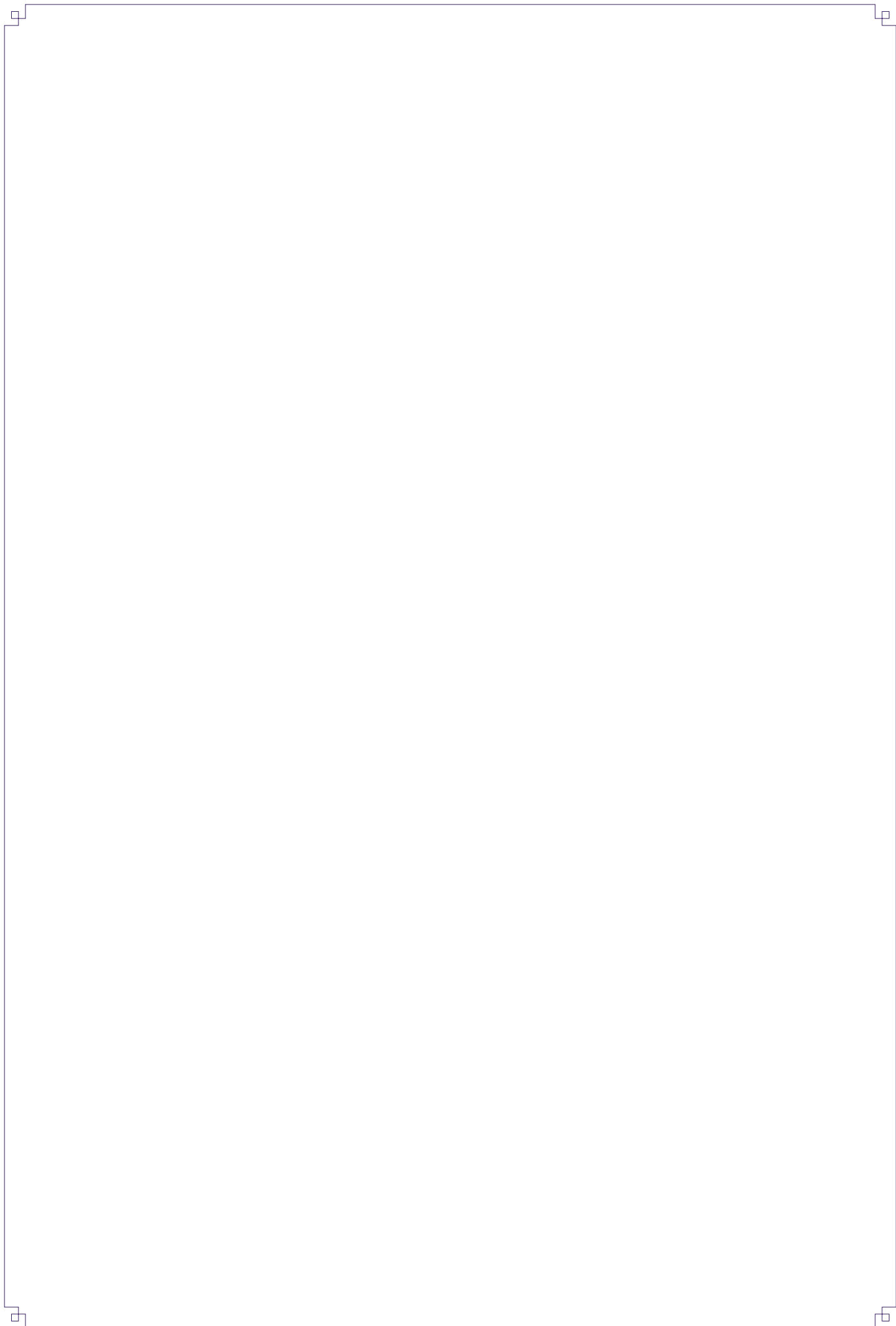




THE
LADY HELEN
RESTAURANT





THE
LADY HELEN
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



SIGNATURE TASTING

MENU

TUESDAY TO SATURDAY

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

Surprise Tasting Menu 9 Course
€115pp
Wine Pairing €68pp

AMUSE BOUCHE

SCALLOPS

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

COD

Celeriac, Chive Beurre Blanc, Sea Vegetables
Duas Quintas, Ramos Pintos, Douro, Portugal 2015

WILD WICKLOW VENISON

Parsnip, Beetroot, Apple
Chateau Pesquie, Les Terrasses, Rhone 2016

PRE-DESSERT

TIRAMISU

Coffee, Chocolate, Mascarpone
Espresso Martini

TEA / COFFEE & PETIT FOURS

Optional Cheese Board Course - €12.50 per person

Please note:
Last orders for any of the tasting menus is at 8:30pm.
All guests at the table must choose the tasting menu.

