

Lady Helen Suppliers

Butter – Cuinneog, Balla, Castlebar, Mayo

Herbs/Salads - Mount Juliet Estate Gardens
Maintained By Paddy Daly & Lara Van Bergen

Beef – Ballymooney Meats, Clane, Co Kildare

Vegetables - Condrens Vegetables, Dublin Market

Seafood - Duncannon Seafood, New Ross, Wexford

Specialty Products - Artisan Foods & La Rousse Foods

“Gloucester Old Spot” Rare Breed Pork - Patrick McInerney, Co Carlow

Award winning Artisan Cheese - Knockdrinna Cheese, Stoneyford, Kilkenny



THE LADY HELEN

A La Carte & Signature Tasting Menu

The 2 AA Rosette Awarded Lady Helen enjoys panoramic views over the estate and River Nore. Here a variety of international dishes are prepared using local produce and fresh herbs, picked daily from the estates own herb garden. Gourmet dining and superb service are complemented by the opulent ambience of dining in the Lady Helen.

Opening Times

Open for Dinner Monday and Wednesday to Saturday

6.30pm - 9:30pm.

Closed Sunday & Tuesday



Awarded 2 AA Rosettes

Cormac Rowe
Executive Head Chef

Ken Harker
Head Chef Lady Helen

Keith Boyle
Food & Beverage
Operations Manager

Lady Helen Signature Tasting Menu

Our Chefs Tasting Menu is designed to highlight local produce & signature dishes of the Lady Helen Restaurant Kitchen.

"Monday Night Special Chefs Choice Tasting Menu €45pp"
8 Course Tasting Menu with a Glass of Prosecco on Arrival

"Wednesday to Saturday Night Chefs Choice Tasting Menu €65pp"
8 Course Tasting Menu with a Glass of Prosecco on Arrival

Wines pairing extra €25pp

Last Orders for Tasting Menu is at 9pm

All Guests at the table must choose the Tasting Menu

Amuse Bouche

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Braised Thigh & Tea Smoked Breast of Guinea Fowl

Glazed Salsify, Beech Mushrooms & Hazelnut Veloute

Casa Del Bosque Chardonnay, Casablanca, Chile

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Middle Course

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Roast Duncannon Turbot

Tortellini of Fennel & Veal Tea, Bolet Mushrooms & Carrot Purée

Macon-Lugny, Les Genièvres, Louis Latour France

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Loin of Wicklow Venison

Confit of Squash, Baby Beetroot, Oatmeal Jelly, Tangerine & Game Jus
"Oak Smoke"

Renacer Punto Final, Malbec, Mendoza, Argentina

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Pre-Dessert

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Apple Bavarois

Compressed Apple, Caramelized Puree, Carpaccio, Sorbet of Apple, Honeycomb & Yoghurt Sauce

Charles Ellner Rosé, Brut Rosé Champagne, France

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Tea/Coffee & Petit Fours

Passion Fruit Pastilles, Marshmallow, Chocolate Peanut Butter Truffle,
Poppy Seed Tuile, Pistachio Financier, Coffee Chocolate & Lemon Macaroon

Cornac Rowe

Executive Head Chef

Ken Harker

Head Chef Lady Helen



Awarded 2 AA Rosettes

Guests on a Dinner inclusive package there is a supplement charge of €20pp for tasting menu

A La Carte Menu

Starters

Pan Fried Kilmore Scallops €18 ***
Crubeen Croquette, Jerusalem Artichoke & Apple Jelly

Pressed Terrine of Veal €17
Foie Gras, Red Grape Fluid Gel, "Kilmore" Langoustine
& Brioche Foam

Knockdrinna Goats Cheese Parfait €15
Beetroot Textures, Pear & Anise Purée & Hazelnut Truffle

Duncannon Lobster €18
Jellied Tomato Consommé, Nori Seaweed, Lobster Mayonnaise
& Breakfast Radishes

Braised Thigh & Tea Smoked Breast of Guinea Fowl €15
Glazed Salsify, Beech Mushrooms & Hazelnut Veloute

Pan Roasted Foie Gras €17 ***
Poached Champagne Rhubarb, Spiced Bread, Candied Ginger
& Liquorice Jus

Main Course's

Trio of McInerney Gloucester Old Spot Rare Breed Pork €28.50
Seared Loin, Mosaic of Belly & Black Pudding, Confit of Shoulder & Apple,
Pomme Purée & Roasted Baby Turnips

Loin of Wicklow Venison €29
Confit of Squash, Baby Beetroot, Oatmeal Jelly, Tangerine & Game Jus
"Oak Smoke"

Pan Fried Fillet of Irish Hereford Beef €31 ***
Bone Marrow Bon Bon, Shallot & Merlot Purée, Fondant Potato & Veal Jus

Roast Squab Pigeon €29
Almond Milk, Medjoul Date Puree, York Cabbage, Pomme Almondine
& Roasting Juices

All our Fish & Seafood are sourced locally by "Duncannon Seafood", Wexford

Roast Turbot €28 ***
Tortellini of Fennel & Veal Tea, Bolet Mushrooms & Carrot Purée

Slow Poached Fillet of Hake € 25
Violet artichokes, Girolle mushrooms, Yuzu Lemon & Lobster Jus

(v) Open Ravioli €24
Girolles, Grelot Onion & Winter Truffle

Guests with any Dietary Requirements, please ask a member of Staff to help you with your Choice

Guests on a Dinner inclusive package there is a supplement charge on

A La Carte items of €5 for Starters, €8 for Main course & €5 for dessert with any dish that is denoted by the 3 stars ★★★