

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 up bringing, 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

Non-Alcoholic Wine Pairing €65 per person

Optional Cheese Course - €22.50 per person

## Menu

### Cauliflower

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

### Mackerel Cone

Horseradish - Lemon

### Celeriac

30-month Aged Parmesan - Autumn Black Truffle

### Cevennes Onion

Pickled Shiitake - Lardo di Colonnata

### Foie Gras & Dashi

Walnut - Pear - Treacle Brioche  
*Y'a Plus qu'a, Kumpf and Meyer, France*

### Hens Egg Yolk

*Chanterelle, Sable Biscuit, Madeira Jelly*  
*Vidonia, La Suertes Del Marques, Spain*

### Black Sole

Radish - Violet Artichoke – Rossini Gold Selection Caviar  
*Apostrophe, Terres Promises, France*

### Tipperary Organic Veal

Girolles - Comté - Baby Leek – White Truffle  
*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*

### Petits Fours