

# *Butler House Vegetarian Dinner Menu*

## *To Begin*

### *Pre-Dinner Snacks*

## *Starter*

*Summer Squash Ravioli*  
*Nut Brown Butter, Truffle*

*Blue Cheese Salad*  
*Compressed Apple, Candied Walnut*

*Roasted Parsnip*  
*Burnt Butter, Vanilla*

## *Main Course*

*Carrot Risotto*  
*Heritage Carrots, Orange, 24 Month Parmesen*

*Roasted Celériac*  
*King Oyster Mushroom, Truffle Braisage*

*Herb Gnocchi*  
*Spinach, Broccoli, Girolles*

*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\**