THE BUTLER'S PANTRY

SPRING *into* SUMMER

Entertaining Menu 2022

SUMMER DINING, MADE EASY
From sumptuous party fare to picnics and family style suppers, let The Butler's Pantry look after you this spring and summer.
We make all our food by hand in our kitchen in Bray. We use only the freshest seasonal produce and are proud to support small Irish and artisan producers. Our event managers are here here to help you plan the perfect party and let you host in style.
Drop into your local store or visit thebutlerspantry.ie

CANAPÉS

Pricing per two dozen

Ham Hock and Herb Terrine topped with pineapple gel on savoury sable biscuit. *Wheat, eggs, milk, almonds, sulphites* **€34.95**

Goatsbridge Trout and Smoked Salmon Pâté Tartlet with dill Chantilly cream. *Wheat, eggs, milk, soya, fish, mustard, sulphites* **€34.95**

Ardsallagh Goat's Cheese and Red Onion Tartlet topped with a smoked almond. *Wheat, eggs, milk, almonds, soya, sulphites* **€34.95**

Baba Ganoush and Confit Roast Cherry Tomato Tartlet **€34.95**

Red Pepper Risotto Arancini served with saffron aioli. *Wheat, eggs, milk, celery, soya, sulphites* **€32.95**

DIPS & PÂTÉ

Chicken Liver Pâté **€5.95**
Our smooth chicken liver pâté is made using Port, Brandy, Irish butter, fresh rosemary and thyme. *Milk, sulphites*

Smoked Salmon and Goatsbridge Trout Pâté **€6.95**
A smooth pâté made with Irish smoked salmon, Goatsbridge trout, Irish fresh cream, horseradish and dill. *Gold Blas na hÉireann Award.*
Eggs, milk, fish, mustard, sulphites

Baba Ganoush **€5.95**
This caramelised aubergine dip is spiced with Ras el Hanout, puréed with garlic, fresh thyme and honey. *Celery, sulphites*

Green Olive and Sun-dried Tomato Tapenade **€5.95**
Perfect for your antipasti plater, our tapenade is a blend of green olives, sun-dried tomatoes, garlic, capers and fresh basil. *Sulphites, sesame*

Traditional Hummus **€4.50**
This classic hummus is made with extra virgin olive oil and lightly spiced with cumin and paprika. *Sulphites, sesame*

Avocado Hummus **€4.50**
Our twist on the classic made with fresh avocados. *Sulphites, sesame*

SOMETHING TO START

Serves two

Smoked Haddock and Salmon Fish Cake **€8.25**
Irish smoked haddock, salmon and mashed potato with fresh parsley, coated in crunchy, golden panko crumbs served with miso mayonnaise. *Wheat, eggs, milk, soya, fish, sulphites*

Wild Yellowfin Tuna Fish Cake **€8.25**
Potato, chives and Shines wild yellowfin tuna coated in crunchy panko crust served with chilli and garlic aioli. *Wheat, eggs, milk, soya, fish, sulphites*

Potato, Spring Onion and Charred Corn Cake **€7.25**
Handmade potato, spring onion and charred corn cakes with a crunchy panko crust, served with sweet pepper crème fraiche.
Wheat, eggs, milk, sulphites

HOMEMADE SOUPS

Serves two

Spring Vegetables and Poached Chicken Broth **€8.25**
A light broth made from homemade chicken stock with poached chicken, sweet peas, beans, spinach and finished with seasonal herbs. *Celery*

Roasted Vine Tomato and Basil **€5.50**
This rich and velvelty soup is made using sweet vine tomatoes, extra virgin olive oil and fresh basil. *Celery*

Roasted Root Vegetable **€5.50**
Irish carrots, butternut, turnips and celeriac are roasted with fresh thyme and honey to create this satisfying soup. *Celery*

Leek and Potato **€5.50**
Our take on the classic, made with Irish vegetables and Irish double cream. *Milk, celery*

THE MAIN EVENT

Serves up to six

At The Butler's Pantry we like to cook with the seasons- check in store to see what limited edition and vegetarian specials we have available.

