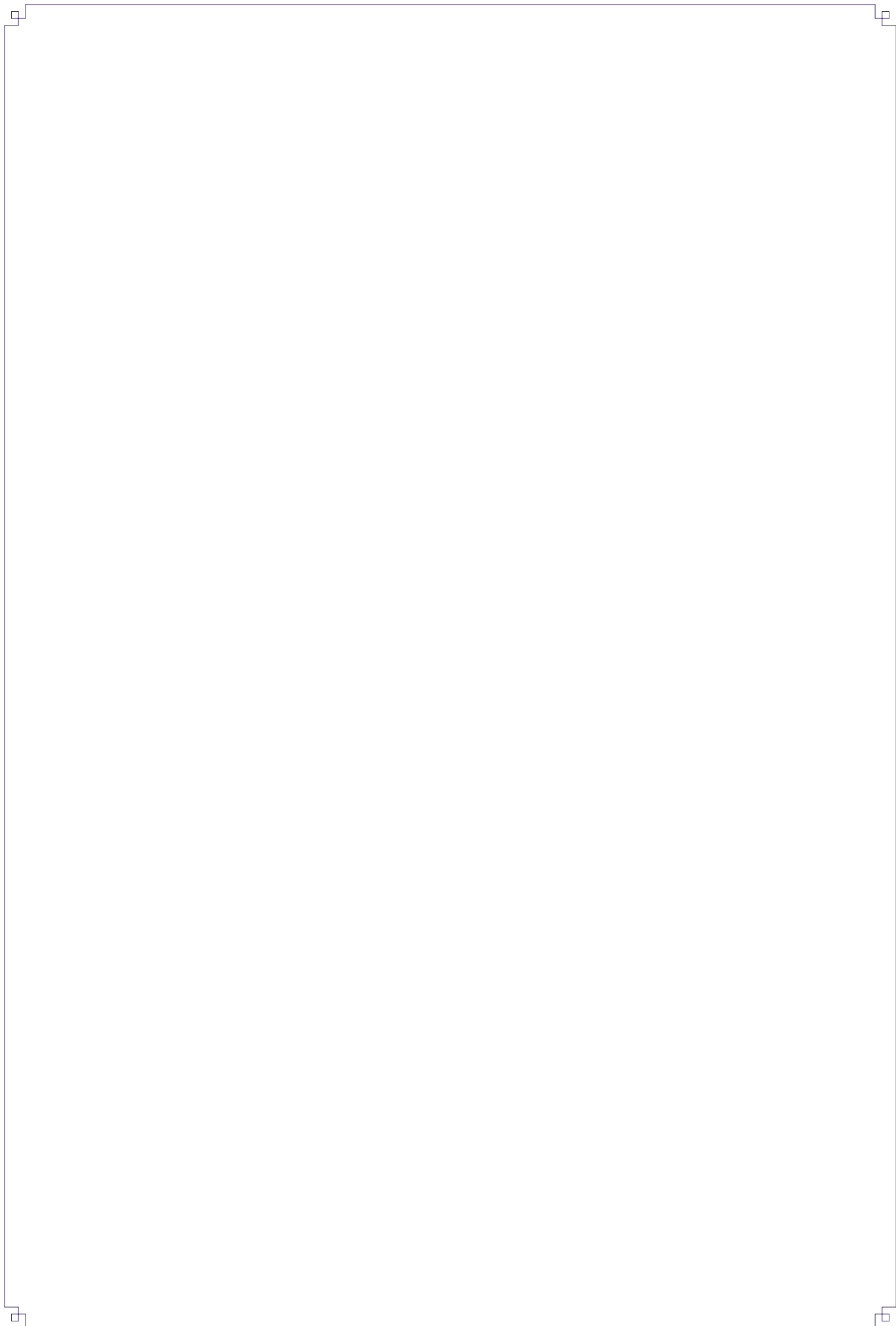




THE  
**LADY HELEN**  
RESTAURANT





THE  
**LADY HELEN**  
RESTAURANT

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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

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

HEAD CHEF - JOHN KELLY

FOOD & BEVERAGE MANAGER - AGNIESZKA KUBIŃSKA



## 7 COURSE SIGNATURE TASTING MENU

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Tasting Menu 7 Course  
€105pp  
Wine Pairing €48p

### AMUSE BOUCHE

#### SCALLOPS

Leek Veloute, Seaweed, Cucumber  
Muscadet De Sevre, Loire Valley, France 2017

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#### COD

Violet Artichoke, Broad Beans, Lemon  
Duas Quintas, Douro, Portugal 2018

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#### KILKENNY ROSE VEAL

Girolles, Parsley, Vin Jaune Sauce  
Gnarly Head, Old Vines Zinfandel, USA 2014

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### PRE-DESSERT

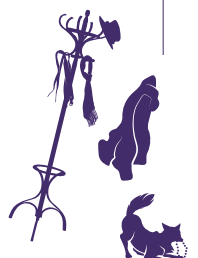
#### TIRAMISU

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

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Tasting Menu 9 Course

€130pp

Wine Pairing €68pp

### AMUSE BOUCHE

#### "CRUBEENS"

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

Fernando de Castilla, Fino Sherry, Spain

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#### POTATO AND TRUFFLE RAVIOLO