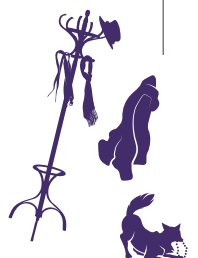


TABLE D'HÔTE

MENU

2 course menu €75pp

3 course menu €85pp

STARTERS

SCALLOPS

Champagne Sabayon, White Navet

(V) POTATO AND TRUFFLE RAVIOLI

Duck Egg Yolk, Truffle

FOIE GRAS

Oyster Mushroom, Burnt Apple, Oxtail Vinegar

KING CRAB

Mussels, Rouille, Rockfish Sauce

"CRUBEENS"

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

VEAL SWEETBREAD

Sauce Soubise, Truffle, Parmesan





TABLE D'HÔTE

MENU

2 course menu €75pp

3 course menu €85pp

MAIN COURSES

WILD WICKLOW VENISON

Parsnip, Beetroot, Apple

RABBIT AND LANGOUSTINE

Carrot, Vadouvan, Sweet Onion and Lemon Tortellini

KILKENNY ROSÉ VEAL

Chanterelles, Parsley, Onion

ANJOU SQUAB PIGEON

York Cabbage, Almond Milk, Hen of the Woods

TURBOT

Carrot & Anise, Chervil, Preserved Lemon

COD

Celeriac, Chive Beurre Blanc, Sea Vegetables

(V) ROAST YORK CABBAGE

Sour Apple, Smoked Almonds, Comte Cream

VEGETARIAN TASTING MENU 7 COURSE

AMUSE BOUCHE

POTATO AND TRUFFLE RAVIOLI

Duck Egg Yolk, Truffle

PICKLED NAVETS

Chanterelles and Hazelnut

ROAST YORK CABBAGE

Sour Apple, Smoked Almonds, Comte Cream

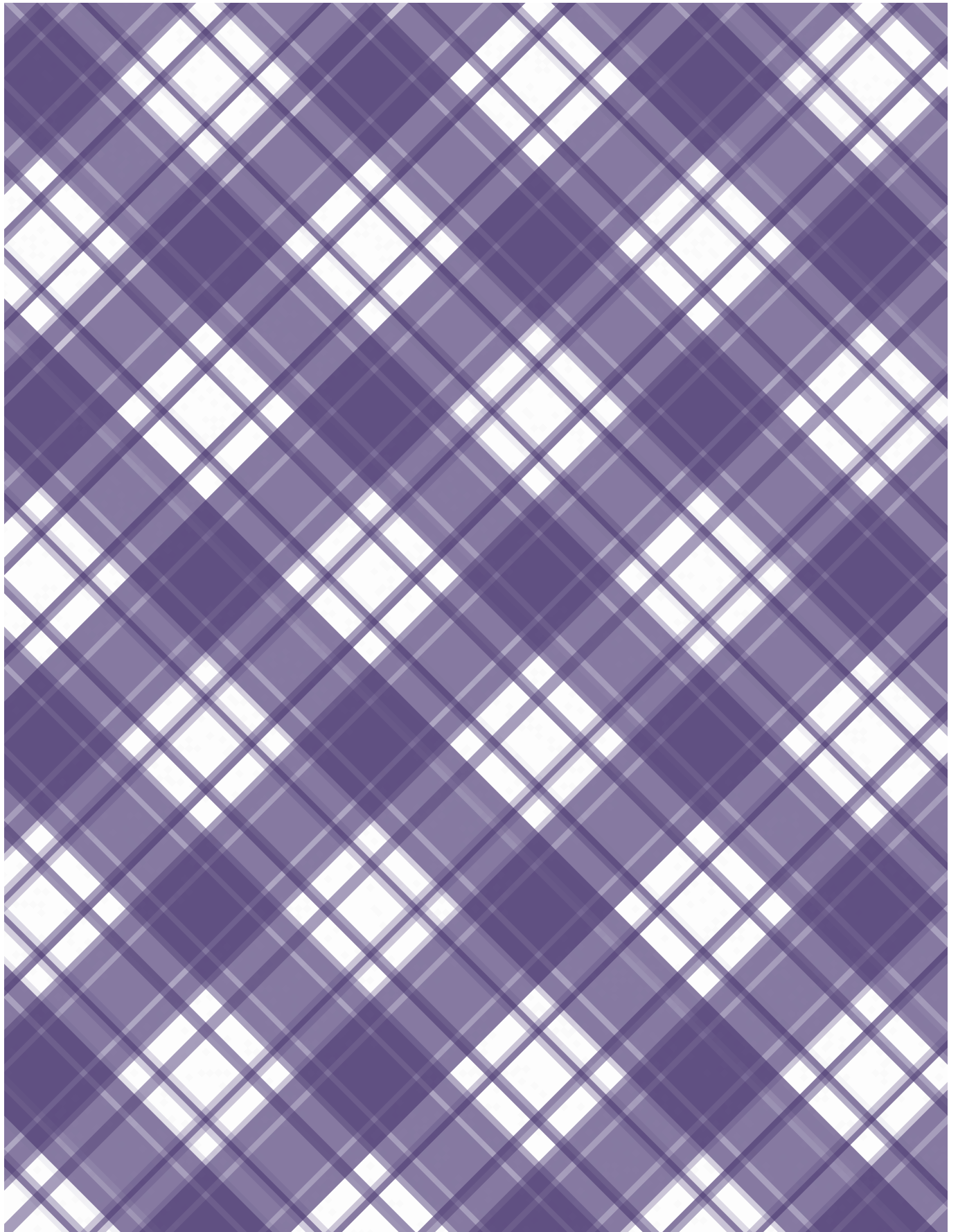
PRE - DESSERT

TIRAMISU

Coffee, Chocolate, Mascarpone

TEA / COFFEE & PETIT FOURS

Please note:
Suprise Vegetarian Tasting Menu 9 Course
also available



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mountjuliet.ie   