Beef Bourguignon *2 Gold Stars, Great Taste Awards* **€41.95**
Irish grass-fed beef slowly braised in red wine with carrots, pearl onions, garlic, thyme, parsley and bay leaves. *Wheat, milk, celery, sulphites*

Beef Stroganoff **€41.95**
Classic stroganoff with thin strips of Irish grass-fed beef, mushrooms, gherkins, chives and paprika in a sour cream sauce. *Wheat, milk, mustard, celery, sulphites*

Beef Lasagne **€36.95**
Lasagne sheets layered with our rich Irish beef ragu, creamy bechamel sauce and finished with a generous layer of mature Irish cheddar cheese. *Wheat, milk, celery, sulphites*

Chilli con Carne **€36.95**
Smoky chilli sauce with spiced Irish beef mince, tomatoes and red kidney beans, perfect served with rice and fresh lime. *Mustard, celery, sulphites*

Pork and Beef Meatballs **€36.95**
Tender Irish pork and beef meatballs with roasted red peppers in a rich tomato sauce with fresh basil and olive oil. *Sulphites*

Wicklow Lamb Shepherd's Pie **€36.95**
A hearty classic with tender Wicklow lamb and carrots in a rich gravy topped with fluffy mash, serve with our summer vegetables.
Barley, milk, fish, celery

Lamb Tagine *3 Gold Stars, Great Taste Awards* **€41.95**
Succulent lamb shoulder slow-cooked in our own Moroccan spice blend with roasted almonds, apricots and sultanas, finished with fresh coriander. *Almonds, celery, sulphites*

Chicken Boscaiola **€39.95**
Classic comfort food, penne pasta tossed in a creamy Parmesan sauce with mushroom and smoky bacon lardons. *Wheat, eggs, milk, sulphites*

Crunchy seasonal vegetables simmered with lime, coconut and coriander in our Thai curry

Chicken, Mushroom and Bacon Gratin **€39.95**
Irish free-range chicken breast cooked with wild mushrooms and bacon lardons in a cider, fresh cream and tarragon sauce with a toasted hazelnut crust. *Wheat, milk, hazlenut, celery, sulphites*

Basque Pork Casserole **€39.95**
Irish pork shoulder, chorizo and sweet red peppers, cooked in a rich tomato ragù with smoked paprika and Chipotle chilli. *Celery, sulphites*

Thai Red Prawn Curry **€41.95**
A mild curry with juicy prawns, green beans and mixed peppers flavoured with homemade red curry paste, lime leaves and finished with fresh coriander. *Wheat, soya, crustaceans, fish, sulphites*

Classic Fish Pie **€41.95**
Irish salmon, flaky white fish and sweet leeks in a rich, creamy dill sauce, topped with fluffy mash. *Milk, fish, sulphites*

Fish Curry **€41.95**
Flaky white fish, cod, smoked haddock and mussels in a fragrant coconut curry sauce made from lemongrass, ginger, red chilli and mint. *Crustaceans, fish, molluscs*

Thai Vegetable Curry **€30.95**
Fresh sugar snap peas, cauliflower, mixed peppers and fine beans in a mild green curry sauce with coconut and fresh coriander. *Wheat, soya, sulphites*

Vegetable Lasagne **€30.95**
Seasonal vegetables layered with sheets of pasta, tomato sauce, creamy bechamel and finished with a generous layer of mature Irish Cheddar cheese. *Wheat, milk, celery*

Vegan Tofu Tagine **€30.95**
Organic tofu and aubergine slow-cooked in our own Moroccan spice blend with roasted almonds, apricots, sultanas and pomegranate, finished with fresh coriander. *Almonds, celery, soya, sulphites*

SEASONAL SIDES

Serves up to six

Aubergine Parmigiana **€23.95**
Aubergine layered with a rich tomato and basil sauce, Parmesan, creamy mozzarella and topped with golden breadcrumbs. *Wheat, eggs, milk*

Gratin Potatoes **€20.95**
Thinly sliced Irish potatoes in a garlic, thyme and rosemary cream. *Milk*

