

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 up bringing, 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 Course - €22.50 per person

Cauliflower

Vadouvan Spice - Apple – Lime

Amourshwir – Christian Binner- Alsace

Mackerel

Horseradish – Lemon – Wexford Seaweed

48 Month Aged Parmesan

Parsley – Pickled Garden Gooseberry

Cevennes Onion

Pickled Shiitake – Lardo di Colonnata

Trenzado – La Suerte del Marques - Tenerife

Lough Neagh Smoked Eel

Wexford New Potato – Australian Black Truffle

Tomato

“Salad Cream” - Estate Herbs

Vermentino Bolgheri - Antinori - Tuscany

Black Sole

Violet Artichoke – Green Olive – Rossini Golden Caviar

Bourgogne Tonnerre – Dominique Gruhier - Burgundy

Tipperary Organic Veal

Girolles – Estate Wild Garlic – Valentia Island Vermouth

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