

Available Friday, Saturday & Sunday
11:00 - 16:00

Picnics

at

Bookings & enquiries please email
info@burtownhouse.ie

Menu 1

€27 per person



Menu 2

€35 per person

Start

Cold Beetroot, Spring Onion & Cucumber Soup
with Hard Boiled Egg & Chives
served with Homemade Brown Guinness Bread
or
Antipasti with Serrano Ham, Garden Pickles,
Buffalo Mozzarella, Dips, Focaccia & Pesto Dressing

Main

Garden Vegetable Tart, dressed leaves & herbs
or
Selection of Sourdough Baguettes
(choose 1 per person)
Seafood Cocktail, Kimchi Spiced Cured Beef or
Gruyère Cheese
served with a selection of seasonal delights

Dessert

Double Chocolate Brownie with Creme Fraiche or
Elderflower & Rhubarb Crumble with Fresh Cream

Still / Sparkling Water & Tea / Coffee inc.

Start

Dressed Seasonal Prawn Salad, Lemon Curd, Almonds,
Herbs & Pesto Toast
or
Chicken Caesar Salad, Parmesan Shavings,
Sourdough Herb Croûtons, Homemade Dressing
or
Antipasti with Serrano Ham, Garden Pickles,
Buffalo Mozzarella, Dips, Focaccia & Pesto Dressing

Main

Choose 1 of 4
Smoked Salmon, Kimchi Beef or Marinated Chicken Fillet
all served with Garden Leaves & Herbs,
Potato Salad & Seasonal Produce
or a Garden Vegetable Tart
served with the above sides.

Dessert

Double Chocolate Brownie with Creme Fraiche or
Elderflower & Rhubarb Crumble with Fresh Cream

Still / Sparkling Water & Tea / Coffee inc.

Kids Menu

€15 per person

Start

Vegetable Soup w/ Homemade Brown Bread

Main

Fish Goujons & Chips
or
Cottage Pie & Mash
or
Penne Pasta & Tomato Sauce

Dessert

Chocolate Ice Cream or Brownie & Cream

Add ons

Bread & Dips - €6.95 (for 2)

Bottle of Elderflower Cordial - €5.50

Bottle of Prosecco - €32

Organic Wine -White, Rose & Red - €26 per bottle

Craft Beer - €5.50

Ice Cooler of 4 Beers - €20

Full wine and drinks list also available.

Terms & Conditions

A deposit of €10pp is required to confirm a booking and picnic tables.

Confirmation of food orders must be placed 48 hours prior to arrival time.

Please note that only food and beverages from Burtown House may be consumed on the premises.

We only do one sitting per table and so the table is yours for the day.

Free access to the gardens is included.

No field sports allowed unfortunately.

Apologies no umbrellas available but please feel free to bring your own if required.

Social distancing will be enforced at all times.



Green Barn At Home is a call & collect service
Collections are available Friday & Saturday from 11:00 - 16:00
in 15 minute collection time slots

Orders for Saturday collection must be placed by 17:00 Friday
Email your order to paul@burtownhouse.ie stating your preferred collection time

M E N U

French Onion Soup.....€5.95

served with homemade brown bread & gruyère croûtons

Chicken & Bacon Pie.....€9.95

designed to finish cooking at home

free range chicken, bacon, puff pastry, seasonal leaves

Fish Pie.....€9.95

designed to finish cooking at home

mixed seafood, mash potato, seasonal vegetables

Dexter Burger Box.....€9.95

designed to finish cooking at home

dexter beef burger, brioche bun, potato fondant, smoked knockanore cheese, aioli, seasonal leaves

Caesar Salad.....€7.95

add salmon, prawns or chicken - €9.95

caesar dressing, croûtons, parmesan shavings

Antipasti Box.....€12.95

designed to share

mixed select cured meats, soft cheese, homemade focaccia, homemade chutney

Cheese Box.....€12.95

designed to share

mixed select cheese, grapes, homemade oat crackers, homemade chutney

Homemade Rhubarb & Elderflower Crumble.....€5.50

served with cream or custard

Homemade Rich Chocolate Brownie.....€5.50

served with cream or custard

Moulin de Gassac Guilhem 2018.....€16:00

Languedoc-Roussillon, France

Rosé

grenache,
syrah, carignan

White

sauvignon blanc,
grenache blanc, clairette

Red

grenache,
syrah, cinsault



WOODFIRED PIZZA TAKEAWAY MENU

NO.1 SPICED MEAT - €17

MIXED MEATS, NEW SEASON ONIONS, CHILLI,
FRESH HERBS, GARDEN PICKLES, HERB TOMATO SAUCE

NO.2 GREEN BARN - €16

GARDEN BROCCOLI, NEW SEASON ONIONS, BABY COURGETTES,
BEETROOT, BASIL PESTO, SEASONAL LEAVE, SPINACH CREAM BASE

NO.3 SEAFOOD - €18

MUSSELS, PRAWNS, NATURAL SMOKED HADDOCK,
NEW SEASON ONIONS, HERB TOMATO SAUCE

NO.4 MARGHERITA - €14

BUFFALO MOZZARELLA, FRESH BASIL, SEA SALT,
HERB TOMATO SAUCE

SIDE SALAD - €4.50

FRESH LEAF SALAD, BUFFALO MOZZARELLA, HOUSE DRESSING

SIDE DIP - €2.50

HOMEMADE AIOLI
