

THE BUTLER'S PANTRY  
**CHRISTMAS**  
ENTERTAINING

MERRY  
XMAS

Smoky  
Butter

Red  
Cabbage

Gravy

The  
Bird

Herbys  
Carrots

# A BUTLER'S PANTRY CHRISTMAS

Deck the halls and gather around the table, it's time to prepare for the most delicious time of the year! To serve a meal or give a gift from The Butler's Pantry is to spoil loved ones with the experience of over 35 years of the finest quality and tradition. Our chefs have gathered the freshest local and seasonal ingredients to create a range of indulgent treats, decadent accompaniments and premium craft Irish meats. Whether it's inviting the neighbours over for drinks and canapés, a warming supper for an intimate family feast or laying on a lavish buffet for a corporate event, we're here to help, bringing the best food from our kitchen to yours.

Our gift and hamper range are designed for people who like the finer things in life. The exquisite delicacies have been hand-picked from artisan suppliers and our wine range has been chosen by our sommelier and contains the best wines from small producers around the world.

## 3 WAYS TO SHOP

ONLINE

Visit [thebutlerspantry.ie](http://thebutlerspantry.ie) to place your order for delivery direct to your door nationwide on Christmas week. The last order date for Christmas delivery is 12pm on 16<sup>th</sup> December.

IN STORE

Drop into your local Butler's Pantry store to place your order for collection. Our staff will be happy to advise and assist with your festive planning. The last order date for Christmas collection is 12pm on 16<sup>th</sup> December.

BY PHONE

Call any of our shops to place your order for collection in-store. For larger parties and gatherings, our Events Manager Karolina will be happy to help with our full event planning service.



# FOOD FOR IN-STORE COLLECTION

All food can be ordered in advance for collection in-store.  
Please ensure to place your order by 12pm on the 16<sup>th</sup> December.



## IT'S TIME TO PARTY

Start your celebration as you mean to go on with our indulgent range of canapés and starters.

### ELEGANT CANAPÉS

Price per two dozen

**Free-Range Chicken and Red Pepper Ballotine** with red pepper gel on savoury sable biscuit. *Wheat, egg, milk, almond, celery* **€39.95**

**Goatsbridge Trout and Smoked Salmon Pâté Tartlet** with dill Chantilly cream. *Wheat, egg, fish, soya, milk, celery, mustard, sulphites* **€35.95**

**Ardsallagh Goat's Cheese and Red Onion Tartlet** topped with a smoked almond. *Wheat, egg, soya, milk, almond, sulphites* **€39.95**

**Wild Mushroom Risotto Arancini** served with truffle mayo. *Wheat, egg, milk, celery, sulphites* **€39.95**

### WELCOME NIBBLES

**Mini Sausage Rolls**  
12 mini pork and vegetable sausage rolls served with tomato dipping sauce. *Wheat, egg, milk, mustard, sulphites* **€19.95**

**Honey Cocktail Sausages**  
36 mini cocktail sausages with a sweet honey glaze. *Wheat, milk, sulphites* **€19.95**

**Schwarma Chicken Wings**  
Marinated in a mild schwarma spice mix, ready to be reheated, served with a mint and yoghurt dressing. Approximately 25 pieces. *Milk, egg, sulphites* **€34.95**



## PERFECT FOR SHARING

Create a crowd-pleasing sharing board in minutes with our incredible range of dips and pâtés.

### DELICIOUS DIPS & PÂTÉS

#### Chicken Liver Pâté

Our smooth chicken liver pâté is made to a traditional recipe with Irish butter, fresh rosemary and thyme, and a dash of port and brandy. *Milk, sulphites*

€5.95

#### Classic Pesto

A traditional pesto made with fresh basil, blended with garlic, Grana Padano, pine nuts and extra virgin olive oil. Toss through pasta or server with roasted vegetables. *Egg, milk, sulphites*

€5.95

#### Black Olive Tapenade

Our tapenade is a blend of black olives, roasted garlic, capers and fresh basil. Perfect as the star of an antipasti board.

€5.95

#### Roasted Red Pepper and Aubergine Dip

A smooth and creamy dip, perfect for parties, made with roasted peppers, aubergine, cream cheese and basil. *Milk, sulphites*

€4.95

#### Cherry Tomato Salsa

Perfect for sharing, this fresh salsa is made with vine cherry tomatoes, lime, green chilli and extra virgin olive oil.

