

MJ



Welcome to the Lady Helen

Thank you for joining us in our 260-year-old Manor House. I am delighted to welcome you to your table.

As the Chef of the Lady Helen Restaurant, I want to share with you my food, which reflects my upbringing, locality, travels, and most of all my personality.

At the Lady Helen Restaurant, we continually work with those who supply us with top quality ingredients, brought in a sympathetic, and honest manner to your plate.

Thank you for being a part of our story, we look forward to creating memories with you, that will linger long after your last bite and most of all, enjoy your evening with us.

John Kelly
Chef, Lady Helen

Menu

Smoked Mackerel Cone
Horseradish - Lemon - Oscietra Caviar

Parsley Gougère
Blue Cheese - Bonito Flakes

Jerusalem Artichoke
Shimeji Mushroom - Chervil

Foie Gras & Dashi
Walnut - Pear - Treacle Brioche

Duck Egg & Chanterelle
Sablé Biscuit - Black Truffle

Turbot
Mussels - Pickled Gooseberries - Yuzu Miso

Tipperary Organic Veal
Baby Leek - Cornichon - Fermoy Organic Cheese

Mount Juliet Estate Honey
Waterford Whiskey - Blood Orange

Hazelnut
Cœur de Guanaja Chocolate - Passion Fruit

Petit Fours

€150 per person
Wine Pairing €75 per person

Optional Cheese Course - €22.50 per person