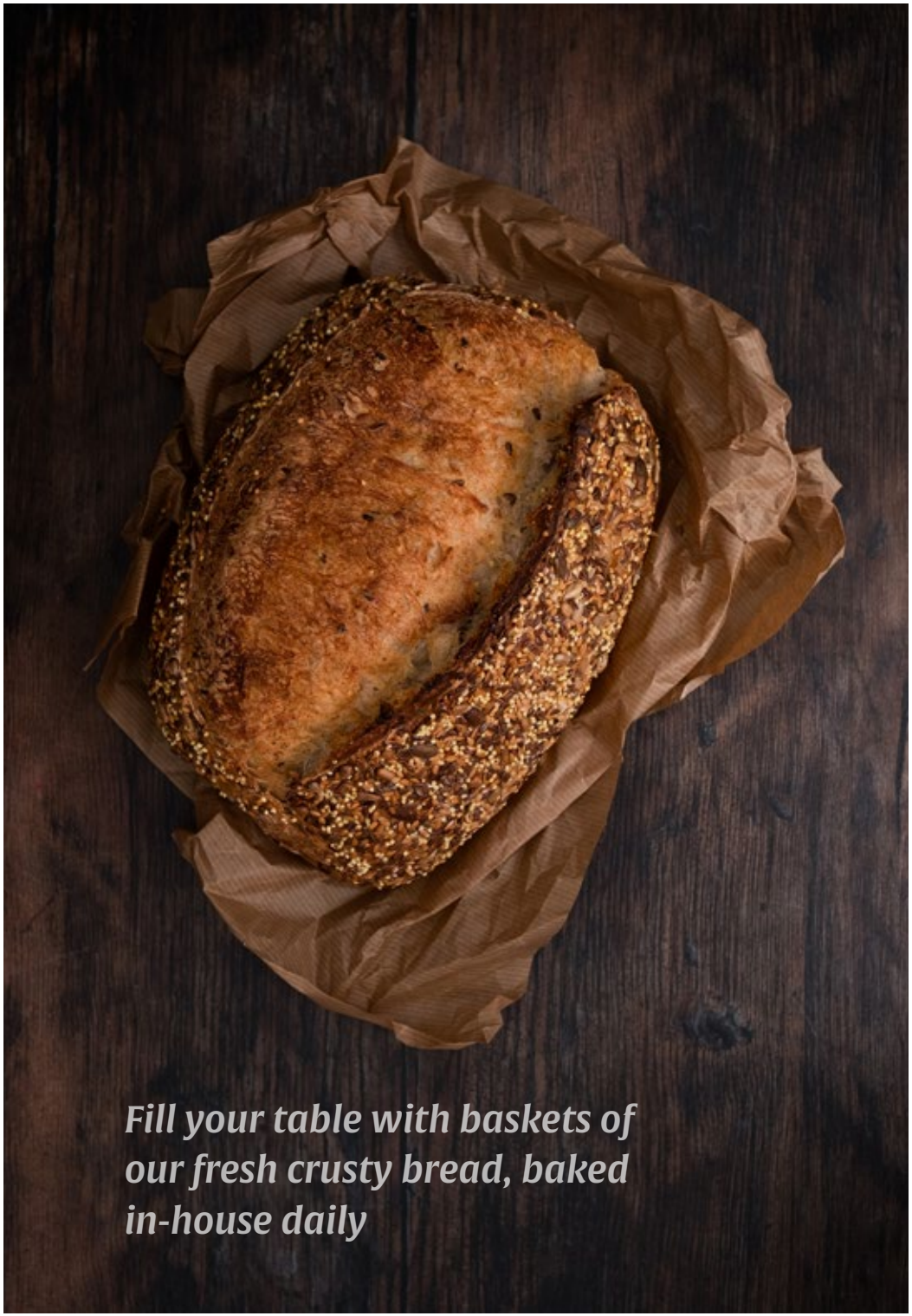
Sweet Potato and Turnip Gratin **€20.95**
Baked sweet potatoes and turnips in a creamy sauce, topped with mature Irish cheddar. *Wheat, milk, hazlenut, sulphites*

Seasonal Summer Vegetables **€19.95**
A selection of fresh produce at their best, tossed in lemon butter and topped with toasted almonds. *Milk, almonds*

Creamy Mashed Potato **€17.95**
Our classic side is made with real Irish butter. *Milk*

Steamed Rice **€8.00**
Long-grain rice, ready to serve.

