

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  
*Les Terroirs, Louis Picamelot, France*

### Navet Cone

Horseradish - Lemon

### Cevennes Onion

Pickled Shiitake - Pedro Jimenez

### Orzo Rice

Olive - Basil - Carrot - Anise  
*L'apostrophe, Domaine Terres Promises, France*

### Asparagus

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

### Jerusalem Artichoke

Gooseberries - Baby Leek - Chive Beurre Blanc  
*La Petite Arvine, John & Mike Favre, Switzerland*

### Roast Cabbage

Baby Leek- Estate Wild Garlic – Aged Comté Cheese  
*Ink, Judith Beck, Austria*

### Mount Juliet Estate Honey

Waterford Whiskey - Mandarin

### Hazelnut

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

Petit Fours

€160 per person

Wine Pairing €95 per person

Prestige Wine Pairing €205 per person

Optional Cheese Board Course - €22.50pp