€4.25

#### Coriander and Jalapeño Hummus

A delicious twist on our classic hummus, flavoured with coriander, jalapeño and cumin. *Sulphites, sesame*

€4.25

#### Smoky Chipotle Mayonnaise

Our chipotle mayonnaise has a deep smoky flavour and is the perfect accompaniment to chicken or delicious spread on sandwiches. *Eggs, sulphites*

€3.95

#### Traditional Hummus

This classic hummus is made with extra virgin olive oil and is lightly spiced with cumin and paprika. *Sesame, sulphites*

€3.95







## THE FESTIVE FEAST

*Our range of delectable Christmas dishes prepared using time honoured recipes will make hosting Christmas dinner a breeze.*

### SOMETHING TO START

Serves two

#### **Smoked Haddock and Salmon Fish Cake** €7.95

Irish smoked haddock, salmon and mashed potato with fresh parsley, coated in crunchy, golden panko crumbs served with miso mayonnaise.

*Wheat, egg, fish, soya, milk, sulphites*

Serves six

#### **Smoked Salmon and Goatsbridge Trout Terrine** €59.95

*Gold Blas na hÉireann Award*

A smooth pâté made with Irish smoked salmon, Goatsbridge trout, Irish fresh cream, horseradish and dill, wrapped in Irish smoked salmon with yuzu crème fraîche. *Egg, fish, milk, celery, mustard, sulphites*

#### **Chicken Liver Pâté** €14.95

Our smooth chicken liver pâté is made to a traditional recipe with Irish butter, fresh rosemary and thyme, with a dash of port and brandy. *Milk, sulphites*

### SATISFYING SOUPS

Serves two

#### **Mushroom & Tarragon** €6.95

A deliciously rich, chunky mushroom soup flavoured with tarragon, thyme and garlic, finished with Irish cream. *Wheat, celery, milk*

#### **Winter Roasted Root Vegetable** €5.95

Irish carrots, butternut squash, turnips and celeriac are roasted with fresh thyme and honey to create this satisfying soup. *Celery*



## FROM THE BUTCHER

### Healy's Irish Free-Range Bronze Turkey €140.00

Healy's Family Farm specialise in slow-growing, traditional breeds of turkey that enjoy a life outdoors. All their turkeys are hand-plucked in the traditional way and are hung and matured properly to enhance their flavour.

### Stuffed Turkey Crown

Our turkey crown comes boned, filled with our traditional stuffing and ready to pop in the oven. Available as a half-crown or full-crown.

*Wheat, egg, soya, milk, sulphites*

Half Crown **€54.95**      Full Crown **€94.95**

### Unstuffed Turkey Crown

Our turkey crown comes boned and ready to pop in the oven.

Half Crown **€49.95**      Full Crown **€89.95**

### Whole Glazed Free-Range Ham on the Bone €109.95

Our succulent ham is cooked on the bone, ready to finish in the oven with our mustard and brown sugar glaze. *Soya, mustard*

### Loin of Free Range Bacon €49.95

Our prime cut of free-range bacon is cooked and ready to glaze with our mustard and brown sugar glaze. *Mustard*

### Mc Loughlin's Spiced Beef €39.95

Cut from the eye of round and topside of Irish beef and rolled with spices including cloves, ginger and red chilli pepper. *Wheat, milk, mustard*



## VEGETARIAN DELIGHTS

Serves two

### **Vegan Cranberry and Chestnut Nut Loaf** €8.95

This satisfying main course is bursting with roasted nuts, sweet cranberries and festive chestnuts. *Almond, cashew, hazelnut, celery*

### **Parsnip, Wild Mushroom and Cashew Loaf** €7.95

The perfect vegetarian main course with sweet roast parsnips and earthy mushrooms. *Wheat, egg, milk, cashews*

## TRADITIONAL ACCOMPANIMENTS

Serves up to six

### **Festive Stuffing** €9.95

A luxurious stuffing with cranberries, apricots, roasted hazelnuts and fresh herbs. *Wheat, milk, hazelnut, sulphites*

### **Traditional Stuffing** €8.95

A classic stuffing with breadcrumbs, Irish butter, fresh parsley, thyme and chives. *Wheat, milk*

### **Christmas Gravy** €7.50

Made from turkey and roasted vegetable stock and flavoured with red wine and herbs, this is the perfect accompaniment to Christmas dinner. *Wheat, milk, celery, sulphites*

### **Cranberry Sauce** €6.00

Our cranberry sauce is packed full of plump red cranberries and festive spices.