Couscous **€8.00**
Fluffy couscous finished with lemon zest and seasonal fresh herbs.
Wheat, celery, sulphites



FROM THE BUFFET

Serves eight to ten

Honey Glazed Free-Range Full Ham (serves 25+) **€89.95**
Slow cooked free-range Irish ham in our special honey and brown sugar glaze. *Soya, mustard, sulphites*

Thai Marinated Striploin Beef Spiced Noodles **€75.95**
Thinly sliced beef marinated in our Thai spice mix on a fresh vegetable and noodle salad with a chilli, garlic, coriander and citrus dressing. *Wheat, eggs, soya, sulphites, sesame*

Chermoula Chicken Platter **€55.95**
Succulent Irish chicken marinated in our own chermoula spice mix, served with a bulgur wheat salad and a mint yogurt dressing.
Wheat, milk, sulphites

Dressed Organic Salmon **€79.95**
A lightly poached side of organic Irish salmon dressed with fresh cucumber and citrus crème fraiche. *Milk, fish*

Teriyaki Salmon with Noodles **€69.95**
Pan-fried crispy Irish salmon in a sticky teriyaki glaze on a noodle and fresh vegetable salad, with an Asian citrus dressing.
Wheat, eggs, soya, fish, sulphites, sesame

Quiche Lorraine 10" **€39.95**
Honey roast ham, Irish cheddar and a rich filling encased in crisp all-butter shortcrust pastry. *Wheat, eggs, milk, soya*

Roast Vegetable and Goat's Cheese Quiche 10" **€39.95**
Roast Mediterranean vegetables, Ardsallagh goat's cheese and a rich filling encased in crisp all-butter shortcrust pastry. *Wheat, eggs, milk*

Ardsallagh Goat's Cheese and Beetroot Platter **€39.95**
Creamy Ardsallagh Goat's cheese and tangy pickled heritage beetroot topped with balsamic dressing and toasted pine nuts. *Milk, sulphites*

Eastern Mediterranean Falafel Platter **€39.95**
Lightly spiced falafel, cherry tomatoes, cucumber, carrot sticks and tangy pickled red cabbage served with a yoghurt dressing. *Eggs, milk, sulphites*

SUMMER SALADS

Serves up to six

Roasted Root Vegetable Tabbouleh **€19.95**
Pearl couscous tossed with roasted root vegetables, finished with crunchy pumpkin seeds and smoky Romesco dressing. *Wheat, almond, celery, sulphites*

Curried Cauliflower and Quinoa **€19.95**
Lightly charred cauliflower marinated in a Madras curry blend, with red onion and quinoa, tossed in a mint yogurt dressing, topped with toasted almonds. *Milk, almond, mustard*

Ardsallagh Goat's Cheese Green Salad **€19.95**
A vibrant selection of green seasonal summer vegetables including fennel mixed with freekeh and creamy Ardsallagh Goat's cheese served with a honey mustard dressing.
Wheat, milk, mustard, celery, sulphites

Broccoli, Cherry Tomato and Roasted Hazelnut **€19.95**
A fresh and crunchy salad with broccoli and cherry tomatoes, topped with roasted hazelnut, feta cheese and French dressing.
Milk, hazlenut, mustard, sulphites

Classic Baby Potato Salad **€19.95**
Irish baby potatoes and fresh chives in a classic mayonnaise dressing, perfect at any buffet. *Eggs*

Traditional Coleslaw **€19.95**
The way it should be – shredded white cabbage and carrot in our creamy mayonnaise dressing. *Eggs*

Asian Summer Slaw **€19.95**
Fresh purple cabbage, carrot, radish and coriander in an Asian citrus dressing. *Wheat, soya, sulphites, sesame*

