

MJ

LADY HELEN DINNER MENU

## TABLE D'HÔTE

3 course menu €99pp

### STARTERS

#### **Pickled Navets**

Field Mushrooms - Almonds

#### **Potato & Truffle Raviolo**

Parmesan Espuma - Truffle

### MAIN COURSES

#### **Roast Cabbage**

Hen of the Woods – Comte Cream

#### **Artichoke**

Pickled Shiitakes - Celeriac – Chive Beurre Blanc

### DESSERTS

#### **Pineapple**

Coconut – Lime – Arlette Pastry

#### **Hazelnut**

Chocolate sorbet - Passion Fruit

#### **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

#### Potato & Truffle Raviolo

Parmesan Espuma - Truffle

#### Artichoke

Pickled Shiitakes - Celeriac – Chive Beurre Blanc

#### Roast Cabbage

Hen of the Woods – Comte Cream

#### 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.

Vegetarian Tasting Menu 7 Course also available.

## 9 COURSE TASTING MENU

Tasting Menu 9 Course €145pp

Wine Pairing €80pp

### Amuse Bouche

### Pickled Navets

Field Mushrooms - Almonds

### Potato & Truffle Raviolo

Parmesan Espuma - Truffle

### Artichoke

Pickled Shiitakes - Celeriac – Chive Beurre Blanc

### Roast Cabbage

Hen of the Woods – Comte Cream

### 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.

Vegetarian Tasting Menu 9 Course 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