### **Redcurrant and Port Jelly** €5.80

A terrific accompaniment to Christmas dinner or paired with cheese.

## SEASONAL SIDES

Serves up to six

### **Gratin Potatoes** €18.95

Thinly-sliced Irish potatoes in a garlic, thyme and rosemary cream. *Milk*

### **Creamy Mashed Potato** €17.95

Our classic side is made with real Irish butter. *Milk*

### **Duck Fat Roast Potatoes** €12.95

The perfect Christmas potatoes, ready-to-roast in duck fat and thyme.

### **Green Vegetables** €14.95

A selection of fresh produce at their best, tossed in lemon butter and topped with toasted almonds. *Milk, almond*

### **Braised Red Cabbage** €23.95

Red cabbage slowly braised in red wine with cinnamon, star anise, coriander seeds and sultanas. *Sulphites*

### **Seasonal Heritage Carrots** €19.95

Rainbow carrots, ready-to-roast with orange zest and thyme. *Milk*

### **Brussels Sprouts with Smoked Bacon Butter** €13.95

Ready-to-roast Brussels sprouts with a smoked bacon butter. *Milk*

### **Winter Root Vegetables with Honey and Thyme** €13.95

A selection of fresh produce at their best, ready-to-roast in honey and fresh thyme. *Celery*

# PERFECT PUDDINGS

*Indulge in our selection of handmade desserts*

## CHRISTMAS TREATS

### Hand-decorated Christmas Cake

Our traditional fruit cake is full of whiskey-soaked fruit and festive spices, finished with a layer of marzipan and white fondant icing.

*Wheat, egg, milk, almond, walnuts, sulphites*

7" (serves 8) €70.00

### Luxury Handmade Christmas Pudding

Handmade to our traditional recipe, this pudding is full of the plumpest fruits, the crunchiest nuts and the finest spices.

*Wheat, egg, milk, almond, sulphites*

small €17.50                      medium €25.00                      large €35.00

### Chocolate Biscuit Cake Pudding

Crunchy digestive and gingernut biscuits with honeycomb pieces and smooth creamy chocolate, decorated with a chocolate glaze to look like a traditional pudding.

*Wheat, egg, soya, milk*

large €45.00

### Luxury Mince Pies

Our mince pies are handmade with rich and chunky fruit, lashings of brandy and stout, and melt in the mouth buttery pastry.

*Egg, milk*

(serves 6) €9.95

## SWEET ACCOMPANIMENTS

### Brandy Butter

The ultimate partner for mince pies or Christmas pudding, made with real Irish butter and a generous splash of brandy.

*Milk, sulphites*

€6.95

### Vanilla Mascarpone Chantilly Cream

Made with Irish cream and Madagascan vanilla, this is the perfect accompaniment to your dessert.

*Milk*

€4.95







## DESSERT CANAPÉS

Price per dozen

**Chocolate, Caramel and Peanut Cup** €24.95

*Soya, milk, peanut, sulphites*

**Vanilla and Raspberry Mini Choux Buns** €24.95

*Wheat, egg, milk*

**Mini Lemon Meringue Tartlets** €24.95

*Wheat, egg, milk, soya*

## A SWEET FINISH

### **Chocolate Marquise** *Gold Blas na hÉireann Award*

A decadent 70% chocolate mousse on a crunchy hazelnut praline base, finished with a chocolate mirror glaze.

*Wheat, barley, egg, soya, milk, almond, cashew, hazelnut, walnut*

8" (serves 8) €38.95

### **Chocolate and Cherry Roulade**

Kirsch-soaked chocolate sponge filled with cherry confit and vanilla mascarpone Chantilly cream, finished with chocolate ganache.

*Wheat, egg, soya, milk, sulphites*

8" (serves 8) €35.95

### **Chocolate Orange Roulade**

Light chocolate sponge filled with chocolate orange mascarpone Chantilly cream, finished with chocolate ganache and gold chocolate decorations.

*Wheat, egg, soya, milk, sulphites*

8" (serves 8) €35.95

### **Raspberry Meringue Roulade**

Our classic dessert - crunchy meringue rolled with fresh raspberries and whipped cream.

*Egg, milk*

(serves 8-10) €32.95

### **Toblerone Cheesecake**

A milk chocolate and honey-almond nougatine mousse on a crumbly, all-butter biscuit base.

