

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

Cauliflower

Vadouvan Spice - Apple – Lime  
*Amourshwir – Christian Binner- Alsace*

Mackerel

Horseradish – Lemon – Wexford Seaweed

48 Month Aged Parmesan

Parsley – Pickled Garden Gooseberry

Cevennes Onion

Pickled Shiitake – Lardo di Colonnata  
*Trenzado – La Suerte del Marques - Tenerife*

Lough Neagh Smoked Eel

Wexford New Potato – Australian Black Truffle

Tomato

“Salad Cream” - Estate Herbs  
*Vermentino Bolgheri – Antinori - Tuscany*

Black Sole

Violet Artichoke – Green Olive – Rossini Golden Caviar  
*Bourgogne Tonnerre – Dominique Gruhier - Burgundy*

Tipperary Organic Veal

Morels – Estate Wild Garlic – Valentia Island Vermouth Sauce  
*Morgon 2024 – Marcel Lapierre - Beaujolais*

Mount Juliet Estate Honey

Waterford Whiskey - Mandarin

Hazelnut

Cœur de Guanaja Chocolate - Passion Fruit  
*Mademoiselle O - Pietri Gueraud – Languedoc Roussillon*

Cáca Milis