

MJ



Welcome to the Lady Helen

Thank you for joining us in our 260-year-old Manor House. I am delighted to welcome you to your table.

As the Chef of the Lady Helen Restaurant, I want to share with you my food, which reflects my upbringing, locality, travels, and most of all my personality.

At the Lady Helen Restaurant, we continually work with those who supply us with top quality ingredients, brought in a sympathetic, and honest manner to your plate.

Thank you for being a part of our story, we look forward to creating memories with you, that will linger long after your last bite and most of all, enjoy your evening with us.

John Kelly

Chef, Lady Helen

€185 per person
Wine Pairing €95 per person
Prestige Wine Pairing €205 per person
Optional Cheese Board Course - €22.50pp

Cauliflower

Vadouvan Spice - Apple - Lime

La Cave se Rebiffe - Franz Saumon - France

Fennel

Horseradish - Lemon - Wexford Seaweed

48 Month Aged Parmesan

Parsley - Pickled Garden Gooseberry

Cevennes Onion

Pickled Shiitake - Pedro Jimenez

Trisole - Cantine Birgi - Sicily

Orzo Rice

Olive - Basil - Violet Artichok

Luberon Asparagus

"Salad Cream" - Estate Herbs

Vermentino Bolgheri - Antinori - Tuscany

Jerusalem Artichoke

Gooseberry - Baby Leek - Chive Beurre Blanc

Bourgogne Tonnerre - Dominique Gruhier - Burgundy

Roast Cabbage

Smoked Almond - Morels - Wild Garlic

Ink - Judith Beck - Austria

Mount Juliet Estate Honey

Waterford Whiskey - Mandarin

Hazelnut

Cœur de Guanaja Chocolate - Passion Fruit

Mademoiselle O - Pietri Gueraud - France

Lady Helen Sweet Trolley