MJ

LADY
Helen

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
Pinot Blanc – Meyer Fonné - Alsace

Mackerel
Horseradish – Lemon – Wexford Seaweed

48 Month Aged Parmesan
Parsley – Pickled Garden Gooseberry

Cevennes Onion
Pickled Shiitake – Lardo di Colonnata

Mullaghmore Lobster
Hokkaido Pumpkin – Ginger Sabayon
Rose Brut – Gremillet – Champagne

Hen's Egg Yolk
Cep Tapenade - Sable Biscuit – White Truffle
Le Clos des Cessieux – Herve Souhaut- Saint Joseph

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

Anjou Squab Pigeon
Girolles - Smoked Almond - Valentia Island Vermouth
Cerro Anon - Bodegas Olarra - Rioja

Mount Juliet Estate Honey
Curraghmore Whiskey - Mandarin

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

Cáca Milis