

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

€175 per person

Wine Pairing €95 per person

Prestige Wine Pairing €205 per person

Optional Cheese Board Course - €22.50pp

Menu

Cauliflower

Vadouvan Spice - Apple - Lime
La Cave se Rebiffe, Franz Saumon, France

Navet Cone

Horseradish – Lemon

Garden Pea

24 month Aged Parmesan - Australian Black Truffle

Cevennes Onion

Pickled Shiitake - Pedro Jimenez

Orzo Rice

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

San Marzano Tomatoes

Estate Herbs - "Salad Cream"
La Dilettante, Domaine Breton, France

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

"Strawberry Garden"

Kilkenny Organic Strawberries, Lovage Ice Cream
Banyuls, Domaine Pietri-Geraud, "Mademoiselle O", France

Petit Fours