*Wheat, milk, egg, almond, soya*

5" (serves 4-6) €18.75 8" (serves 8-10) €29.95

### **Lemon and Lime Cheesecake**

A lemon cream cheese mousse rippled with lemon curd on a crumbly, all-butter biscuit base.

*Wheat, egg, milk*

5" (serves 4-6) €18.75 8" (serves 8-10) €29.95

### **Dark Chocolate and Cherry Tart**

Crisp pastry case filled with a fruity cherry confit, topped with a smooth, rich dark chocolate ganache.

*Almond, soya, egg, milk, sulphites*

8" (serves 8) €22.95

### Raspberry and Almond Polenta Cake

Juicy fresh raspberries and sweet almonds make the perfect pairing in this flourless cake. *Egg, milk, almond*

8" (serves 8) €19.95

### Lemon Meringue Pie *Silver Blas na hÉireann Award*

Crisp buckwheat pastry case filled with tangy lemon curd, topped with torched Italian meringue and candied citrus. *Egg, milk, almond*

8" (serves 8) €18.95

### Poached Pear and Almond Frangipane Tart

Pears and velvety almond frangipane cream in a golden almond pastry case. *Wheat, egg, milk, almond*

8" (serves 8) €18.95

### Traditional Apple Tart

Crisp Irish apples are mixed with spices and encased in hand-rolled pastry in this traditional apple tart. *Wheat, egg, milk*

8" (serves 8) €11.95

## INDIVIDUAL DESSERTS

Price per six individual desserts

### Vegan Chocolate Cake 3"

A rich, fudgy dark chocolate cake topped with a layer of vegan ganache and finished with a sprinkle of coconut.

*Wheat, soya, sulphites*

€39.95

### Chocolate Fondant

Deliciously soft chocolate cakes with a luxurious molten chocolate centre, ready-to-bake at home. Delicious served with vanilla ice-cream and fresh berries. *Wheat, egg, soya, milk*

€28.95

### Dark Chocolate and Cherry Tart 3"

Crisp pastry case filled with cherry confit, topped with a smooth dark chocolate ganache. *Almonds, soya, egg, milk, sulphites*

€28.95

### Chocolate Brownie

Made with dark chocolate, these rich chocolate brownies are topped with an indulgent layer of ganache.

*Wheat, egg, milk, soya, sulphites*

€22.95

## FROM THE BUFFET

Host a festive gathering with a sumptuous spread to impress your guests.

### COLD BUFFET

Serves eight to ten

#### Honey Glazed Free-Range Full Ham (serves 25+)

Slow cooked free-range Irish ham in a honey and brown sugar glaze. *Soya, mustard*

Un sliced €99.95 Sliced €109.95

#### Dressed Organic Salmon

€114.95

A lightly poached side of organic Irish salmon dressed with fresh cucumber and citrus crème fraîche. *Fish, milk*

#### Quiche Lorraine 10"

€39.95

Honey roast ham, Irish cheddar and a rich filling encased in crisp all-butter shortcrust pastry. *Wheat, egg, soya, milk*

#### Caramelised Onion, Sun-dried Tomato and Feta Quiche 10"

€39.95

This Mediterranean inspired quiche with it's rich filling and crisp all-butter shortcrust pastry is a real crowd pleaser. *Wheat, egg, milk, sulphites*

### WINTER SALADS

Serves up to six

#### Squash, Bulgur and Feta

€19.95

Harissa-marinated roasted butternut squash tossed with bulgur wheat, feta and baby spinach, finished with fresh coriander and toasted pumpkin seeds. *Wheat, milk, sulphites*

#### Classic Baby Potato Salad

€19.95

Irish baby potatoes and fresh chives in a classic mayonnaise dressing, perfect at any buffet. *Egg*

#### Traditional Coleslaw

€19.95

The way it should be- shredded white cabbage and carrot in our creamy mayonnaise dressing. *Egg*

#### Green Salad

€7.95

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





## HOT DISHES

Serves up to six

**Beef Bourguignon** 2 Gold Stars, Great Taste Awards €43.95

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** €43.95

Classic stroganoff with thin strips of Irish grass-fed beef, gherkins, mushrooms, chives and paprika in a sour cream sauce.

