

THE
BUTLER'S
PANTRY

EASY AUTUMN
and WINTER
ENTERTAINING



EASY ENTERTAINING

From elegant canapés to fabulous dinner parties and spectacular buffets for corporate events, let The Butler's Pantry make entertaining a little bit easier this autumn and winter. For over 35 years, our talented chefs have used only the freshest seasonal produce, preparing all our food by hand.

You can relax knowing that our Events Manager is on hand to help you plan the perfect party. We can help with all the details, from serving staff to equipment and furniture hire, ensuring that your event is a success.

3 WAYS TO SHOP

ONLINE

Visit thebutlerspantry.ie to order from our selection of home catering dishes suitable for delivery direct to your door nationwide.

IN-STORE

Drop into your local Butler's Pantry store to place your order for collection. Our staff will be happy to advise and answer any queries you have about our menu.

BY PHONE

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

Karolina: 087 903 8207



WELCOME NIBBLES

Price per 24 pieces. Minimum order 96 pieces.

Goatsbridge Trout and Smoked Salmon Pâté Tartlet €39.95
with dill Chantilly cream. *Wheat, fish, celery, mustard, soya, egg, milk, sulphites*

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

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

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

SOMETHING TO START

Serves two

Smoked Haddock and Salmon Fish Cake €8.50
Irish smoked haddock, salmon, mashed potato and fresh parsley, coated in crunchy, golden panko crumbs served with miso mayonnaise. *Wheat, egg, fish, soya, sulphites*

Wild Mushroom Risotto Cakes €8.25
Crispy, deep-fried mushroom risotto cakes, in a panko crust, served with our house-made truffle mayo. *Wheat, egg, milk, celery, sulphites*

Price per 4" individual quiche

Quiche Lorraine €5.75
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 €5.25
A Mediterranean inspired quiche with a deliciously rich filling and crisp all-butter shortcrust pastry. *Wheat, egg, milk, sulphites*





DELICIOUS DIPS & PÂTÉS

Chicken Liver Pâté

€5.95

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*

Classic Pesto

€5.95

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*

Black Olive Tapenade

€5.95

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

Roasted Red Pepper and Aubergine Dip

€4.95

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

Cherry Tomato Salsa

€4.25

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

Coriander and Jalapeño Hummus

€4.25

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

Smoky Chipotle Mayonnaise

€3.95

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

Traditional Hummus

€3.95

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

FRESH FROM OUR BAKERY

Made daily by our bakers in small batches, our bread starts with the best flours, salt and water. We never use preservatives or any artificial additives.

Signature Baguette *Gold Blas na hÉireann Award*

€3.50

Our award-winning signature baguette has a perfect crisp, golden crust and a chewy interior. Each baguette is hand-finished to create the perfect rustic shape. *Wheat*

White Sourdough

€5.50

A classic loaf made from sourdough starter and organic wheat flour. It has a subtle sour flavour, a chewy crumb and a beautiful, golden crust. *Wheat*

Seeded Sourdough

€5.50

Our signature sourdough topped with five varieties of roasted seeds to give a nutty flavour and a delicious crunchy texture.

Wheat

Healthy Seeded

€4.50

A healthy light-brown loaf made with wholemeal flour, buttermilk and a variety of seeds. *Wheat, milk*

Brown Wholemeal

€4.30

A traditional, hearty brown bread with a dense texture and rich flavour. *Wheat, milk, egg*

Guinness Bread

€6.00

A hearty brown bread with a distinctive rich, malty Guinness flavour. *Wheat, barley, milk, sulphites*

Sea Salt & Oregano Focaccia

€6.00

A classic, chewy Italian flatbread made with extra virgin olive oil, oregano and sea salt. *Wheat*

*Our range of artisan breads
are made using traditional
methods, the best ingredients
and nothing artificial*





SATISFYING SOUPS

Serves two

Seafood Chowder

€9.95

This rich and velvety soup is made from fresh fish, leeks, potatoes, Irish cream and is finished with fresh herbs.

