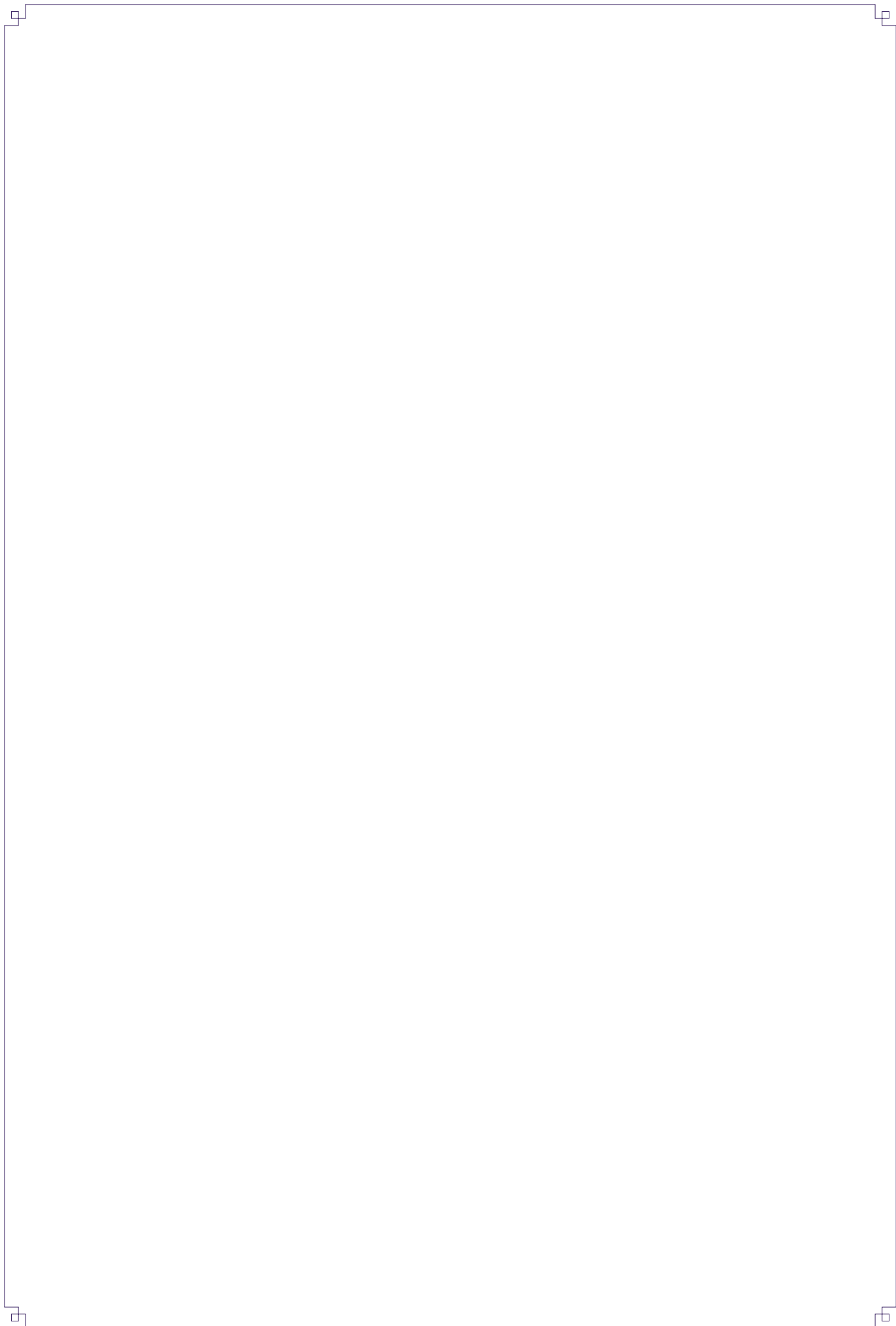




THE
LADY HELEN
RESTAURANT





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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
€105pp
Wine Pairing €48

AMUSE BOUCHE

POTATO & TRUFFLE RAVIOLO
Parmesan, Truffle

ARTICHOKE

Pickled Shiitakes, White Navet & Walnut Emulsion

ROAST CABBAGE

Hen of the Woods, Comte Cream

PRE-DESSERT

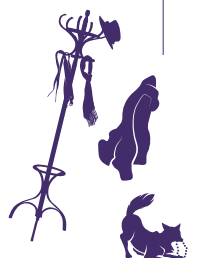
TIRAMISU

Coffee, Chocolate, Mascarpone

TEA / COFFEE & PETIT FOURS

Optional Cheese Board Course - €12.50 per person

Please note:
All guests at the table must choose the tasting menu.



