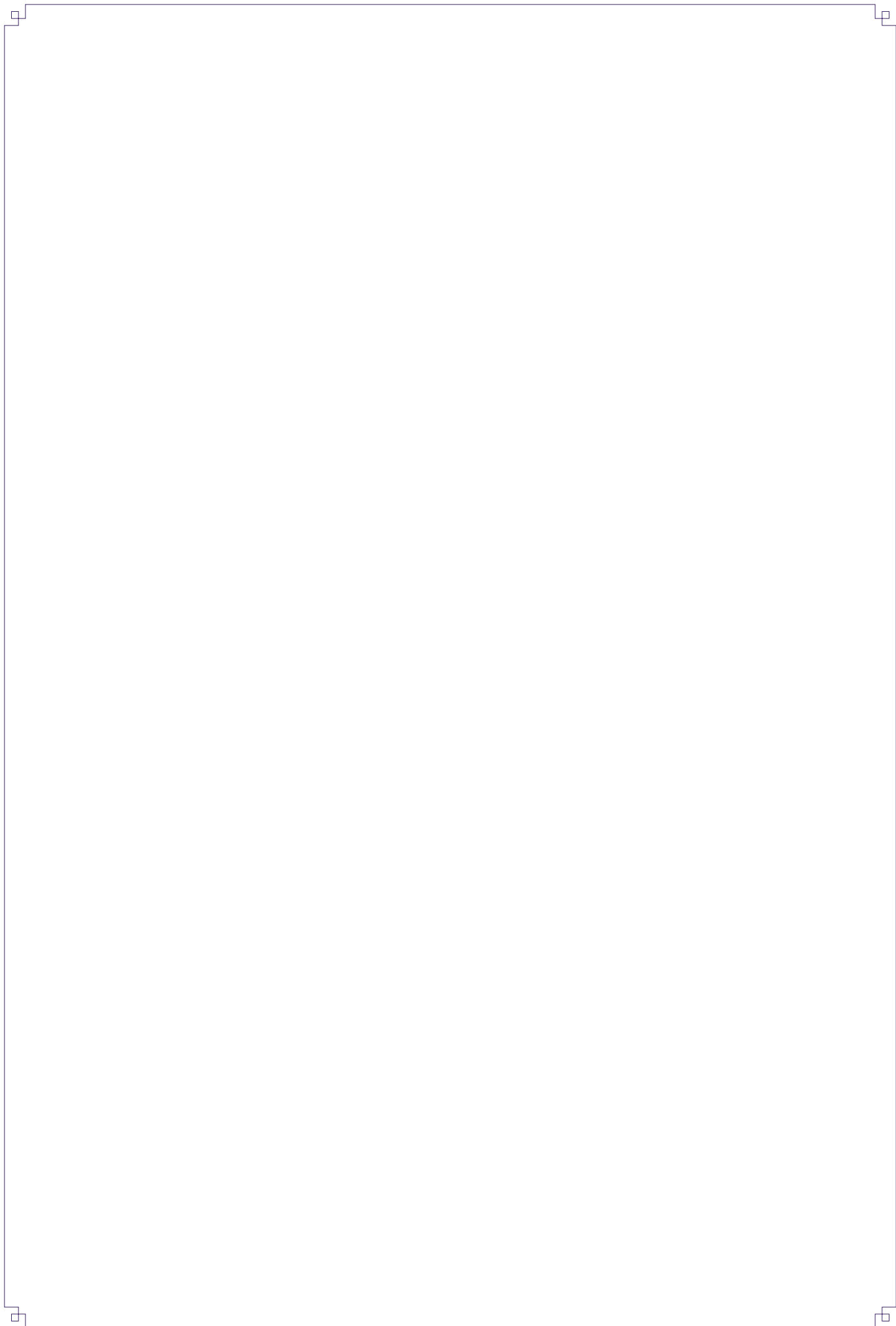




THE
LADY HELEN
RESTAURANT





THE
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RESTAURANT

Lady Helen McCalmont, after whom The Lady Helen Restaurant is named, was a woman of vision, energy, taste and generosity. Though she was kept very busy managing the affairs of the estate, in particular Ballylynch Stud, she still found time to entertain.