*Wheat, milk, celery, mustard, sulphites*

**Beef Lasagne** €39.95

Lasagne sheets layered with our rich Irish beef ragù, creamy béchamel sauce and finished with a generous layer of mature Irish cheddar cheese. *Wheat, milk, celery, sulphites*

**Lamb Tagine** 3 Gold Stars, Great Taste Awards €43.95

Succulent lamb shoulder slow-cooked in our own Moroccan spice blend with roasted almonds, apricots and sultanas, finished with fresh coriander. *Almond, celery, sulphites*

**Chicken & Broccoli Bake** €43.95

Classic and comforting, succulent pieces of chicken breast and broccoli in a rich and creamy sauce, topped with crunchy breadcrumbs.

*Wheat, celery, milk*

**Classic Fish Pie** €50.50

Irish salmon, flaky white fish and sweet leeks in a rich, creamy dill sauce, topped with fluffy mash. *Fish, milk, celery, sulphites*

**Vegetable Lasagne** €29.95

Seasonal vegetables layered with sheets of pasta, tomato sauce, creamy béchamel and finished with a generous layer of mature Irish cheddar cheese. *Wheat, milk, celery*

**Potato, Squash and Red Lentil Curry** €29.95

Our seasonal red lentil curry with butternut squash, potatoes, creamy coconut milk finished with fresh coriander, garlic and lemongrass. *Celery*

**Cauliflower Satay** €39.95

Delicious roast cauliflower and green beans in our peanut and coconut satay sauce, finished with coriander and red chilli. *Wheat, peanut, soya*



## SEASONAL SIDES

Serves up to six

### Gratin Potatoes €18.95

Thinly-sliced Irish potatoes in a garlic, thyme and rosemary cream.

*Milk*

### Creamy Mashed Potato €17.95

Our classic side is made with real Irish butter. *Milk*

### Green Vegetables €14.95

A selection of fresh produce at their best, tossed in lemon butter and topped with toasted almonds. *Milk, almond*

### Braised Red Cabbage €23.95

Red cabbage slowly braised in red wine with cinnamon, star anise, coriander seeds and sultanas. *Sulphites*

### Winter Root Vegetables with Honey and Thyme €13.95

A selection of fresh produce at their best, ready-to-roast in honey and fresh thyme. *Celery*

### Steamed Rice €5.95

Long-grain rice, ready to serve.

## CHILDREN'S PARTY FAVOURITES

### Panko Crusted Mini Chicken Fillet €38.95

16 pieces of Irish chicken breast lightly marinated in soy sauce, coated in crunchy, golden panko crumbs served with tomato dipping sauce. *Our chicken fillets are prepared by hand so sizes may vary slightly.*

*Wheat, egg, soya, milk, mustard, sulphites*

### Twelve Giant Chocolate Chip Cookies €26.95

*Wheat, egg, milk, soya*

### Twelve Mini Sticky Krispie Squares €14.95

*Barley, egg, milk, soya*

# FOOD FOR HOME DELIVERY

Our delicious fresh food hampers can be delivered direct to your door nationwide on 22<sup>nd</sup> December. Please ensure to place your order by 12pm on the 16<sup>th</sup> December.





## CHRISTMAS DINNER FOR TWO

*Includes nationwide delivery*

€99

*Includes Ca Del Roro 'Cult Frizzante' Prosecco*

€115

### SOMETHING TO START

**Smoked Salmon and Goatsbridge Trout Terrine**

*Gold Blas na hÉireann Award Egg, fish, milk, celery, mustard, sulphites*

### THE MAIN EVENT

**Irish Roast Turkey & Bacon with Traditional Stuffing (4 slices).**

*Celery, egg, milk, sulphites*

**Roasted Seasonal Heritage Carrots** with orange zest and thyme. *Milk*

**Roasted Duck Fat Potatoes** with thyme.

**Braised Red Cabbage** with star anise and cinnamon. *Sulphites*

**Christmas Gravy** with red wine and herbs. *Wheat, milk, celery, sulphites*

### THE PERFECT FINISH

**Dark Chocolate Fondant** *Wheat, egg, soya, milk*

## VEGETARIAN CHRISTMAS DINNER FOR TWO

*Includes nationwide delivery*

€80

*Includes Ca Del Roro 'Cult Frizzante' Prosecco*

€96

### SOMETHING TO START

**Wild Mushroom Risotto Cakes** with truffle mayo.

*Wheat, egg, fish, soya, sulphites*

### THE MAIN EVENT

**Vegan Cranberry and Chestnut Nut Loaf** bursting with roasted nuts, sweet cranberries and festive chestnuts. *Almond, cashew, hazelnut, celery*

