

MJ

LADY HELEN DINNER MENU

TABLE D'HÔTE

3 course menu €99pp

STARTERS

Scallop

Chive Beurre Blanc - Seaweed - Lime

Potato & Truffle Raviolo

Duck Egg – Parmesan Espuma

Foie Gras & Dashi

Walnut - Pear – Treacle Brioche

MAIN COURSES

West Coast Turbot

Celeriac - Lovage – Pickled Gooseberries – Chicken Jus

Tipperary Organic Veal

Asparagus - Morels – Wild Garlic

Anjou Squab Pigeon

Cabbage - Smoked Almond Milk - Roasting Juices

DESSERTS

Hazelnut

Chocolate sorbet - Passion Fruit

Pineapple

Coconut – Lime – Arlette Pastry

Irish Artisan Cheese Board

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

Petit Fours

7 COURSE SIGNATURE TASTING MENU

Tasting Menu 7 Course €125pp

Wine Pairing €60pp

Amuse Bouche

Scallop

Chive Beurre Blanc - Seaweed - Lime

Red Mullet

Carrot - Violet Artichoke – Bouillabaisse

Tipperary Organic Veal

Asparagus - Morels – Wild Garlic

Forced Rhubarb

Sour Cream - Bee Pollen

Hazelnut

Chocolate Sorbet - Passion Fruit

Petit Fours

Optional Cheese Board Course - €12.50pp

Please note:

All guests at the table must choose the tasting menu.

7 Course Vegetarian Tasting Menu also available.

9 COURSE TASTING MENU

Tasting Menu 9 Course €145pp

Wine Pairing €80pp

Amuse Bouche

Foie Gras & Dashi

Walnut - Pear – Treacle Brioche

Potato & Truffle Raviolo

Duck Egg Yolk – Parmesan Espuma

West Coast Turbot

Celeriac – Lovage – Pickled Gooseberries – Chicken Jus

Anjou Squab Pigeon

Cabbage - Smoked Almond Milk - Roasting Juices

Forced Rhubarb

Sour Cream - Bee Pollen

Hazelnut

Chocolate Sorbet - 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.

9 Course Vegetarian Tasting Menu also available.

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