Duck Egg Yolk, Truffle

Emiliana Riesling Reserva, Chile, 2013

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#### TURBOT

Tomato, Courgette, Preserved Lemon

Chateau D'angles Rosé, France, 2017

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#### ANJOU SQUAB PIGEON

Cabbage, Smoked Almond Milk and Hen of the Woods

Oludeo, La Soñadora, Spain, 2016

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#### PRE - DESSERT

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#### BANANA & TONKA

Caramelised Banana Ice Cream, Tonka Bean Cremeux, Kalamansi

Kracher, Beerenauslese Cuvee, Austria 2015

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#### 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

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2 course menu €80pp

3 course menu €90pp

### STARTERS

#### SCALLOPS

Leek Veloute, Seaweed, Cucumber

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#### (V) POTATO AND TRUFFLE RAVIOLO

Duck Egg Yolk, Truffle

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#### "CRUBEENS"

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

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### MAIN COURSES

#### TURBOT

Tomato, Courgette, Preserved Lemon

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#### KILKENNY ROSÉ VEAL

Girolles, Parsley, Vin Jaune Sauce

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#### ANJOU SQUAB PIGEON

Cabbage, Smoked Almond Milk and Hen of the Woods

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### DESSERTS

#### TIRAMISU

Coffee, Chocolate, Mascarpone

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#### BANANA & TONKA

Caramelised Banana Ice Cream, Tonka Bean Cremeux, Kalamansi

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#### AWARD WINNING ARTISAN CHEESE BOARD

Please ask a waiter for the selection served with

Pickled Grapes, Apricot Chutney and Honey and Crackers

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TEA / COFFEE & PETIT FOURS



## TEA SELECTION

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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

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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

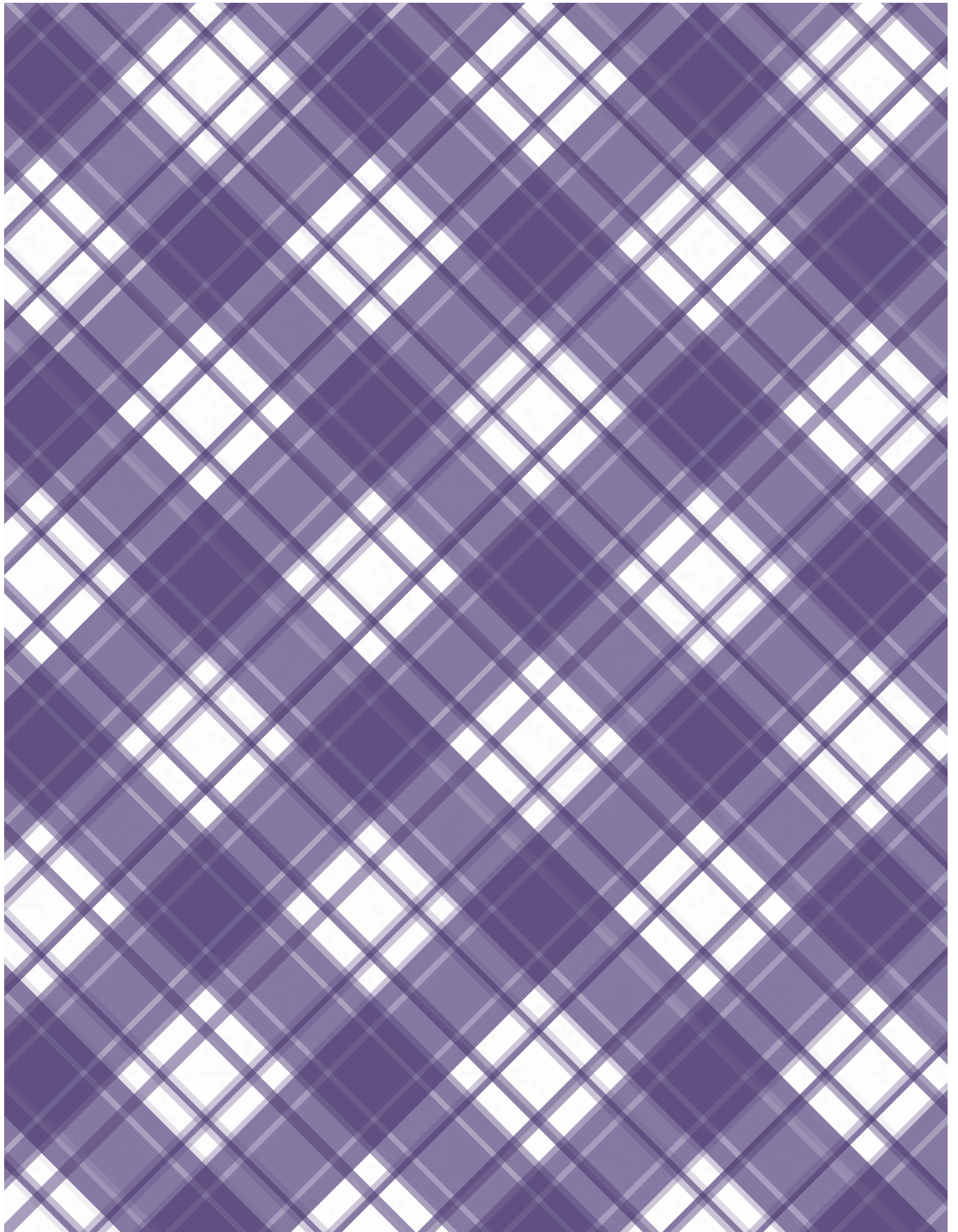
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**ESPRESSO MARTINI** €12.20  
Vodka, Kahlua, Simple Syrup, Espresso Coffee

**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



Mount Juliet Estate,  
Thomastown, Co. Kilkenny.  
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