

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

**Pickled Gooseberries Cone**  
Horseradish - Lemon  
*Domaine Wachau, Gruner Veltiner, Austria*

**Parsley Gougère**  
Blue Cheese - Black Truffle

**Jerusalem Artichoke**  
Shimeji Mushroom - Chervil

**Orzo Rice**  
Olive - Basil - Carrot - Anise  
*Chateau Vignelaure, Provence, Rose, France*

**Duck Egg & Chanterelle**  
Sablé Biscuit - Black Truffle  
*Dinavolino, G. Armani, (orange wine), Italy*

**Violet Artichoke**  
Pickled Shiitakes - Baby Leek - Chive Beurre Blanc  
*John & Mike Favre, Petite Arvine, Switzerland*

**Roast Cabbage**  
Hen of the Woods - Fermoy Organic Cheese  
*Bourgueil, "Nuits d'Ivresses", Domaine Breton, France*

**Mount Juliet Estate Honey**  
Waterford Whiskey - Blood Orange

**Hazelnut**  
Coeur de Guanaja Chocolate - Passion Fruit  
*Banyuls, domaine Pietri-Geraud, "Mademoiselle O", France*

**Petit Fours**  
€160 per person  
Wine Pairing €85 per person

Optional Cheese Board Course - €22.50pp