

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

Menu

Cauliflower

Vadouvan Spice - Apple - Lime
La Petite Gaule du Matin, Frantz Saumon, France

Mackerel Cone

N25 Réserve Kaluga Caviar

Cevennes Onion

Pickled Girolles - Lardo di Colonnata

Foie Gras & Dashi

Walnut - Pear - Treacle Brioche
La Petite Arvine, John and Mike Favre, Switzerland

Free Range Hen's Egg Yolk

Chanterelle Tapenade - Madeira Jelly - Sablé Breton
Dinavolino, Julio Armani, Italy

Red Mullet

Carrot - Violet Artichoke - Bouillabaisse
SP68, Arianna Occhipinti, Italy

Tipperary Organic Veal

Baby Leek - Black Truffle "*Tuber Melanosporum*" - Aged Comté Cheese
Pinot Noir Reserve, Trimbarch, France

Mount Juliet Estate Honey

Waterford Whiskey - Madarin

Hazelnut

Cœur de Guanaja Chocolate - Passion Fruit
Banyuls, domaine Pietri-Geraud, "Mademoiselle O", France

Petit Fours

€160 per person
Wine Pairing €95 per person
Prestige Wine Pairing €205 per person
Optional Cheese Course - €22.50 per person