Green Salad **€9.50**
A mix of fresh salad leaves served with a honey mustard dressing.
Mustard, sulphites

A SWEET FINISH

Chocolate Marquise *Gold Blas na hÉireann Award 2021*
A decadent 70% chocolate mousse on a crunchy hazelnut praline base, finished with a chocolate mirror glaze.
Wheat, barley, eggs, milk, almonds, hazlenut, walnuts, cashew, soya
5" (serves 6) **€16.95** 8" (serves 12) **€32.95**

Gateau Laurence *Gold Blas na hÉireann Award 2021*
A rich dark chocolate and almond cake topped with a whipped chocolate and caramel ganache. *Eggs, milk, almonds, soya, sulphites*
8" (serves 8) **€24.95**

Strawberry Fraisier Cake
Almond and pistachio biscuit base with fresh strawberries surrounding a Madagascan vanilla and Kirsh mousseline cream. *Wheat, eggs, milk, almonds, pistachio*
8" (serves 8) **€36.95** 10" (serves 12) **€56.95**

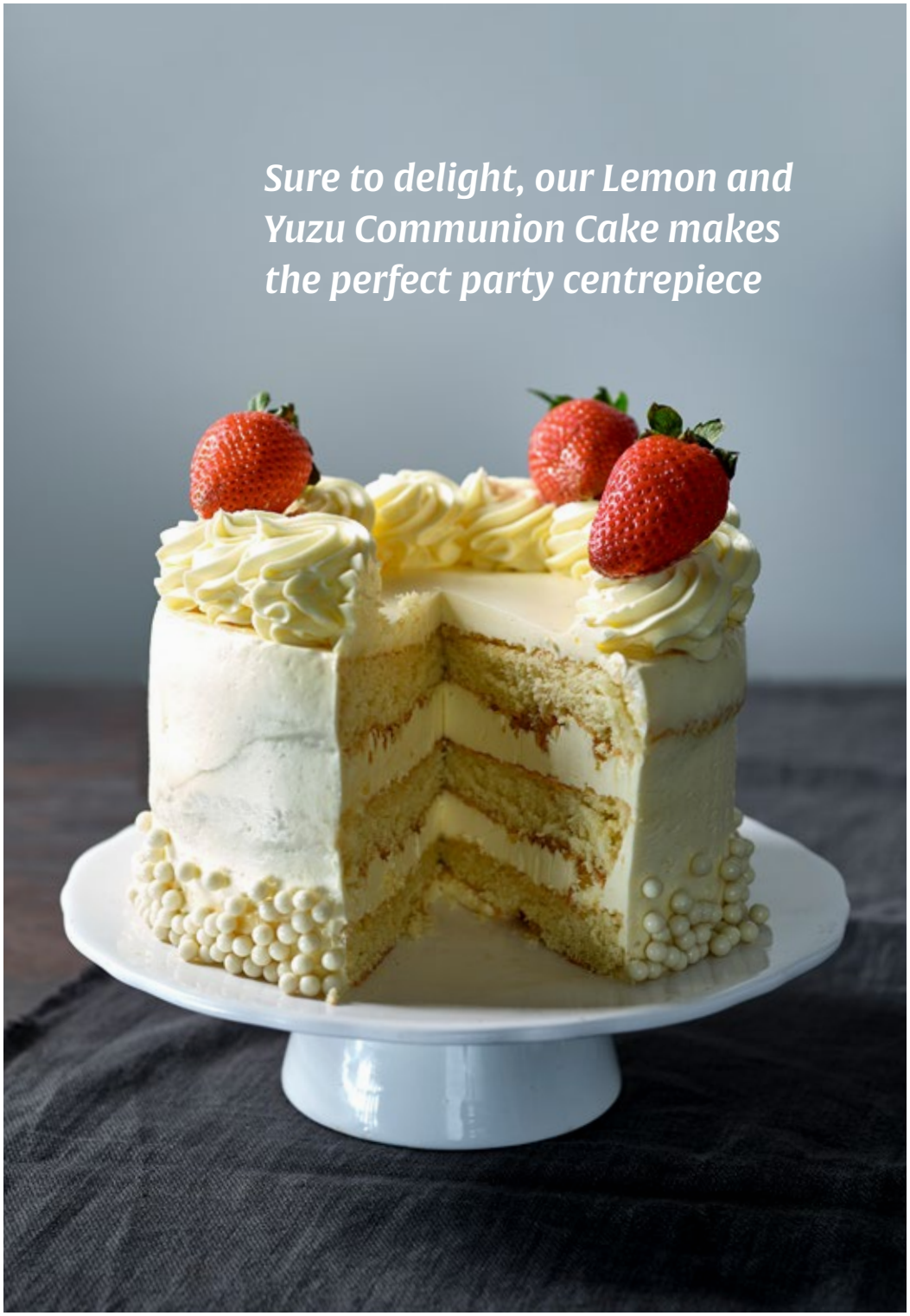
Raspberry and Almond Polenta Cake
Juicy fresh raspberries and sweet almonds make the perfect pairing in this flourless cake. *Eggs, milk, almonds*
8" (serves 8) **€17.95**