**Roasted Seasonal Heritage Carrots** with orange zest and thyme. *Milk*

**Creamy Mashed Potatoes** with real Irish butter. *Milk*

**Braised Red Cabbage** with star anise and cinnamon. *Sulphites*

**Festive Stuffing with fruit, nuts and herbs.** *Wheat, milk, hazelnut, sulphites*

**Vegetarian gravy.** *Wheat, celery, milk, soya*

### THE PERFECT FINISH

**Dark Chocolate Fondant** *Wheat, egg, soya, milk*

# CHRISTMAS DINNER IN A BOX

Serves 4-6

Includes nationwide delivery

€275

## SOMETHING TO START

**Smoked Salmon and Goatsbridge Trout Terrine**

*Gold Blas na hÉireann Award* Egg, fish, milk, celery, mustard, sulphites

## THE MAIN EVENT

**Half Turkey Crown**

Our turkey crown comes boned and ready to pop in the oven.

**Loin of Free-Range Bacon**

Our prime cut of free-range bacon is cooked and ready to glaze with our mustard and brown sugar glaze. *Mustard*

**Brussels Sprouts** with smoked bacon butter. *Milk*

**Seasonal Heritage Carrots** ready-to-roast with orange zest and thyme.

**Winter Root Vegetables** ready-to-roast with honey and thyme. *Celery*

**Duck Fat Potatoes** ready-to-roast in duck fat and thyme.

**Braised Red Cabbage** with star anise and cinnamon. *Sulphites*

**Traditional Stuffing** with fresh herbs. *Wheat, milk*

**Christmas Gravy** with red wine and herbs. *Wheat, milk, celery, sulphites*

**Cranberry Sauce**

## THE PERFECT FINISH

**Luxury Handmade Christmas Pudding 900g.** *Wheat, egg, milk, almond, sulphites*

**Brandy Butter.** *Milk, sulphites*

**Dark Chocolate Fondant** *Wheat, egg, soya, milk*

# CHRISTMAS DINNER IN A BOX

Serves 8-10

Includes nationwide delivery

€425

## SOMETHING TO START

**Smoked Salmon and Goatsbridge Trout Terrine**

*Gold Blas na hÉireann Award* Egg, fish, milk, celery, mustard, sulphites

## THE MAIN EVENT

**Full Turkey Crown**

Our turkey crown comes boned and ready to pop in the oven.

**Loin of Free-Range Bacon**

Our prime cut of free-range bacon is cooked and ready to glaze with our mustard and brown sugar glaze. *Mustard*

**Brussels Sprouts** with smoked bacon butter. *Milk*

**Seasonal Heritage Carrots** ready-to-roast with orange zest and thyme.

**Winter Root Vegetables** ready-to-roast with honey and thyme. *Celery*

**Duck Fat Potatoes** ready-to-roast in duck fat and thyme.

**Braised Red Cabbage** with star anise and cinnamon. *Sulphites*

**Traditional Stuffing** with fresh herbs. *Wheat, milk*

**Christmas Gravy** with red wine and herbs. *Wheat, milk, celery, sulphites*

**Cranberry Sauce**

## THE PERFECT FINISH

**Luxury Handmade Christmas Pudding 900g.** *Wheat, egg, milk, almond, sulphites*

**Brandy Butter.** *Milk, sulphites*

**Mini Meringues with Raspberry Compote and Vanilla Mascarpone Chantilly Cream.** *Egg, milk*

**Specially Selected Sheridan's Cheeses (4) with Artisan Crackers.**

*Wheat, milk*



# WINE & CHEESE

We have hand-selected the perfect wine pairings for your festive feast. And why not give your meal the ultimate finishing touch with a show-stopping cheeseboard made with the best Irish and European cheeses?



## SPARKLING WINE

**Marcobarba, 'Barbabolla' Vino Frizzante**, Gambellara, Italy €22.00

*Garganega | Glera | Trebbiano Blend*

**A full bodied Pet Nat with notes of citrus, pear and grapefruit. It is semi-sparkling, simple, juicy, refreshing and lively. The perfect accompaniment for canapés and nibbles and wrapping Xmas presents!**

**Champagne Jacquesson, 'Cuvée 744'**, France, NV €87.00

*Pinot Noir | Pinot Meunier | Chardonnay*

**Deliciously opulent and full of perfectly ripe red and orchard fruits with a toasty richness, a real treat for the season's festivities! Indulge with richer canapés featuring salmon and shellfish, lightly salted crisps, mushroom based vegetarian dishes and even your turkey and stuffing leftovers!**

