



### ***Recent Press Coverage Tastes of Lough Erne...The Essence of Natural Freshness***

#### ***'Lough what's on your doorstep', Daily Mirror, 17<sup>th</sup> September 2011***

"Dining at the hotel was a fantastic experience. with a selection of restaurants and bars to choose from, all using the best of local ingredients, with menus all developed by Noel McMeel, your dining experience will be one to remember."

#### ***'A taste of paradise on our doorstep' whatsonni.com, 18<sup>th</sup> September 2011***

"We managed a quick drink at the Blaney Bar before being greeted by the lovely Clare who showed us to our table, at the window in the Catalina Restaurant, where Anna introduced herself presented us with menus and told us the special main course of the evening. The Catalina is headed up by award winning Noel McMeel, recently voted '**Best Chef**' (Ulster) at Irish Restaurant Awards 2011. Now, trust me, I am no culinary expert that's for sure but my parting comment to Clare as we left was "I think I can safely say that's the best meal we have ever had" and that's an understatement! With freshly baked soda bread (from a choice of three breads) which was just bread to die for, a pre starter, starter, main course and desert – each course was more than worthy of the two AA Rosettes for culinary excellence so proudly displayed comprising fresh, local produce."

#### ***'Enchanted by the Emerald Isle' The Press and Journal, 6<sup>th</sup> August 2011***

"In the dining room local lass Pauline, and charming sommelier, half-Portuguese half-Maltese Carole, looked after our every need. Dinner, prepared by internationally-acclaimed chef Noel McMeel, was simply amazing. For me, roast quail and parsnip, then Noel's signature dish, Lough Erne mixed grill – a fillet steak topped with lamb kidney seared in red wine and baby tomato; lamb cutlet marinated in fresh herbs and lemon; confit pork belly and Pont Neuf potatoes topped with poached egg and Béarnaise sauce. For dessert, I opted for a duet of lemon souffle and vanilla custard, then rhubarb bavarois, rhubarb and custard tart and vanilla and ginger ice cream. The whole meal was complemented by a superb Gewurztraminer recommended by the aforementioned Carole."

#### ***'Kids at Lough Erne Cooking up a Treat' Fermanagh Herald, 13<sup>th</sup> July 2011***

"Lough Erne Resort has always worked to ensure there are an excellent range of activities which are tailored to suit younger guests' entertainment."

#### ***'Cygnet cookery at Lough Erne' whatsonni.com, 6<sup>th</sup> July 2011***

"Here's something great for kids in Fermanagh. Cygnets Cookery classes at Lough Erne Resort."

#### ***'Kids at Lough Erne Cook up a Treat' The Irish World, 30<sup>th</sup> June 2011***

"Lough Erne Resort in Co Fermanagh has a new 'Cygnet Cookery Programme' which will allow young people to learn more about food and cooking."

***'And the winner is...'Foodbelfast.com, 15<sup>th</sup> June 2001.***

"Noel McMeel was Named 2011 Best Chef in Ulster"

***'Get a flavour of Argentina at the Lough Erne Golf Resort', The Weekender, 18<sup>th</sup> February 2011***

"Wine connoisseurs are set for a gourmet delight with Lough Erne Resort's first Winemakers Dinner of 2011. It will offer diners the opportunity to enjoy the finer flavours of Argentinian wine."

***Lough Erne Resort Recipes for Country Eye, Noel McMeel's Style, Autumn 2010***

"I have dedicated my entire career to a very simple goal: finding, preparing and serving fresh food in season. My style of food at Lough Erne Resort, is seasonal and uncomplicated."

***Sybil Mulcahy, The Sunday World, 'Northern Exposure', April 25<sup>th</sup> 2010***

"Myself and John went for the tasting menu..for starters John had hand dived Scallops with smoked bacon veloute and I had Foie Gras, with a caramel sauce, then there was Monk Fish on a fine herb risotto and for him the filler of dry aged Kettyle Beef. I could go on and on about this meal, but it was just beautiful, we were in serious heaven!"

***Ulster Tatler Feb 2010***

"Wine connoisseurs are set for a gourmet delight with the announcement of Lough Erne Resorts exclusive winemakers Dinner on Thursday 11<sup>th</sup> March 2010, in association with Camillo De Luliis, President of Farnese Vini and Charles Robb, MD R&R Wines".

***Paolo Tullio, 'Food with a delicious philosophy', Irish Independent Weekend Magazine, 6<sup>th</sup> February 2010***

"The first dishes were loin of venison for Marian and scallops for me. The presentation was excellent and the tastes were superb. The venison was as tender as any I've tasted and was served with a roast garlic purée and a bitter chocolate and port sauce. My scallops were perfectly cooked and sauced with a light lemon and caper butter that was positively delicious." "It was also quickly apparent that Jonathan the sommelier knows his stuff..." " This was by any standards a very fine meal and the service was of a high standard, justifying the five-star rating. The Verdict...Food 9/10...Ambience 8/10...Value for money 8/10...Total 25/30...Excellent."

***Foodtripper.co.uk, 1<sup>st</sup> February 2010***

"Now firmly established in the kitchen, Executive Head Chef Noel McMeel has brought his own particular brand of modern Irish cooking to the attention of roving locavores. "The best way to sample McMeel's simple but sumptuous creations is to get yourself an invite to one of Lough Erne's Foodmaker's Dinners." " Here, not only do you get to dine as finely as is humanly possible, you also get to meet some of the men and women who bestow Lough Erne with its raw ingredients." "Knowing their stuff is what earned Lough Erne their AA five stars and double rosette for culinary excellence and what makes it such an idyllic place for a self-indulgent weekend away."

