

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
Domaine Wachau, Gruner Veltiner, Austria

Parsley Gougère

Blue Cheese - Bonito Flakes

Jerusalem Artichoke

Shimeji Mushroom - Chervil

Foie Gras & Dashi

Walnut - Pear - Treacle Brioche
John & Mike Favre, Petite Arvine, Switzerland

Duck Egg & Chanterelles

Sablé Biscuit - Black Truffle
Dinavolino, G. Armani, (orange wine), Italy

Red Mullet

Carrot Violet Artichoke Bouillabaisse
Pesquera, Crianza, Ribera del Douero, Spain

Tipperary Organic Veal

Baby Leek - Cornichon - Fermoy Organic Cheese
Bourgueil, "Nuits d'Ivresses", Domaine Breton, France

Mount Juliet Estate Honey

Waterford Whiskey - Blood Orange

Hazelnut

Cœur de Guanaja Chocolate - Passion Fruit
Banyuls, domaine Pietri-Geraud, "Mademoiselle O", France

Petit Fours

€160 per person

Wine Pairing €85 per person

Optional Cheese Course - €22.50 per person