OPENING TIMES

Tuesday to Saturday
6.30pm - 9:30pm.
Closed Sunday and Monday



7 COURSE SIGNATURE TASTING MENU

Tasting Menu 7 Course
€95pp
Wine Pairing €48pp

AMUSE BOUCHE

SCALLOPS

Champagne Sabayon, White Navet
Walnut Block, Sauvignon Blanc, Marlborough, New Zealand 2016

COD

Asparagus, Chive Beurre Blanc, Violet Artichoke
Duas Quintas, Ramos Pintos, Douro, Portugal 2015

KILKENNY ROSE VEAL

Wild Garlic, Morels, Vin Jaune Sauce
Gnarly Head, Old Vines Zinfandel, USA 2013

PRE-DESSERT

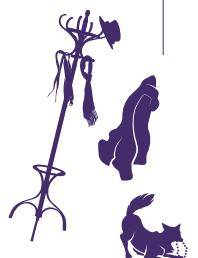
TIRAMISU

Coffee, Chocolate, Mascarpone
Espresso Martini

TEA / COFFEE & PETIT FOURS

Optional Cheese Board Course - €12.50 per person

Please note:
All guests at the table must choose the tasting menu.
Vegetarian Tasting Menu 7 Course
also available



9 COURSE TASTING MENU

Tasting Menu 9 Course

€115pp

Wine Pairing €68pp

AMUSE BOUCHE

"CRUBEENS"

Cromesquis of Pig, Foie Gras, Pedro Ximenez, Sauce Gribiche

Fernando de Castilla, Fino Sherry, Spain

POTATO AND TRUFFLE RAVIOLI

Duck Egg Yolk, Truffle

Emiliana Riesling Reserva, Chile, 2013

TURBOT

Carrot & Anise, Chervil, Preserved Lemon

Chateau D'angles Rosé, France, 2017

ANJOU SQUAB PIGEON

York Cabbage, Almond Milk, Hen of the Woods

Oludeo, La Soñadora, Spain, 2016

PRE - DESSERT

COCONUT PARFAIT

Lime Pastille, Caramelised Pineapple, Muscovado Sugar Sponge

Chateau du Seuil Cerons 2012

TIRAMISU

Coffee, Chocolate, Mascarpone

Espresso Martini

TEA / COFFEE & PETIT FOURS

Please note:

Last orders for the 9 course tasting menu is at 8:30pm.
All guests at the table must choose the tasting menu.

TABLE D'HÔTE

2 course menu €75pp

3 course menu €85pp

STARTERS

SCALLOPS

Champagne Sabayon, White Navet

(V) POTATO AND TRUFFLE RAVIOLI

Duck Egg Yolk, Truffle

"CRUBEENS"

Cromesquis of Pig, Foie Gras, Pedro Ximenez, Sauce Gribiche

MAIN COURSES

COD

Asparagus, Chive Beurre Blanc, Violet Artichoke

KILKENNY ROSÉ VEAL

Wild Garlic, Morels, Vin Jaune Sauce

ANJOU SQUAB PIGEON

York Cabbage, Almond Milk, Hen of the Woods

DESSERTS

TIRAMISU

Coffee, Chocolate, Mascarpone

COCONUT PARFAIT

Caramelised Pineapple, Muscovado Sugar Sponge, Lime Pastille

AWARD WINNING ARTISAN CHEESE BOARD

Please ask a waiter for the selection served with

Pickled Grapes, Apricot Chutney and Honey and Crackers

TEA / COFFEE & PETIT FOURS



TEA SELECTION

Our teas are made by our Tea Herbalists, Jörg Müller and Karin Wieland Of Solaris Botanicals based in Co Galway. They use the finest certified Organic Whole-leaf Teas which are hand-picked and also choose Spring Flush(First Season Harvest) Teas.



Black/White Teas

Earl Grey
Irish/ English
Breakfast
Organic Darjeeling
White Tea (Pai Mu Tan)

Herbal/Fruit Infusions

Digest/Mint Tea
Jasmine Green Tea
Relax/Chamomile Tea

COFFEE SELECTION

Our Coffee is 100% Arabica Coffee of Fairtrade Coffee Beans from the Farming Co-Ops in Central & South America. It's a lively Espresso bean with a hint of spices & orange chocolate.