## WHITE WINE

**Vincent Gaudry, 'La Tournebride'**, Sancerre, France €38.00

*Sauvignon Blanc*

**This Sancerre offers beautiful balance between stony fruit, freshness and minerality. This is a real terroir wine, elegant and classy. Perfect for goat's cheese starters, smoked salmon and winter salads.**

**Francois de Nicolay, 'Chablis Village'**, Chablis, France €39.00

*Chardonnay*

**This is a classic Chablis with floral aromas and intense minerality. Subtle use of oak ageing gives the wine a smooth and elegant structure. The perfect wine for a special gift or fish dishes with butter sauces and lightly dressed oysters.**

## RED WINE

**Fratelli Barba, 'Le Salare'**, Montepulciano d'Abruzzo, Italy €16.00

*Montepulciano*

**Packed with juicy red cherry and plum flavours, this refreshing and easy drinking Italian is a great all-rounder. Perfect with the turkey and cranberry sauce, clove glazed ham and rich vegetarian nut loafs.**

**Chateau Grave Figeac, 'Saint-Emilion Grand Cru'**, Bordeaux, France €48.00

*Merlot | Cabernet Franc*

**A classic wine, rich and full bodied with notes of plums, black cherries, raspberries, violets and cassis. The perfect partner to richer meats this Christmas, such as duck and roast beef with lots glossy red wine gravy.**

**Col d'Orcia, Brunello di Montalcino 'Nastagio', Tuscany, Italy** €60.00  
*Sangiovese*

Romantic and comforting, the perfect wine for a gift or to open on a winter's night. Dried cherry, liquorice, tobacco and mocha notes sit on top of close-grained tannins, perfect for soaking up the richness of rich meat dishes such as a Côte de Boeuf, beef casserole and your classic Italian ragu.

## SWEET & FORTIFIED WINE

**Dimobe, 'Zumbral', Malaga, Spain** €21.00  
*Moscatel de Alejandria*

A sweet and luscious dessert wine made from grapes dried in the Malaga sunlight. A wonderfully rich nose of dried fruits, raisons and honey and equally lush and delicious to drink! Perfect for cherry and chocolate desserts, sweet berry dishes, caramel, blue cheeses and Christmas cake.

**Alvear, Amontillado 'Carlos VII', Montill-Moriles, Spain** €31.00  
*Pedrio Jiménez*

This is a rich sherry wine, bottled after a long ageing. The result is deliciously complex, with both sweet and savoury notes of dried citrus fruits, spices and caramelised nuts and a saline savoury finish. Very versatile partner to mince pies and brandy cream, biscuit cakes, praline and coffee dishes and more savoury affairs such as aged cheese, roast chestnuts and salted almonds.

## CHEESE BOXES

Serves six

Complete your festive feast with our hand-selected cheeses, artisan crackers and delicious chutneys.

**The Irish Cheese Box** €30.00  
A selection of our four favourite Irish cheeses alongside The Butler's Pantry Cheeseboard Chutney and oat cakes.

**The Ultimate Cheese Box** €35.00  
A mix of four European and Irish cheeses with The Butler's Pantry Cheeseboard Chutney and gourmet crackers.

# HAMPERS & GIFTS

A celebratory selection of the finest artisan products, to be enjoyed on the big day or beyond. All of our hampers and gifts are available to purchase in-store or for home delivery. Please ensure to place your order by 12pm on the 16th December.

\*Please note that if a product is unavailable it will be substituted with a product of the same or higher value





## THE BUTLER'S PANTRY CHRISTMAS GIFT BOX

€85



From buttery shortbread and small-batch peanut butter to The Butler's Pantry special lemon curd and nibbles like Blanco Niño Tortilla Chips, The Butler's Pantry Christmas Gift box is a tempting treat for the whole family, presented in a luxury grey gift box.

## THE BUTLER'S PANTRY SELECTS CHRISTMAS HAMPER

€135



Explore a selection of Christmas favourites with The Butler's Pantry Selects Hamper. Think a wonderful Douro, indulgent chocolate truffles and artisan chutney all tucked into our gift box, completed with treats such as Bean & Goose chocolate and biscuits.

## THE BUTLER'S PANTRY DELUXE CHRISTMAS HAMPER

€250



The Butler's Pantry Deluxe Christmas Hamper features a selection of classic favourites from festive tipples, Large handmade chocolates and finest olive oil to fabulous salted caramel fudge and artisan jam, all arranged in a cotton-lined wicker hamper.

