

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

Cauliflower

Vadouvan Spice - Apple - Lime
La Petite Gaule du matin, Frantz Saumon, France

Mackerel Cone

Horseradish – Lemon - N25 Kaluga Réserve Caviar

Cevennes Onion

Pickled Shiitake - Lardo di Colonnata

Foie Gras & Dashi

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

Asparagus

Estate Herbs - "Salad Cream"
Vermentino, Bolgheri, Villa Antinori

Mullaghmore Lobster

Carrot - Violet Artichoke - Bouillabaisse
Apostrophe, Terres Promises, France

Tipperary Organic Veal

Baby Leek - Black Truffle "Tuber Melanosporum" - Aged Comté Cheese
Geol, Coster del Segre, Tomas Cuisine

Mount Juliet Estate Honey

Waterford Whiskey – Mandarin

Hazelnut

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

Petits Fours

€160 per person
Wine Pairing €95 per person
Prestige Wine Pairing €205 per person
Optional Cheese Course - €22.50 per person