Helena's

RESTAURANT

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DINNER MENU

STARTERS

Soup of the Evening | €9.00
Homemade Soda & Walnut Bread, Salted Irish Butter (1w,3,7,8w,9,12)

Golden Seared Union Hall Scallops | €17.00
Curried Parsnip, Pomegranate Seeds, Crispy Pancetta, Lemon Oil (7,14)
***€4 supplement on inclusive dinner packages**

Braised Chicken, Ham Hock & Pistachio Terrine | €13.50
Celeriac Remoulade, Grilled Sourdough Bread (1w,7,8p,9,12)

Smoked Chicken and Hegarty's Cheddar Cheese Croquette | €15.50
Roasted Red Pepper and Candied Pecan (1w,7,8p)

Smoked Salmon & Dill Créme Fraiche Roulade | €13.50
Saffron Mayonnaise, Pickled Cucumber (1w,4salmon,7,12)

Fig & Ardsallagh Goats Cheese Tart | €12.50
Candied Walnuts, Baby Leaf Salad (1w,7,8w)

Oyster Haven Rock Oysters | €18.00
Raspberry Mignonette, Lemon (12,14)
***€4 supplement on inclusive dinner packages**



***Indicates a supplement on inclusive dinner packages**

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|1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD |11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC

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MAIN COURSE

Glazed Ham, Spiced Beef & Turkey | €28.00
Sage & Onion Stuffing, Cranberry Sauce, Gravy, Bacon & Brussel Sprouts (1w,7,9,12)

Locally Sourced Chicken Supreme | €24.00
Gubbeen Cheese Farce, Pearl Barley, Crisp Chicken Skin Chicken Velouté (1b,3,7,9,12)

8oz Fillet of Irish Beef | €45.00
Crispy Shallot Rings, Grilled King Oyster Mushroom
Choice of Green Peppercorn Sauce, Red Wine Jus or Garlic Butter (7,9,12)
***€12 supplement on inclusive dinner packages**

Roasted Seabream Fillet | €32.00
Salsa Verde, Sauteed Courgettes, Sundried Tomato & Basil Beurre Blanc (4seabream,7,12)
***€8 supplement on inclusive dinner packages**

Union Hall Hake | €28.50
Roaring Water Bay Black Mussel & Castletownbere Shrimp Ragù, Creamy White Beans (2,4 Hake,7,9,12,14)

Pan Fried Potato Gnocchi | €21.00
Butternut Squash Puree, Sage Butter, Pan Fried Girolle Mushroom (1,6,7,11)

Open Wild Mushroom Ravioli | €21.00
Ragù of Wild Mushroom, Egg Pasta, Plum Tomato and Basil Sauce, Basil oil (1w,3,7)

Stuffed Irish Port Fillet | €23.00
Clonakilty Black Pudding, Cranberries & Apple, Wild Mushroom Sauce, Braised Red Cabbage (1o,7,9,12)

SIDES

French Fries | €5

Seasonal Salad (10) | €5
Mixed Leaves, Roasted Beetroot, Pickled Onions, Sundried Tomatoes, Red Peppers, House Dressing

Parmesan & Truffle Fries (7,12) | €7.50

Seasonal Greens with Herb Butter (7) | €5

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DESSERTS

Baileys Petit Gateaux | €11.50
Coffee Custard, Hazelnut Cake, Chocolate Glacé
(1w,3,7,8h)

Warm Sticky Toffee Pudding | €11.50
Rich Butterscotch Sauce, Vanilla Ice Cream (1w,3,7)

Mulled Wine Trifle | €11.50
Vanilla Custard, Créme Chantilly (1w,7,8m)

Mince Pie Crumble Tart | €11.50
Cinnamon Tea Cake, Mince Pie Filling, Nut Crumble
(1w,3,7,8a,8h)

Munster Cheese Plate | €14.00
Selection of Local Cheese, Chutney, Walnut
Bread, Dried Fruit & Nuts (1w,3,7,9,12)

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WINE LIST

WHITE WINE

Ama Veneto
Pinot Grigio
ITALY | € 10 GL, € 39 BTL
Round and fruity white with citrus flavours; long in the finish with a lovely balance (12%) (12)(V)

Deux Moulins
Sauvignon Blanc
FRANCE | €10.50 GL, € 40 BTL
Bright and dry with fresh acidity that lead to a crisp and crunchy palate (11%) (12)(V)

