



BUTLER HOUSE

1786

Classic Menu One

Smoked Duck Salad with Blood Orange, Micro Mesclun, Pickled Ginger,  
Confit Duck Leg Spring Roll

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Veloute of Celeriac, Pickled Apple with Pistachio Cream

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Walled Garden Mint Mojito

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Roast Chicken Supreme, Wild Mushroom & Green Pea Fricassee, Potato  
Fondant, Confit Garlic Cream

Seabass/Seabream Fillet, Squash Puree, Buttered Samphire, Mini  
Ratatouille, Razor Clams, Saffron Beurre Blanc

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Glazed Lime and Mango Tart, Poached Pear, Lemon Curd, Coconut

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Freshly Brewed Tea and Coffee

(Herbal Tea Available on Request)

Handmade Petit Fours



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## Classic Menu Two

Pressed Local Crab with Coriander, Orchard Apple Lavender Jelly,  
Langoustine Marie Rose

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Roasted Butternut Squash Bisque, Nutmeg Cream

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Passionfruit and Mango

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Killenure Dexter Beef Medallion, Triple Peppercorn Dust, Mustard Gratin  
Potatoes, Purple Broccoli, Cabernet

Coastal Hake, Watercress Mash, String Beans, Pickled Chantenay Carrots,  
Roast Garlic & Tarragon Cream

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Assiette of Butler House Chef's Dessert Trio

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Freshly Brewed Tea and Coffee

(Herbal Tea Available on Request)

Handmade Petit Fours



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## Classic Menu Three

Lapsang Smoked Chicken, Ham Hock Bon Bon, Brioche Crouton, Caesar  
Aioli, Parmigiana Tuile

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Wild Mushroom & Fennel Soup Pistachio Pisto

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High Bank Orchard Pink Gin and Tonic

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Pork Fillet, Parma Ham Wrap, Savoy Cabbage Champ, Baby Vegetable  
Panache, Calvados Jus.

Roast Salmon Escalope, Porcini Mushroom Fondant, Asparagus Tips,  
Douglas Fir and Parsley Cream

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Tarte Tatin, Salted Caramel, Hazelnut Crunch, Jameson Custard

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Freshly Brewed Tea and Coffee Handmade petit fours

(Herbal Tea Available on Request)

Handmade Petit Fours