

# *Butler House Gluten Free Dinner Menu*

## To Begin

### *Pre-Dinner Snacks*

## Starter

### *Quail*

*Sweetcorn, Girollas, Baby Onions*

### *Scallops*

*Pea and Bacon, Succulent Pig Belly*

### *Smoked Salmon*

*Buttermilk, Caviar, Tomato, Cucumber*

## Main Course

### *Beef Sirloin*

*Calvo Nero, Charred Onion, Oyster Mushroom, Beef Jus*

### *Cod*

*Savoy Cabbage, Crispy Squid, Baby Carrots, Braisaige*

### *Guinea Fowl*

*Wild Mushrooms, Green Beans, Young Leek, Game Jus*

### *Saddle Venison*

*Red Cabbage, Black Pudding, Beetroot, Blackcurrent, Smoked Venison Shoulder*

*All main courses served with Pomme Puree*

## Sweets

### *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

### *Tea, Coffee & Petit-Fours*

*2 Course 37 pp / 3 Course 45 pp*

*\*Please note our menus and pricing are seasonal and subject to change\**