

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

€185 per person  
Wine Pairing €95 per person  
Prestige Wine Pairing €205 per person  
Optional Cheese Course - €22.50 per person

## Menu

### Cauliflower

Vadouvan Spice - Apple - Lime

### Mackerel

Horseradish - Lemon - Wexford Seaweed

### Celeriac

30-month Aged Parmesan - Winter Black Truffle

### Cevennes Onion

Pickled Shiitake - Lardo di Colonnata

### Foie Gras & Dashi

Walnut - Pear - Treacle Brioche

### Luberon Asparagus

"Salad Cream" - Estate Herbs

### Black Sole

Violet Artichoke - Green Olive - Rossini Golden Caviar

### Tipperary Organic Veal

Baby Leek - 24 Month Aged Comté - Winter Black Truffle

### Mount Juliet Estate Honey

Waterford Whiskey - Mandarin

### Hazelnut

Cœur de Guanaja Chocolate - Passion Fruit

**Lady Helen Sweet Trolley**