Wheat, fish, milk, celery

Chunky Chicken Soup

€8.75

Our comforting chicken soup is made with succulent pieces of chicken, house-made chicken stock, Irish cream and nutmeg, finished with chives. *Wheat, milk, celery*

Mushroom & Tarragon

€6.95

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

Gluten, celery, milk

Spicy Mexican Bean

€6.95

This hearty soup is packed with nutritious beans, sweetcorn, tomatoes and warming Mexican spices. *Celery, sulphites*

Butternut Squash and Coconut

€6.25

Roast butternut squash with lemongrass, fresh ginger and coriander in a coconut broth. *Celery, sulphites*

Leek and Potato

€5.95

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

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*

Roasted Red Pepper & Tomato

€5.75

A smooth and smoky soup with roasted red peppers, tomatoes and a hint of paprika. *Celery*

THE MAIN EVENT

Serves up to six

At The Butler's Pantry we like to cook with the seasons using the finest ingredients available. Discover our range of crowd-pleasing favourites and let us take the hassle out of entertaining.

BEEF

Beef Bourguignon *2 Gold Stars, Great Taste Awards*

Irish grass-fed beef slowly braised in red wine with carrots, pearl onions, garlic, thyme, parsley and bay leaves.

Wheat, milk, celery, sulphites

€43.95

Beef Stroganoff

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

€43.95

Beef and Guinness

A traditional dish of Irish grass-fed beef, carrots, mushrooms and bacon lardons in a deep, rich Guinness sauce.

Wheat, fish, milk, celery, sulphites

€43.95

Beef Lasagne

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*

€39.95

Chilli con Carne

Smoky and spicy tomato sauce with Irish beef mince and red kidney beans, perfect served with rice and fresh lime.

Celery, mustard, sulphites

€39.95

PORK

Pork and Beef Meatballs

Tender Irish pork and beef meatballs with roasted red peppers in a rich tomato and fresh basil sauce. *Sulphites*

€39.95

*Our delicious main courses are
made by hand with fresh
ingredients, perfect for
entertaining*



LAMB

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

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

Wicklow Lamb Shepherd's Pie €39.95

Tender Irish lamb and fresh vegetables in a rich gravy, topped with buttery mashed potato. *Barley, fish, milk, celery, sulphites*

CHICKEN

Chicken Satay €43.95

Succulent diced chicken in our incredible peanut and coconut satay sauce, finished with coriander and red chilli. *Wheat, peanut, soya*

Chicken Dhansak €43.95

Irish free-range chicken breast simmered with red lentils in a slightly sweet and spiced curry sauce. *Celery, sulphites*

Goan Red Chicken Curry €43.95

A warming curry with succulent pieces of chicken breast and baby spinach in a fragrant sauce flavoured with our own Goan spice mix. *Celery, mustard*

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*

Chicken and Wild Mushroom Gratin €43.95

Irish free-range chicken breast cooked with wild mushrooms and bacon lardons in a cider, fresh cream and tarragon sauce with a cheese and toasted hazelnut crust. *Wheat, milk, hazelnut, celery, sulphites*

Chicken Boscaiola €39.95

Classic comfort food, diced Irish chicken fillet and penne pasta tossed in a bacon, mushroom and white wine sauce with Grana Padano cheese. *Wheat, egg, milk, sulphites*

VEGETARIAN

Cauliflower Satay €39.95

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

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, Red Lentil and Squash Curry €29.95

A fragrant red lentil curry with lemongrass, butternut squash, potatoes and creamy coconut milk, finished with fresh coriander. *Celery*

Vegetarian Shepherd's Pie €29.95

Our hearty vegetarian version of the comforting classic, diced vegetables and nutritious lentils topped with fluffy mash. *Celery, milk*

Winter Vegetable Chilli €29.95

A vegetable-packed version of the classic. Chunky butternut squash, carrots and celeriac simmered with kidney beans and roasted red onions in a spicy Mexican tomato sauce. *Celery, mustard, sulphites*

