

# *Butler House Dinner Menu*

## *To Begin - Pre-Dinner Snacks*

### *Starter*

#### *Quail*

*Sweetcorn, Girolles, Baby Onions*

#### *Autumn Squash Ravioli*

*Nut Brown Butter, Truffle*

#### *Kilmore Quay Scallops*

*Pea and Bacon Tartlet*

#### *Duncannon Smoked Salmon*

*Buttermilk, Caviar, Tomato, Cucumber*

### *Main Course*

#### *Sirloin of Kilkenny Beef*

*Calvo Nero, Charred Onion, Oyster Mushroom & Truffle*

#### *Hake*

*Tender Stem, Lobster Ravioli, Celeriac, Crab Braisage*

#### *Duck*

*Confit Baby Carrots, Young Leek, Roast Fig Jus*

#### *Saddle of Sika Venison*

*Cabbage, Parsnip, Smoked Venison Shoulder pie*

*All main courses served with Pomme Puree*

### *Sweets*

#### *Milk & Apple Tart*

*Vanilla Ice-Cream*

#### *70% Chocolate Mousse*

*Blackberry Gel, Pickled Blackberries*

#### *Banana Souffle*

*Toffee Anglaise, Salted Caramel Ice-Cream*

#### *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\**