

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

€185 perperson
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 – Lardodi Colonnata
Trenzado – La Suerte del Marques - Tenerife

Mullaghmore Lobster

Kabocha Pumpkin - Ginger Sabayon

Hens Egg Yolk

Roasted Ceps - Madeira Jelly

Black Sole

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

Tipperary Organic Veal

Girolles – Estate Wild Garlic – Valentia Island Vermouth
Morgon 2024 – Marcel Lapierre - Beaujolais

Mount Juliet Estate Honey

Curraghmore Whiskey - Mandarin

Hazelnut

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

CácaMilis

Roasted Estate Blackberries