9 COURSE TASTING MENU

Tasting Menu 9 Course

€130pp

Wine Pairing €68pp

AMUSE BOUCHE

PICKLED NAVETS

Field Mushrooms, Almonds

POTATO & TRUFFLE RAVIOLO

Parmesan, Truffle

ARTICHOKE

Pickled Shiitakes, White Navet & Walnut Emulsion

ROAST CABBAGE

Hen of the Woods, Comte Cream

PRE - DESSERT

BANANA & TONKA

Caramelised Banana Ice Cream, Tonka Bean Cremeux, Kalamansi

TIRAMISU

Coffee, Chocolate, Mascarpone

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 €80pp

3 course menu €90pp

STARTERS

PICKLED NAVETS

Field Mushrooms, Almonds

POTATO AND TRUFFLE RAVIOLO

Parmesan, Truffle

MAIN COURSES

ROAST CABBAGE

Hen of the Woods, Comte Cream

ARTICHOKE

Pickled Shiitakes, White Navet & Walnut Emulsion

DESSERTS

TIRAMISU

Coffee, Chocolate, Mascarpone

BANANA & TONKA

Caramelised Banana Ice Cream, Tonka Bean Cremeux, Kalamansi

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

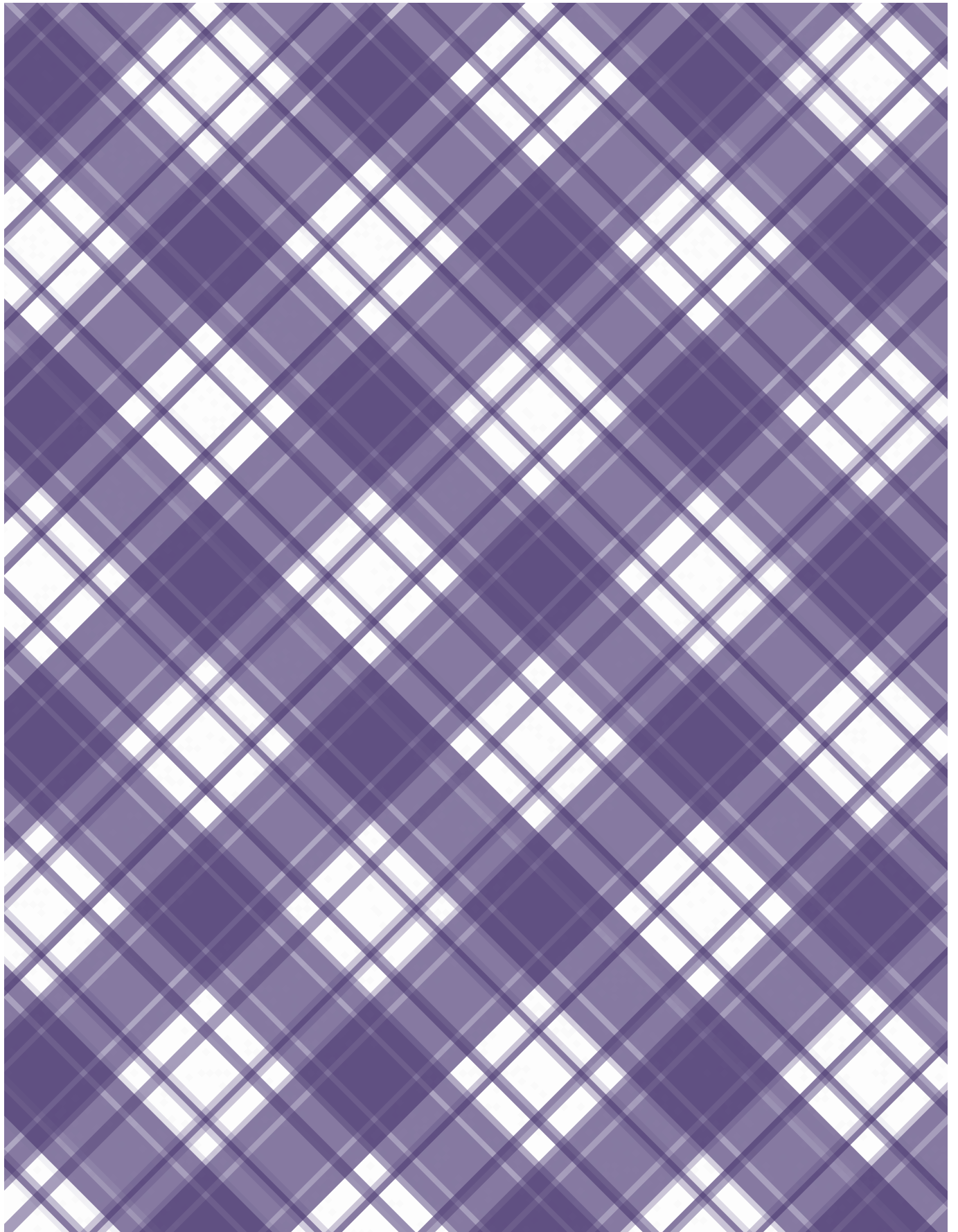
Vodka, Cointreau, Egg White,
Lemon Juice, Simple Syrup

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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