Carrot Entremet Cake
Thin layers of carrot cake and light cream cheese frosting, chocolate Chantilly cream and roasted walnuts. *Wheat, barley, eggs, milk, almonds, walnuts, soya, sulphites*
8" (serves 12) **€39.95** 10" (serves 18) **€54.95**

Poached Pear and Almond Frangipane Tart
Pears and velvety frangipane in golden almond pastry. *Wheat, eggs, milk, almonds*
8" (serves 8) **€15.95**

Lemon Meringue Pie *Silver Blas na hÉireann Award 2020*
Crisp pastry case filled with tangy lemon curd, topped with torched Italian meringue and candied citrus. *Eggs, milk, almonds*
8" (serves 8) **€16.95**

Raspberry Meringue Roulade
Our classic dessert – crunchy meringue rolled with fresh Irish raspberries and whipped cream. *Eggs, milk*
10" (serves 8-10) **€29.95**



Chocolate Nougatine Cheesecake
A chocolate and almond nougatine mousse on a crumbly, all-butter biscuit base. *Wheat, milk, almonds, soya*

Lemon and Raspberry Cheesecake
Lemon cream cheese mousse with homemade raspberry confit on a crumbly, all-butter biscuit base. *Wheat, milk, soya*

Madagascan Vanilla and Strawberry Cheesecake
Madagascan vanilla cream cheese mousse, homemade strawberry compote and fresh Irish strawberries on a crumbly, all-butter biscuit base. *Wheat, milk, soya*

5" (serves 4–6) **€15.95** 18" (serves 8+) **€25.95**

DESSERT CANAPÉS

Pricing per dozen

Chocolate, Caramel, Peanut Chocolate Cup **€22.95**
A dark chocolate cup filled with smooth caramel, whipped chocolate ganache and roasted peanuts. *Milk, peanuts, soya*

Vanilla and Raspberry Mini Choux Buns **€20.95**
A crispy mini choux bun surrounding with vanilla crème pâtissière and raspberry confit. *Wheat, eggs, milk,*

Lemon Meringue Tartlets **€20.95**
Crisp pastry case filled with tangy lemon curd, topped with torched Italian meringue and candied citrus. *Wheat, eggs, milk, soya*

COMMUNION & CONFIRMATION CAKES

Lemon and Yuzu Cake
A deliciously light lemon sponge filled with lemon and yuzu buttercream, hand decorated either with buttercream or fondant icing, finished with a personalised name plaque and pink or blue ribbon. 10" (serves 25+)
Wheat, eggs, milk

Buttercream finish **€59.95** Fondant finish **€79.95**

Chocolate Biscuit Cake
With a rich chocolate ganache finish, chocolate dipped strawberries and personalised chocolate name plaque. *Wheat, barley, milk, soya, sulphites*

8" (serves 16-18) **€54.95** 10" (serves 25+) **€89.95**

CHILDREN'S PARTY FAVOURITES

Panko Crusted Mini Chicken Fillet **€29.95**
18 pieces of Irish chicken breast lightly marinated in soy sauce, coated in crunchy, golden panko crumbs served with tomato dipping sauce.

