

MJ

LADY HELEN DINNER MENU

7 COURSE SIGNATURE TASTING MENU

Tasting Menu 7 Course €110pp

Wine Pairing €52pp

Amuse Bouche

Scallop

Chive Beurre Blanc - Seaweed - Lime

Mullaghmore Lobster

Carrot - Violet Artichoke - Yuzu Miso

Tipperary Organic Veal

Comté Cheese - Parsley - Vin Jaune Sauce

Blackberry and Apple

Rice Pudding - Bay Leaf

Chocolate

Hazelnut - Passion Fruit

Petit Fours

Optional Cheese Board Course - €12.50pp

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 €130pp
Wine Pairing €72pp

Amuse Bouche

Foie Gras & Dashi

Walnut - Pear – Treacle Brioche

Potato & Truffle Raviolo

Duck Egg Yolk – Parmesan Espuma

Turbot

Celeriac – Lovage – Pickled Gooseberries – Chicken Jus

Anjou Squab Pigeon

Cherry - Smoked Almond Milk - Roasting Juices

Blackberry and Apple

Rice Pudding - Bay Leaf

Chocolate

Hazelnut - Passion Fruit

Pineapple

Coconut – Lime – Arlette Pastry

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.

Vegetarian Tasting Menu 9 Course also available.

TABLE D'HÔTE

3 course menu €90pp

STARTERS

Scallop

Chive Beurre Blanc - Seaweed - Lime

Potato & Truffle Raviolo

Duck Egg – Parmesan Espuma

Foie Gras & Dashi

Walnut - Pear – Treacle Brioche

MAIN COURSES

Turbot

Celeriac - Lovage – Pickled Gooseberries – Chicken Jus

Tipperary Organic Veal

Comté Cheese - Parsley - Vin Jaune Sauce

Anjou Squab Pigeon

Smoked Almond Milk - Roasting Juices

DESSERTS

Chocolate

Hazelnut - Passion Fruit

Pineapple

Coconut – Lime – Arlette Pastry

Irish Artisan Cheese Board

Pickled Grapes - Apricot Chutney - Highbank Organic Orchard Syrup - Crackers

Petit Fours

TEA SELECTION €4.25

Bewley's Master Blender, Paul, carefully sources the finest teas based on leaf appearance and infusion qualities such as flavour, colour, strength and briskness. Each batch is tasted ensuring it has been blended to perfection, guaranteeing supreme quality and superb flavour every time.

Barry's Tea
Rooibos & Blood Orange
Ginger & Lemongrass
Lemon & Elderflower
Strawberry & Mango
Summer Fruit
Green Sencha
Earl Grey
Peppermint
Camomile

NESPRESSO EXCLUSIVE SELECTION €4.50

Our coffee range is created by Nespresso exclusively for the most renowned Michelin Star Chefs in the world.

Nepal Lamjung Bean

A generous and intense pure grade Arabica coffee gifted with fresh notes of toasted bread and a velvety texture.

Kenya Milima Bean

Displays juicy lemony citrus, cereal and green vegetal notes.

Ristretto
Espresso
Americano
Macchiato
Flat White
Cappuccino
Cafe Latte
Mocha

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

Crème de Menthe - White Crème de Cacao - Cream

Eton Mess Martini €12.20

Galliano – Grenadine – Cream - Egg White

SHERRY & PORT

SPAIN

Classic Fino, Fernando De Castillo €6.00

Antique Pedro Ximenez, Fernando De Castillo (Sweet) €9.00

El Maestro Sierra Amoroso (Medium) €9.00

PORTUGAL

Dow's Fine White Port €6.00

Dow's Nirvana Reserva Port €7.10

Cockburn's Late Bottled Vintage Port 2012 €9.00