Mac & Cheese €19.95

A comforting classic, penne pasta in an aged cheddar sauce finished with a crunchy herb, breadcrumb and hazelnut topping. *Hazelnut, wheat, milk*



SEASONAL SIDES

Serves up to six

Braised Red Cabbage

€23.95

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

Roast Root Vegetables with Honey and Thyme

€19.95

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

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*

Roast Baby Potatoes

€14.95

Delicious skin-on roast baby potatoes with a rosemary and garlic herb butter. *Milk*

Roast Carrots with Orange and Thyme

€14.95

Rustic cut carrots, ready-to-roast with orange zest and thyme butter. *Milk*

Steamed Green Vegetables

€14.95

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

Steamed Rice

€5.95

Long-grain rice, ready to serve.

Classic Chicken Gravy

€4.95

Made with our own chicken stock and red wine, flavoured with rosemary and thyme- the perfect accompaniment to roast chicken. *Wheat, celery, milk, sulphites*

FROM THE BUFFET

Serves eight to ten

We are famous for helping our customers create effortless, show-stopping buffets. Relax and let your guests help themselves to our irresistible dishes, from hand-made quiches with flaky pastry to vibrant, fresh salad bowls, there's something to suit everybody.

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*

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*

Ardsallagh Goat's Cheese and Beetroot Bowl €54.95

Creamy Ardsallagh Goat's cheese and tangy pickled heritage beetroot topped with balsamic dressing and toasted pine nuts.

Milk, sulphites

Tofu & Sweet Potato Buddha Bowl €64.95

Spiced tofu and sweet potato on a bed of bulgur and quinoa with chickpeas, pickled onions and a tahini dressing. *Wheat, soy,*

sesame, sulphites, celery.

Dressed Organic Salmon €114.95

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

Chicken Liver Pâté €14.95

Our smooth chicken liver pâté, made to a traditional recipe with butter, fresh rosemary and thyme, and a dash of port.

Milk, sulphites



A show-stopping buffet is the perfect centrepiece for any gathering

Chermoula Chicken Platter

Succulent Irish chicken marinated in our own chermoula spice mix, with a bulgur wheat salad and a mint yogurt dressing.

Wheat, milk, sulphites

€64.95

Thai Chicken Salad Platter

Bronze Blas na hÉireann Award

Succulent Irish chicken poached in coconut milk flavoured with lemongrass and crunchy Asian slaw on mixed leaves, finished with crunchy cashew nuts and crispy onions.

Wheat, soya, sesame,

cashew, sulphites

€64.95

Smoked Salmon and Goatsbridge Trout Terrine

Gold Blas na hÉireann Award

A smooth pâté made with Irish smoked salmon and Goatsbridge trout, Irish fresh cream, horseradish and dill, wrapped in smoked salmon with yuzu crème fraîche.

Egg, fish, milk,

celery, mustard, sulphites

€69.95

Sweet Chilli Salmon with Pak Choi

Pan-fried crispy Irish salmon in a sweet chilli glaze on a noodle and fresh vegetable salad, with an Asian dressing.

Wheat, eggs, soya, fish, sulphites, sesame

€89.95

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

WINTER SALADS

Serves up to six

Squash, Bulgur and Feta

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

Wheat, milk, sulphites

€19.95

Broccoli, Cherry Tomato and Roasted Hazelnut

A fresh and crunchy salad with broccoli and cherry tomatoes, topped with roasted hazelnuts, feta cheese and French dressing.

Milk, hazelnut, mustard, sulphites

€19.95

Pesto Pasta

Penne tossed in a basil pesto dressing with toasted pine nuts parmesan shavings and fresh basil.

Wheat, egg, milk

€19.95

Classic Baby Potato Salad

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

Egg

€19.95

Traditional Coleslaw

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

Egg

€19.95

Winter Slaw

Fresh purple and white cabbage, red pepper, radish and onion tossed in a lemon mayonnaise dressing.

Egg

€19.95

Green Salad

A mix of fresh salad leaves served with a honey mustard dressing.