Our mini chicken fillets are prepared by hand so sizes may vary slightly.

Wheat, eggs, milk, soya, mustard

Honey Cocktail Sausages **€18.00**
36 mini cocktail sausages with a sweet honey glaze. *Wheat, sulphitess*

COOKIES & TREATS

Twelve Giant Chocolate Chip Cookies **€24.95**
Wheat, eggs, milk, soya

Twelve Mini Sticky Krispie Squares **€14.95**
Barley, eggs, milk, soya

A SUMMER BARBEQUE

Serves up to twelve

For a fuss-free barbeque, order from our range of premium cuts, burgers and speciality sausages carefully prepared by our award-wining craft butcher? Pair with our handmade barbeque sauces, our vibrant salads and freshly baked breads.

Why not sit back and leave the hard work to us? Let us create the perfect summer gathering in your garden with a chef, barbeque and even a gazebo, whatever the weather!

Irish Angus Striploin Steak **€79.95**
marinated in fresh rosemary and garlic

6oz Irish Beef Burger. *Soya, sulphites* **€28.95**

6oz Irish Lamb Burger. *Soya, sulphites* **€29.95**

Irish Chicken Skewer
marinated in herbs and garlic **€23.95**

Irish Pork Sausage. *Soya, sulphites* **€12.00**

Irish Pork and Leek Sausage. *Soya, sulphites* **€12.00**

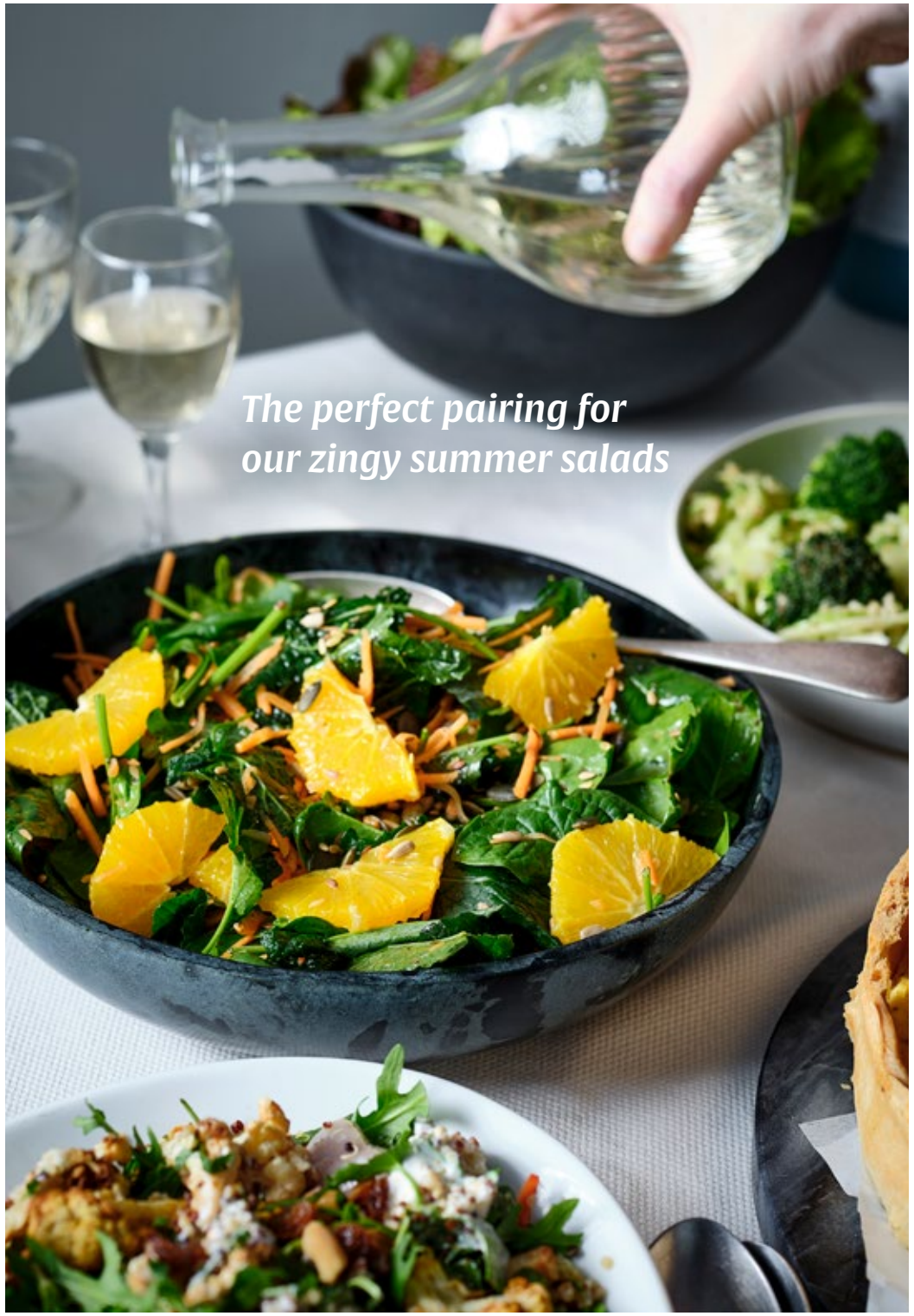
BBQ SAUCES

Serves six

Chimichurri Sauce **€4.25**
A bright and tangy sauce made from fresh parsley, coriander, olive oil, garlic, vinegar, and chilli – perfect for barbecued lamb and beef. *Sulphites*

Salsa Verde **€4.25**
A vibrant green sauce made from fresh parsley, basil, capers, anchovy, garlic, lemon juice and olive oil – best paired with grilled lamb.
Fish, mustard, sulphites

Smokey Chipotle Mayonnaise **€3.95**
Our chipotle mayonnaise has a deep smokey flavour and is the perfect accompiment to barbequed chicken. *Eggs, sulphite*



SANDWICH PLATTERS

Serves six

