

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
Amourshwir – Christian Binner - Alsace

Fennel

Horseradish - Lemon - Wexford Seaweed

48 Month Aged Parmesan

Parsley - Pickled Garden Gooseberry

Cevennes Onion

Pickled Shiitake - Pedro Jimenez
Apostrophe Rose – Domaine Les Terres Promise - Var

Orzo Rice

Olive - Basil - Violet Artichok

Tomato

"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
Morgon 2024 – Marcel Lapierre - Beaujolais

Mount Juliet Estate Honey

Waterford Whiskey - Mandarin

Hazelnut

Cœur de Guanaja Chocolate - Passion Fruit
Mademoiselle O - Pietri Gueraud – Languedoc Roussillon

Cáca Milis