

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, Franz Saumon, France

Navet Cone

Horseradish - Lemon

Cevennes Onion

Pickled Girolles - Pedro Jimenez

Orzo Rice

Olive - Basil - Carrot - Anise
Chateau Sainte Croix, Magnolia, France

Free Range Hen's Egg Yolk

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

Jerusalem Artichoke

Pickled Shiitakes - Baby Leek - Chive Beurre Blanc
La Petite Arvine, John & Mike Favre, Switzerland

Roast Cabbage

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

Mount Juliet Estate Honey

Waterford Whiskey - Mandarin

Hazelnut

Coeur 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 Board Course - €22.50pp