All our sandwiches are freshly made by hand on a variety of breads. If you have something specific in mind or have a dietary requirement just let us know and we will do our best to accomodate.

Sandwich Selection Platter **€35.00**
A selection of our handmade sandwiches on freshly baked Butler's Pantry bread such as Irish honey roast ham, mature Irish cheddar, wholegrain mustard mayonnaise with rocket salad or grilled Irish chicken, fresh mixed lettuce and spring onion mayonnaise.

Vegetarian Sandwich Selection Platter **€31.00**
A selection of our handmade sandwiches on freshly baked Butler's Pantry bread such as classic egg and chive or grilled Mediterranean vegetables with feta.

Mixed Sandwich Selection Platter **€33.00**
A vibrant selection of our handmade sandwiches with meat and vegetarian fillings.

WINE & CHEESE

Our cheeseboards include an exceptional selection of Sheridan's farmhouse cheeses, artisan crackers and chutneys for your celebration. Prices available on request.

Irish Cheese Board
Includes: Knockanore Smoked Cheddar, Bookers Vintage Cheddar, Cashel Blue, Wicklow Blue Brie, Killeen Goat Gouda, The Butler's Pantry Cheeseboard Chutney, The Butler's Pantry Fig & Walnut Chutney, oat cakes and crackers.

The Ultimate Cheese Board
Includes: Bleu D'Auvergne, Montagnolo Bleu, Brie de Meaux, Gruyere Reserve, Schnebelhorn, Manchego 12m, The Butler's Pantry Cheeseboard Chutney, The Butler's Pantry Fig & Walnut Chutney, oat cakes & crackers.

Celebration Cheese Tower
Go all out and get a celebration cheese tower as an amazing centrepiece for your party.

ORDERING WITH US

From hosting a special celebration to a weekly family dinner box, artisan grocery to gourmet gifts we are here to whet your appetite. Your local Butler's Pantry store is open seven days or find us online at

thebutlerspantry.ie thebutlers_pantry

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THE BUTLER'S PANTRY