O Profundo
Albarino
SPAIN | €11.50 GL, €44 BTL
Very approachable with dense stone fruit flavours and a refreshing saline finish (12.5%) (12)(V)

Moko Black Marlborough
Sauvignon Blanc
NEW ZEALAND | €12.50 GL, €48 BTL
Gooseberry and passionfruit underpinned by bracing acidity and leafier aromas. (13%) (12)(V)

Carl Kock Sacktrager Loes
Riesling
GERMANY | €12.50 GL, €48 BTL
Lovely aromas of citrus with underlying smoky and steely notes. Long, complex and ripe (12.5%) (12)(V)

Roche De Bellene
Chardonnay
FRANCE | €13.50 GL, €52 BTL
A modern take on Burgundy - fresh and vital, with white fruits and citrus flavours and a persistent, mineral finish (12.5%) (12)(V)

RED WINE

Caruso & Minini
Nero D'Avola
ITALY | € 10 GL, € 38 BTL
A gloriously bright organi c red packed with crunchy berry and licorice flavours (13%) (12)(V)

Puente De Rus
Tempranillo
SPAIN | €10.50 GL, €39 BTL
Savoury and dark fruit aromas, with a long, deep, chocolatey and plummy finish (13.5%) (12)(V)

P&A Languedoc
Pinot Noir
FRANCE | € 11 GL, €41 BTL
Smooth, ripe and fruity with complex undertones of earth and spice (12.5%) (12)(V)

Cordero Con Piel De Lobo
Malbec
ARGENTINA | €11.50 GL, €42 BTL
Dense and fruity with tons of plum and blackberry flavours (13%) (12)(V)

Letargo
Rioja Crianza
SPAIN | €12.50 GL, €45 BTL
A beautiful Rioja Crianza with extended ageing to balance the oak and fruit flavours (14.5%) (12)(V)

Serraluna
Sangiovese Toscana
ITALY | €13 GL, €50 BTL
A decadent blend of Sangiovese, Cabernet and Merlot from Corkman Ray O'Connor (13.5%) (12)(V)

Chateau Ciassac
Cabernet Sauvignon
FRANCE | €15 GL, €57 BTL
Classic Bordeaux with a deep, rich core of fruit and a high quality, long finish (13.5%) (12)(V)

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SPARKLING & CHAMPAGNE

ROSÉ WINE

Esperance
Rosé of Pinot Noir
FRANCE | €10 GL, €39 BTL
Bright, fresh and crunchy style of Rosé, - cranberry, rose and leaf aromas. (11.5%) (12)(V)

Bota Bota
Garnacha Rosado
SPAIN | €11.50 GL, €45 BTL
Corkman Ray O'Connor's Spanish rosé project bursts with wild strawberry, pomegranate aromas & a creamy soft palate (13%) (12)(V)

SPARKLING

Vini Stocco
Frizzante
ITALY | €10.50 GL, €42 BTL
An elegant, aromatic Prosecco with delicious white flower, acacia and apple aromas supported by a lightly sparkling, delicate mousse (10.5%) (12)(V)

Valle De San Jamie
Cava
SPAIN | €12.50 GL, €57 BTL
Organic Cava with a full palate of brioche, yellow stone fruits and baking spices, this has expressive bubbles and length (11.5%) (12)(V)

Vini Stocco
Prosecco Spumante Rosato
ITALY | €14GL, €61 BTL
A beautiful blend of Pinot Noir and Glera with balance, poise a nd lovely depth of summer fruit flavours (11.5%) (12)(V)

CHAMPAGNE

Moët & Chandon
Brut Imperial NV
FRANCE | €20.50 GL, €120 BTL
White fruit with floral touches, notes of brioche and fresh nuts (12%) (12)(VG)

Moët & Chandon
Rosé NV
FRANCE | €27.50 GL, €135 BTL
Lively scent of wild strawberries, zestful and assertive fruitiness (12.5%) (12)(VG)

Moët & Chandon
Brut Imperial Vintage
FRANCE | €36.50 GL, €182 BTL
Creamy light biscuit aroma and excellent fruit, delicate and balanced (12%) (12)(VG)

Moët & Chandon
Tasting Flight
FRANCE | €40
A luxurious treat. Experience a Brut Impérial, Rosé Impérial, and a Grand Vintage (12.5%) (12)(VG)

Raise a glass with our elegant Moët & Chandon Champagne Flight.
We have partnered with Moët & Chandon to create our champagne flight board. The tasting board is the first of its kind in Ireland and consists of three tasting glasses of champagne.

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