€29.00 per person

CHAMPAGNE

afternoon tea

€45.50 per person (for Parties over 5 pax)

PROSECCO

afternoon tea

€35 per person

PINK GIN

afternoon tea

€37.00 per person

PICNIC

afternoon tea

Seasonal with weather permitting

€29.00 per person

Why not upgrade to Champagne or Prosecco?



SOMETHING SAVOURY

Honey Baked Ham, red onion balsamic marmalade on Malt Harvest

Gluten wheat/sulphates/lactose

Truffled Coronation Chicken Salad in a Basil Wafer Basket

Gluten wheat/eggs/lactose/mustard/nuts

Oak Smoked Salmon and Crabmeat with Lemon Aioli on Brioche

Gluten wheat/fish/lactose/crustaceans

Free Range Egg, Pea Shoots and Chive Mayonnaise on Milk Pan

Gluten wheat/eggs/mustard/lactose

Chicken Caesar Salad, Parmesan Dust

Gluten wheat/fish/mustard/eggs/lactose

SOMETHING SWEET

Handmade Buttermilk Scones served with Clotted Cream,

Lemon Curd & Raspberry Preserve

Gluten wheat/eggs/lactose/sulphates

Carrot Cake with Walnuts & Cream Cheese

Gluten wheat/nuts/eggs/lactose

Mini Salted Caramel muffins crushed hazelnut

Gluten wheat/eggs/lactose/sulphates/nuts

Chefs cheesecake of the day

Nuts/eggs/gluten/dairy

Petit Lemon Meringue Tart

Gluten wheat/eggs/lactose

Dark Chocolate Fondant

Gluten wheat/sulphates/lactose/eggs/nut

All Served with a Choice of 16 Bespoke Teas and Coffee

If you have a food allergy and need advice on our menu, please ask when placing your order.

Gluten free option is available upon request and may take additional preparation time.

LOOSE TEA SELECTION

BREAKFAST TEA: A typical hearty, malty and spicy blend. A traditional breakfast tea

DARJEELING SUMMER GOLD: Organic Black Tea This outstanding summer plucking has a flowery elegance and a deliciously well-balanced aroma

SMOKED CHINA: Black Tea, Delicately smoky souchong flavour

EARL GREY TEA: Flavoured black tea

GREEN DRAGON: Green Tea, A fine dragon-shaped leaf, delicate with fragrant tartness

AFTERNOON GOLD: One of the few orthodox teas from Africa.
Aromatic, medium strong, with a mild nut note

CHAI GINGER-ORANGE: Flavoured black tea with orange peel, spices and ginger

OOLONG PEACH: Flavoured composition of Oolong and black tea with the flavour of apricot and peaches

HERBS & GINGER: Herbal infusion, Ayurveda-based with ginger, lemongrass and lemon verbena

FRUITY CAMOMILE: A feel-good camomile infusion with the light sweetness of orange petals

IRISH WHISKEY-CREAM: India Assam Flavoured black tea with Whiskey and chocolate flavour

GET THE POWER: Flavoured fruit infusion with currant flavour.
Bring new vitality to your life with exquisite fruits, energising cola and nuts

STRAWBERRY & CREAM: Flavoured herbal infusion with strawberry
and cream flavour and green rooibos

JASMINE PEARLS: Delicately flowery bouquet of fresh Jasmine petals

MONGENTAU: Large-leafed Sencha with petals and mango, lemon flavour

SWEET NANA: A delicious kind of mint with a refreshing, sweet and aromatic flavour

COFFEE SELECTION

Espresso, Espresso Macchiato, Americano, Latte,
Cappuccino, Flat White, Mocha, Hot Chocolate

SPECIALITY COFFEES + €7.50

Irish Coffee, Baileys Coffee, Bailey Cappuccino

SIGNATURE COCKTAIL LIST ---

€ 8.50

All Cocktails can be made as Alcohol Free

Butler House Sunset

Smirnoff Vodka, Cranberry Juice, Peach Schnapps, Orange Juice

Butler House Sunrise

Tequila, Grenadine, Orange Juice

Sir Walters Old Fashioned

Whiskey, Bitters, Sugar Cube

Lady Eleanor's Spritzer

White Wine, Soda Water, Lemon/Lime

Bloody Mary

Tomato Juice, Vodka, Tabasco, Celery

Mojito

Rum, Lime, Mint, Sugar, Syrup, Soda Water

Kir Royal

Crème de cassis topped with Prosecco

Mimosa

Prosecco, Orange Juice

ROSE WINE ---

		Glass	Bottle
Croix des Vents Syrah/Cinsault Rose	2017	6.50	32.00
<i>Languedoc, France</i>			

SPARKLING AND CHAMPAGNE ---

Pin "Vino Frizzante Bianco" Prosecco	NV	6.50	32.00
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3 Tasting Glasses | €15.00 // 3 Full Glasses | €22.00

Perlage "Altana Rose" Prosecco	NV	6.50	36.00
Valdobbiadene, Italy.			

Perlage "Sora Loc" Prosecco	NV	6.50	36.50
Valdobbiadene, Italy.			

Perlage "Canah" Prosecco Spumante Brut	NV	10.50	60.00
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Champagne Gremillet	NV		75.00
France.			

WHITE WINES

		Glass	Bottle
Butler's House Cotes du Rhone <i>Châteauneuf-du-Pape, France</i>	2017	6.50	28.00
Breckin Valley Sauvignon Blanc <i>Vino de la Tierra Castilla, Spain</i>	2018	6.50	28.00
Sole Invicto Cattarrato/Pinot Grigio <i>Sicily, Italy</i>	2018	7.00	29.00
Les Chapelieres Colombarde Sauvignon Blanc <i>Pays d'Oc, France</i>	2017	7.50	30.00
Touraine Sauvignon <i>Domaine Desloges, Loire Valley, France</i>	2017	10.00	36.00
The Atlantic Way Albarino <i>Bodegas La Bascula, Rias Baixas, Spain</i>	2018	11.00	39.00
Tormaresca Chardonnay <i>Puglia, Italy</i>	2017	12.00	41.00

RED WINE

Butler's House Cotes du Rhone <i>Châteauneuf-du-Pape, France</i>	2017	6.50	28.00
Paso Del Sol Cabernet Sauvignon <i>Central Valley, Chile</i>	2017	6.50	28.00
Valle De La Luna Malbec <i>Mendoza, Argentina</i>	2017	7.00	29.00
Il Bucco Montepulciano d'Abruzzo <i>Abruzzo, Italy</i>	2017	8.00	31.00
Montebuena Rioja Crianza <i>Rioja Alavesa, Spain</i>	2014	10.50	38.00
Chateau St Jacques de Siran <i>Bordeaux Supérieur, Margaux, France</i>	2015		45.00
Chianti Classico Peppoli <i>Peppoli Estate, Tuscany, Italy</i>	2016		48.00



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www.butler.ie