

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 Board Course - €22.50pp

Menu

Cauliflower

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

Cucumber Chutney

Horseradish - Lemon

Celeriac

30-month Aged Parmesan - Autumn Black Truffle

Cevennes Onion

Pickled Shiitake - Pedro Jimenez
Apostrophe, Domaine Terres Promises, France

Orzo Rice

Olive - Basil - Violet Artichoke

Hens Egg Yolk

Chanterelle - Sable Biscuit - Madeira Gelly
Trisole, Cantine Birgi, Italy

Jerusalem Artichoke

Gooseberries - Baby Leek - Chive Beurre Blanc
Trenzado, La Suertes Del Marques, Spain

Roast Cabbage

Smoked Almond - 24 Month Aged Comté - 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

Petit Fours