Mustard, sulphites

€7.95



A SWEET FINISH

At The Butler's Pantry we are passionate about desserts. Our team of very talented team of patisserie chefs love to create new indulgences but rest assured, you will always be able to find your favourites too!

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, egg, milk, almond, hazelnut, walnut, cashew, soya

5" (serves 6) **€23.95**

8" (serves 12) **€38.95**

Raspberry Meringue Roulade

Our classic dessert - crunchy meringue rolled with fresh Irish raspberries and whipped cream. *Egg, milk*

10" (serves 8-10) **€32.95**

Toffee Pecan Roulade *Silver Blas na hÉireann Award*

Crunchy meringue rolled with fresh whipped cream, decadent toffee sauce and finished with toasted pecans. *Pecan, egg, milk*

10" (serves 8-10) **€32.95**

Irish Cream Liqueur Cheesecake

An Irish cream liqueur mousse rippled with salted caramel on a crumbly, all-butter biscuit base. *Wheat, milk*

5" (serves 4-6) **€18.75**

8" (serves 8-10) **€29.95**

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+) **€29.95**

Lemon & Lime Cheesecake

A lemon and lime 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+) **€29.95**

Vegan Chocolate Cake

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

8" (serves 8) **€24.95**

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. *Eggs, milk, almonds*

8" (serves 8) €19.95

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) €18.95

Poached Pear and Almond Frangipane Tart

A classic combination- poached pears and velvety frangipane in crisp, golden almond pastry. *Wheat, eggs, milk, almonds*

8" (serves 8) €18.95

Victoria Sponge

A light, fluffy sponge filled with house-made strawberry jam and whipped Irish double-cream, finished with a fresh strawberry.

Wheat, egg, milk

8" (serves 8) €17.95

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

Caramel Brownie Traybake

These decadent brownies are topped with a layer of rich caramel sauce and finished with roasted hazelnuts. *Wheat, egg, milk, soya, hazelnut*

(serves 12) €26.95

Chocolate Brownie Traybake

Perfect for entertaining, our famous chocolate brownies are topped with a layer of decadent ganache. *Wheat, egg, milk, soya, sulphites*

(serves 12) €24.95

Our handmade desserts are the perfect finish to any celebration



INDIVIDUAL DESSERTS

An indulgent end to a sophisticated dinner party or perfect for creating a stress-free dessert table, our handmade mini dessert selection has something to suit everyone.

Price per six individual desserts

Vegan Chocolate Cake 3"

€39.95

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

Wheat, soya, sulphites

Lemon Meringue Pie 3" *Silver Blas na hÉireann Award*

€29.95

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

Egg, milk, almond

Chocolate Fondant

€28.95

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*

Dark Chocolate and Cherry Tart 3"

€28.95

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

Chocolate Brownie

€22.95

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

Wheat, egg, milk, soya, sulphites

French Meringues

€11.95

Crisp on the outside, chewy on the inside. Pair our handmade meringues with Vanilla Chantilly Cream and Mixed Berry Compote for a show-stopping dessert. *Egg*

DESSERT SAUCES

Caramel Sauce

€4.50

Made with real Irish butter and fresh cream, our caramel sauce is amazing on brownies, meringues and ice cream. *Milk*

Vanilla Chantilly Cream

€4.95

Very versatile and perfect with our giant meringues, our Vanilla Chantilly Cream is made with fresh Irish cream and real Madagascan vanilla. *Milk*

Mixed Berry Compote

€3.95

Packed full of delicious mixed berries and lightly spiced with vanilla, cinnamon and star anise, this versatile compote is perfect on everything from breakfast to dessert.

DESSERT CANAPÉS

Price per 12 pieces.

