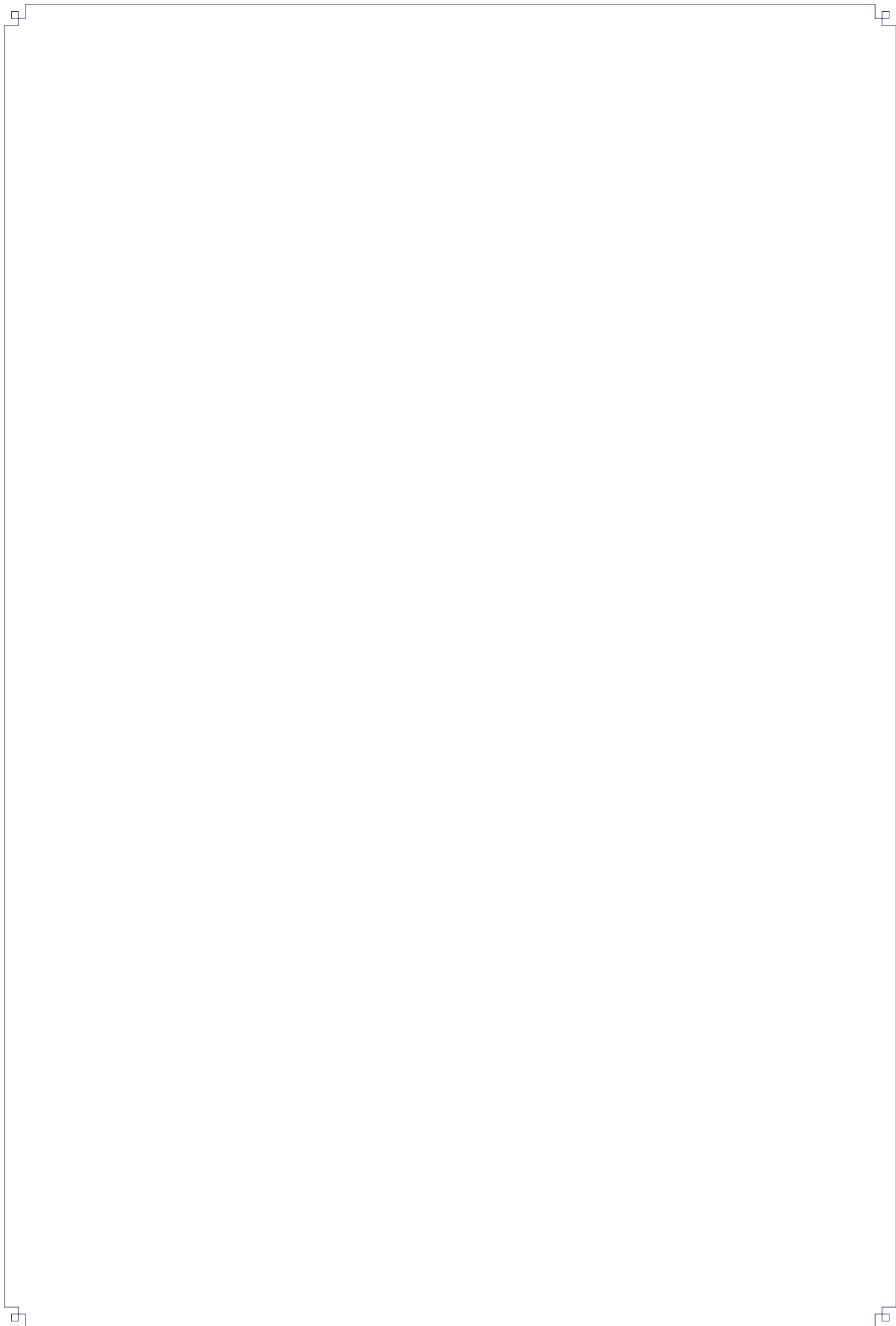




THE
LADY HELEN
RESTAURANT





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



SIGNATURE TASTING

MENU

TUESDAY TO SATURDAY

Tasting Menu 7 Course
€90pp
Wine pairing €45pp

Surprise Tasting Menu 9 Course
€110pp
Wine Pairing €65pp

AMUSE BOUCHE

SCALLOPS

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

COD

Lime, Cucumber, Seaweed Butter
Chateau D'Angles Rosè, Languedoc, France, 2017

SADDLE OF LAMB

Violet Artichoke, Piquillo Pepper, Jus Gras
Bardolino, Zenato, Veneto, Italy, 2017

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.