Coffee

Latte
Americano
Cappuccino
Hot Chocolate

Coffee Liquor €9.50 each

Irish Coffee
French Coffee
Italian Coffee
Baileys Coffee
Calypso Coffee

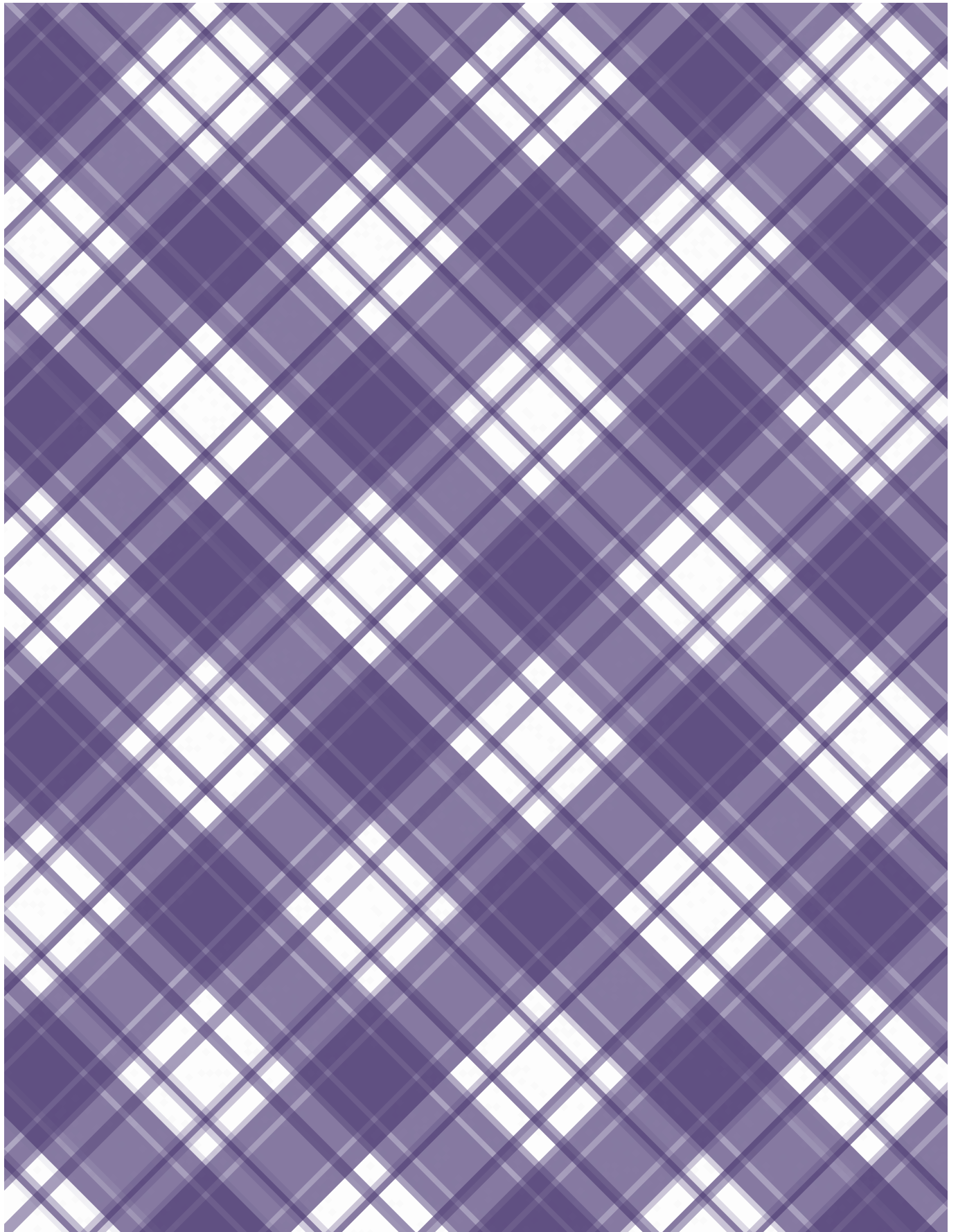
AFTER DINNER COCKTAILS

ESPRESSO MARTINI €12.20
Vodka, Kahlua, Simple Syrup, Espresso Coffee

LEMON MERINGUE MARTINI €12.20
Vodka, Cointreau, Egg White,
Lemon Juice, Simple Syrup

THE AFTER EIGHT €12.20
Creme de Menthe, White Creme de Cacao, Cream

ETON MESS MARTINI €12.20
Galliano, Grenadine, Cream, Egg White



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