## THE BUTLER'S PANTRY ULTIMATE CHRISTMAS HAMPER

€400



This hamper brings together all our favourites for a feast- from wonderful boutique wines to artisan chocolate, scrumptious biscuits and handmade condiments. Presented in a cotton lined wicker hamper, it's full of treats just waiting to be devoured.



## THE BUTLER'S PANTRY CHRISTMAS TRIO

€110



**Champagne Bonnet-Ponson Extra Brut 'Cuvée Perpetuelle'** A very special rich and autumnal wine | **Martin Berdugo 'Ecologico'** Dark and full bodied, perfect for rich and hearty dishes | **Roberta Fugatti Pinot Grigio** Fleshy and floral with flavours of stone fruits and apples

## THE BUTLER'S PANTRY FESTIVE FAVOURITES

€165



**Champagne Bonnet-Ponson Extra Brut 'Cuvée Perpetuelle'** A very special rich and autumnal wine | **Fattoria San Lorenzo 'Rosato di Vera'** Very versatile, light but savoury and textured | **'Little Odissea' Douro** A wonderful accompaniment to richer meats such as duck and beef | **Roberta Fugatti Pinot Grigio** Fleshy and floral with flavours of stone fruits and apples

# GIFT VOUCHERS

Whether you are searching for the ideal gift for a dedicated foodie or a thoughtful gift for those tricky-to-buy-for friends and family members, our gift vouchers are the perfect present which they can enjoy over the festive season or throughout the year.





# ORDERING WITH US

It couldn't be easier to order your Christmas food or gifting.

Contact your local shop or visit our website at

[www.thebutlerspantry.ie](http://www.thebutlerspantry.ie)

## BLACKROCK

53 Mount Merrion Avenue, Blackrock,  
Co. Dublin | (01) 288 5505  
[mountmerrion@thebutlerspantry.ie](mailto:mountmerrion@thebutlerspantry.ie)

## CASTLEKNOCK

5 Castleknock Village Centre,  
Castleknock, Dublin 15 | (01) 811 5951  
[castleknock@thebutlerspantry.ie](mailto:castleknock@thebutlerspantry.ie)

## CLONTARF

2B Vernon Avenue, Clontarf,  
Dublin 3 | (01) 833 3314  
[clontarf@thebutlerspantry.ie](mailto:clontarf@thebutlerspantry.ie)

## DONNYBROOK

97B Morehampton Road,  
Donnybrook | Dublin 4  
(01) 660 8490  
[donnybrook@thebutlerspantry.ie](mailto:donnybrook@thebutlerspantry.ie)

## HARCOURT STREET

13 Harcourt Street,  
Dublin 2 | (01) 255 1771  
[harcourt@thebutlerspantry.ie](mailto:harcourt@thebutlerspantry.ie)

## MONKSTOWN

1A Montpellier Place, Temple Hill,  
Blackrock, Co. Dublin | (01) 284 3933  
[monkstown@thebutlerspantry.ie](mailto:monkstown@thebutlerspantry.ie)

## RAHENY

9 Raheny Shopping Centre, Howth Road,  
Raheny, Dublin 5 | (01) 831 5935  
[raheny@thebutlerspantry.ie](mailto:raheny@thebutlerspantry.ie)

## RATHGAR

99 Rathgar Road, Rathgar,  
Dublin 6 | (01) 492 9148  
[rathgar@thebutlerspantry.ie](mailto:rathgar@thebutlerspantry.ie)

## SANDYCOVE

19 Sandycove Road, Sandycove,  
Co. Dublin | (01) 230 1624  
[sandycove@thebutlerspantry.ie](mailto:sandycove@thebutlerspantry.ie)

## SANDYMOUNT

3 Sandymount Green, Sandymount,  
Dublin 4 | (01) 215 1700  
[sandymount@thebutlerspantry.ie](mailto:sandymount@thebutlerspantry.ie)

## TEMPLEOGUE

Unit 2, 178 Templeogue Road,  
Dublin 6W | (01) 224 3655  
[templeogue@thebutlerspantry.ie](mailto:templeogue@thebutlerspantry.ie)

## EVENTS MANAGER

Karolina Kerrigan  
087 903 8207  
[events@thebutlerspantry.ie](mailto:events@thebutlerspantry.ie)

THE  
**BUTLER'S**  
PANTRY