

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 Board Course - €22.50pp

Menu

Cauliflower

Vadouvan Spice - Apple - Lime

Fennel

Horseradish - Lemon - Wexford Seaweed

Celeriac

30-month Aged Parmesan - Winter Black Truffle

Cevennes Onion

Pickled Shiitake - Pedro Jimenez

Orzo Rice

Olive - Basil - Violet Artichoke

Luberon Asparagus

"Salad Cream" - Estate Herbs

Jerusalem Artichoke

Gooseberries - Baby Leek - Chive Beurre Blanc

Roast Cabbage

Smoked Almond - 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