

Lady Helen Suppliers

Game Dishes - Wild Irish Game

Butter - Cuinneog, Balla, Castlebar, Mayo

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

Vegetables - Condrens Vegetables, Dublin Market

Seafood - Duncannon Seafood, New Ross, Wexford

Specialty Products - Artisan Foods & La Rousse Foods

Irish Black Angus Beef - Donald Russell, Co Monaghan

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. We serve a variety of international dishes, 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*

*Mijke Jansen
F&B Manager*

Lady Helen Signature Tasting Menu

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

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

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

Wine 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 of Guinea Fowl

Hay Smoked Breast, Morels, Wild Asparagus and Hazelnut

Casa del Bosque Chardonnay, Casablanca, Chile 2009



Middle Course



Fillet of Duncannon Turbot

Heritage Carrots, Foie Gras and Beluga Lentils

Chateau Minuty "M" Rose, Cotes de Provence, France 2010



Loin of Lamb

Sheep Milk, Courgette, Pine Nut, Tomato and Wild Garlic

Cotes du Rhône, Cairanne, Domaine Boisson, France 2009



Pre-Dessert



Blackberry and Apple

Blackberry Bavaois, Braeburn Ice-Cream, Honey Wafer,
Honeycomb, Vanilla & Bay Leaf Liquid Jelly

Muscat De Beaumes-De-Venise, Paul Jaboulet Aine, France 2007,



Tea/Coffee & Petit Fours

*Mango Pastilles, Marshmallow, Milk Chocolate & Hazelnut Feuilletine
Poppy Seed Tuile, Pistachio Financier, Coffee Chocolate & a Lemon Macaroon*

Cormac Rowe
Executive Head Chef

Ken Harker
Head Chef Lady Helen

Mijke Jansen
F&B Manager



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

Seared Scallops €18 **

Spring Pea Velouté, Lardo, Apple, Black Truffle and Baby Radish

Pressed Terrine of Veal €17

Foie Gras, Sea Buckthorn and Spring Vegetables

Knockdrinna Goats Cheese Parfait €15

Beetroot Textures, Pear and Anise Purée and Hazelnut Truffle

Duncannon Lobster €18

Jellied Tomato Consommé, Nori Seaweed, Lobster Mayonnaise
and Breakfast Radishes

Braised Thigh of Guinea Fowl €15

Hay Smoked Breast, Morels, Wild Asparagus and Hazelnut

Pan Roasted Foie Gras €17 **

Poached Champagne Rhubarb, Spiced Bread, Candied Ginger
and Licorice Jus

Main Courses

Loin of Lamb €32.50

Sheep Milk, Courgette, Pine Nut, Tomato and Wild Garlic

Loin of Rabbit and Langoustine €30

Fennel Puree, Marsh Samphire, Pickled Watermelon Radish
and Fennel Pollen Gnocchi

Fillet of Irish Black Angus Beef €32,50 **

Bone Marrow Bon Bon, Black Truffle Purée, Fondant Potato and Veal Jus

Squab Pigeon €29.50

Almond Milk, Medjoul Date Puree, York Cabbage, Pomme Almondine
and Roasting Juices

Fillet of Duncannon Turbot €31,50 **

Heritage Carrots, Foie Gras and Beluga Lentils

Pan Roasted Cod €27.50

Cockles, Beech Mushrooms, Parsley Jelly, Sea Lettuce and Yuzu Lemon

(v) Barigoule of Violet Artichokes €24

Gnocchi, Fennel and Orange

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 stars ***



Valentine Special Chefs Choice Tasting Menu €65pp

Wines pairing €30pp

Amuse Bouche

*Philippe D'Albecourt, Brut Champagne
Very attractive flavours have a hint of creamy fruit*



Lobster

*Jellied Tomato Consommé, Nori Seaweed, Lobster Mayonnaise
& Breakfast Radishes*

*Macon-Lugny
Opulent, rich, with a flowery bouquet and lovely honey, apple
and nutty flavours on the palate*



Sorbet of the Day



Skate Belly

Curry, Cauliflower, Apple, Roast Chicken Jus

*Pinot Gris
Beautiful medium-light ringing gold color. Slight floral, vegetal nose.*



Roast Challan Duck

Chicory, Orange, Salted Grape & Gastrique Juices

*Renacer Punto Final, Malbec
Plenty of rich black fruit flavours overlaid with a chocolate
and coffee oak*



Pre Dessert



Rosewater Macaroon

Raspberry Textures

*Château Minuty "M" Rosé
The aromatic harmony of grenache and also offers some notes of peach and candied orange. The mouth is fresh, crisp,
refreshing and elegant.*



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