Chocolate, Caramel and Peanut Cups

€25.00

A white chocolate cup filled with smooth caramel and roasted peanuts, topped with a generous layer of whipped chocolate ganache. *Milk, peanuts, soya*

Vanilla and Raspberry Mini Choux Buns

€25.00

A crispy mini choux bun surrounding with vanilla crème pâtissière and raspberry confit, finished with pink raspberry icing. *Wheat, eggs, milk,*

Lemon Meringue Tartlets

€25.00

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

SPECIALITY CAKES

Handmade by our pastry chefs and decorated with care, here you'll find the perfect cake to celebrate any occasion.

Chocolate Krispie Cake

With a rich chocolate ganache finish, crunchy pearls and personalised chocolate name plaque. *Barley, wheat, egg, soya, milk*

5" (serves 10) **€26.95** 8" (serves 18) **€33.95** 10" (serves 25+) **€53.95**

Chocolate Sponge Cake

A light and fluffy chocolate Genoise sponge filled with a chocolate buttercream icing. *Wheat, egg, soya, milk, sulphites*

8" (serves 10+) **€36.95** 10" (serves 20+) **€47.95**

Victoria Sponge Cake

A traditional Victoria sponge filled with Irish double cream and Crossogue strawberry jam, finished with fresh Irish strawberries (when in season) and white chocolate shavings. *Wheat, egg, soya, milk*

8" (serves 6-8) **€38.95** 10" (serves 12+) **€54.95**

Confetti Cake

A show-stopping hand-decorated celebration cake, perfect for parties. Three layers of deliciously light vanilla sponge filled with vanilla buttercream and decorated with rainbow sprinkles. *Wheat, egg, milk*

8" (serves 12+) **€59.95**

Chocolate Biscuit Cake *Gold Blas na hÉireann Award 2022*

Finished with a rich chocolate ganache finish or hand-decorated with fondant and a personalised name plaque. *Wheat, barley, soya, milk, sulphites*

Ganache finish 8" (serves 16-18) **€69.95** 10" (serves 30-35) **€94.95**

Fondant finish 8" (serves 16-18) **€79.95** 10" (serves 30-35) **€104.95**





CHILDREN'S PARTY FAVOURITES

Panko Crusted Mini Chicken Fillet €38.95

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, egg, milk, soya, mustard, sulphites*

Schwarma Chicken Wings €34.95

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

Honey Cocktail Sausages €19.95

36 mini cocktail sausages with a sweet honey glaze.
Wheat, sulphites

Mini Sausage Rolls €19.95

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

COOKIES & TREATS

Twelve Mini Sticky Krispie Squares €16.95

Barley, egg, milk, soya

Twelve Mini Chocolate Chip Cookies €7.95

Wheat, egg, milk, soya

Twelve Mini Meringues €5.95

Egg



SANDWICH PLATTERS

Serves six

Classic Selection €36.95

A selection of our handmade sandwiches on freshly baked Butler's Pantry bread such as honey roast ham, mature cheddar, mustard mayonnaise with rocket or grilled chicken, mixed lettuce and spring onion mayo. *Wheat, egg, soya, milk, walnut, celery, mustard, sulphites*

Mixed Selection €34.95


A vibrant selection of our handmade sandwiches with meat and vegetarian fillings. *Wheat, egg, soya, milk, walnut, celery, mustard, sulphites*

Vegetarian Selection €30.95

A vibrant selection of our handmade sandwiches with vegetarian fillings. *Wheat, egg, soya, milk, walnut, celery, mustard, sulphites*

ORDERING WITH US

From hosting a 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 a week or find us online at thebutlerspantry.ie  [thebutlers_pantry](https://www.instagram.com/thebutlers_pantry)

BLACKROCK

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

CASTLEKNOCK

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

CLONTARF

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

DONNYBROOK

97B Morehampton Road,
Donnybrook, Dublin 4
(01) 660 8490
donnybrook@thebutlerspantry.ie

HARCOURT STREET

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

MONKSTOWN

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

RAHENY

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

RATHGAR

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

SANDYCOVE

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

SANDYMOUNT

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

TEMPLEOGUE

Unit 2, 178 Templeogue Road,
Dublin 6W | (01) 224 3655
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EVENTS MANAGER

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THE
BUTLER'S
PANTRY