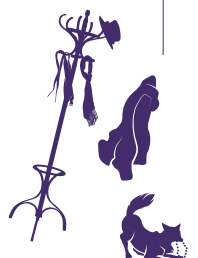


TABLE D'HÔTE

MENU

2 course menu €70pp

3 course menu €80pp

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 €70pp

3 course menu €80pp

MAIN COURSES

SADDLE OF LAMB

Violet Artichoke, Piquillo Pepper, Jus Gras

RABBIT AND LANGOUSTINE

Carrot, Vadouvan, Sweet Onion and Lemon Tortellini

KILKENNY ROSÉ VEAL

Girolles, Parsley, Onion

ANJOU SQUAB PIGEON

York Cabbage, Almond Milk, Hen of the Woods

TURBOT

Carrot & Anise, Chervil, Preserved Lemon

COD

Lime, Cucumber, Seaweed Butter

ROASTED JERUSALEM ARTICHOKE

Sauce Soubise, Hen of the Woods

VEGETERIAN TASTING MENU 7 COURSE

AMUSE BOUCHE

POTATO AND TRUFFLE RAVIOLI

Duck Egg Yolk, Truffle

ROASTED GIROLLES

Parsley, Roscoff Onion, White Turnip

JERUSALEM ARTICHOKE

Sauce Soubise, Hen of the Woods

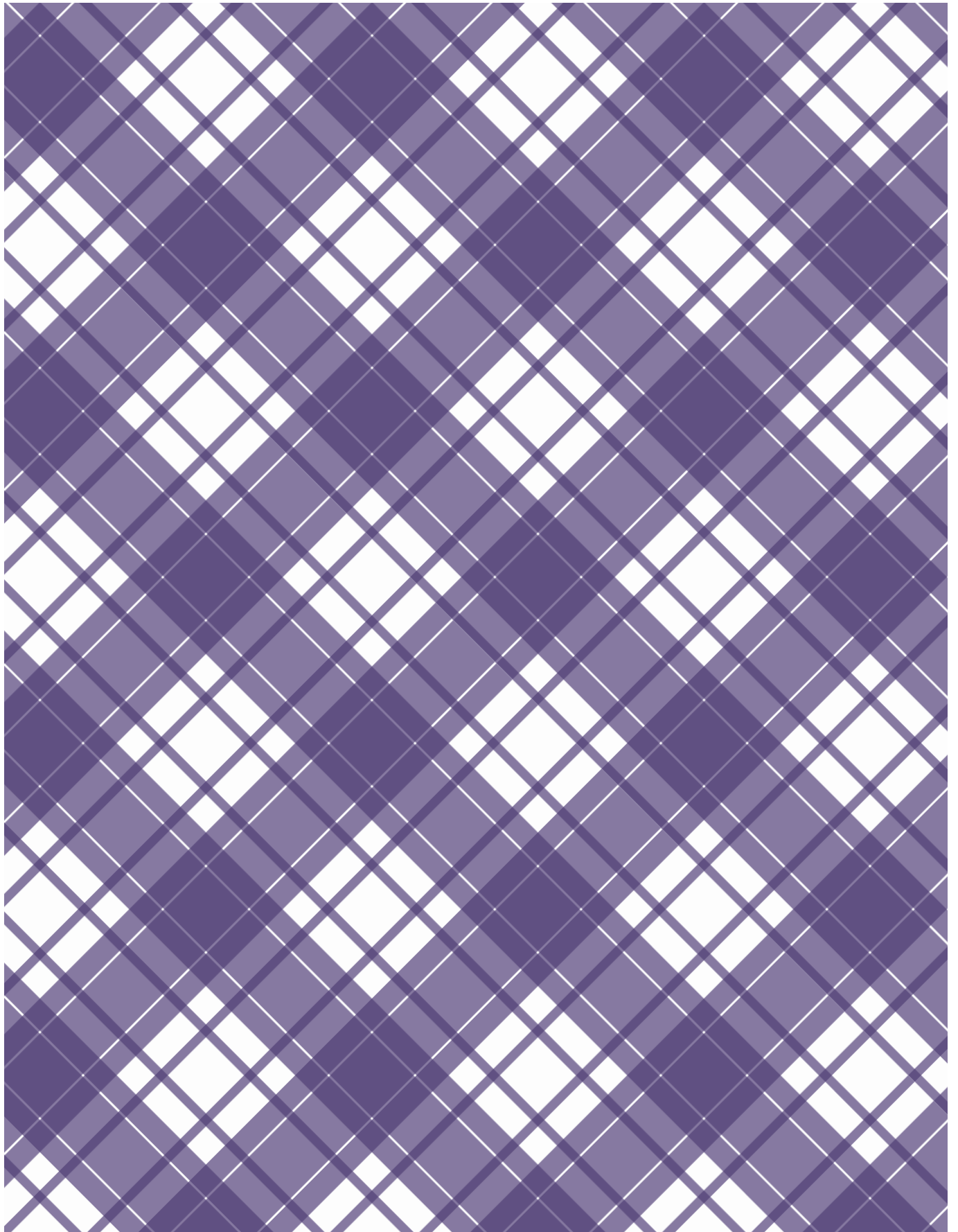
PRE - DESSERT

TIRAMISU

Coffee, Chocolate, Mascarpone

TEA / COFFEE & PETIT FOURS

Please note:
Suprise Vegetarian Tasting Menu 9 Course
also available



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mountjuliet.ie   