***Diane Parks, Birmingham Post, December 18<sup>th</sup> 2009***

"We ate in the Catalina where we sampled mouthwatering soups, fish, salads and deserts and also in the less formal Clubhouse Bar & Grill where I had one of the best fish and chips in a long time".

***Michael McGlade, Hooked on Haute Cuisine, October 24<sup>th</sup> 2009***

"Prawns are a big favourite of mine, but I doubt if the Pave of Dublin Bay Prawns – Parmesan

Biscuit served for starter, will ever be surpassed. The only difficulty I have had is finding words to describe this heavenly evening dining”.

***Glen Hayward, 'Fine food and fairways', Metro, 18<sup>th</sup> August***

”The Catalina Restaurant...the food was delicious and excellent value for money. The Sommelier demonstrating his wealth of knowledge, tempted us to explore to the beautiful terracotta wine cellar and his range of fine wines.”

***Michael Raffael, Gourmet Traveller, August 2009***

”Its Catalina Restaurant is good enough to tempt even the most hardened addict away from their dimpled 4.3cm-diameter obsession. A red pepper veloute with a melting quenelle of fresh goats’ cheese is as simple as the slice of sautéed foie gras with caramelised is apple is pretty.

***'Laura Davidson, 'Giant Revelation', The Sunday Mail 9<sup>th</sup> August 2009***

”Dining at the resort is an occasion to savour. I loved the laid-back Blaney Bar, a great place to enjoy a pint of Guinness and peruse the menu, a collection of mouth-watering dishes. For the full five-star treatment, executive chef Noel McMeel has created an elegant a la carte menu in The Catalina Restaurant, showcasing excellent local produce.”

***'The Great British Break', Country & Town House, July 2009***

”Dine at the Catalina Restaurant, where Head Chef Noel Mc Meel magics a sumptuous alchemy of flavours. His Torchon of foie gras and green peppercorns with grape and Saurternes chutney is to die for.”

***Jilly Beattie, 'Eating Out', The Daily Mirror, 6<sup>th</sup> June 2009***

”Noel McMeel is a culinary force to be reckoned with. There was simply nothing that we could have changed from the moment we stepped into the Catalina until we took our leave. Flavours, colours, ingredients, presentation, service, atmosphere, it all worked 100 per cent. If you are looking for an amazing culinary experience and a fantastic night out, Catalina is a must.”

***Lizzie Gore Grimes, 'Fermanagh Flavours', Cara Magazine, June 2009***

”The food at Lough Erne, in keeping with McMeel’s gastro philosophy, is unpretentious, with an emphatic emphasis on quality ingredients that are locally sourced where possible. The fine-dining restaurant is sure to become one of the best places to eat in the county, with high quality ingredients, simply prepared.”

***'Tastes of Lough Erne', Hospitality Review, June 2009***

”The food, typically McMeel, simply oozes Irish elegance and focuses heavily on local and artisan producers for meats, fish and cheeses”

***Liz O'Dwyer, Image, June 2009***

”The Catalina Restaurant is sublime, the Chocolate Afternoon Tea b the log fire is something from the last days of Versailles and definitely worth the calorific splurge.”

***Ginny McGrath, Times Online.co.uk, 12<sup>th</sup> May 2009***

”Our evening meal was excellent – colourful presentation, fresh ingredients, many sourced from County Fermanagh...the Sommelier was excellent – enthusiastically matching glasses of wine with dishes. Breakfast was also good ...the best porridge I’ve tasted!”

***5 Best Golf and Food Combos, Sunday Tribune, 3<sup>rd</sup> May 2009***

”Executive Chef Noel McMeel and his team create an exceptional meal. The Catalina Restaurant

is the resort's fine dining restaurant, where McMeel has placed his distinctive stamp on familiar dishes, even reinventing that old stalwart, the Mixed Grill."

***Eoghan Corry, Travel Extra, 1<sup>st</sup> May 2009***

"The gloriously name chef Noel McMeel, one of the great Irish Chefs, has always believed that Irish cooking should be a celebration of local ingredients. Starters include tian of Kilkeel crab and an exquisite terrine of local game with apple caviar. If you can find a better starter on the seven continents, I want to know about it."

***Jim McCafferty, 'The magic that is Lough Erne Golf Resort', Derry Journal 1<sup>st</sup> May 2009***

"We dined in The Catalina Restaurant which heralds the famous chef Noel McMeel who has a focus on seasonal local produce. A delicious menu of Tian of crab with Beetroot jelly, pan-fried scallops a main course of the finest fillet of beef, Rump of lamb, Monkfish and delicious duck. A truly delectable menu but sommelier Jonathan is on hand to recommend wines to go with every dish".

***Gemma Fullam, Unwind in style, Sunday Independent, 19<sup>th</sup> April 2009***

"Breakfast was a sumptuous affair, with everything from traditional Ulster farls to a wide array of fruit and juices - although I have to admit to real temptation by the 24-hour room-service menu's champagne breakfast. Next time".

"I ate later in the Catalina Restaurant, all delicate shades of eau-de-nil and cream, as sublime as the food. The highlight was local venison from Colebrook, exquisitely cooked and tender as the night. Chef Noel McMeel came out to chat to diners after service finished. Like all staff at Lough Erne, he has infectious enthusiasm and pride in his job. Utterly refreshing".

***Emily Hourican, The most delicious Escapes, Woman & Home, March 2009***

"As the first Northern Irish hotel to wine AA five stars, expectations around the dining are clearly high. Happily, head chef Noel McMeel, is well prepared for the challenge and equal to the task of rejecting pretension in favour of solid quality. Catalina restaurant does relaxed fine dining – think Tian of Kilkeel crab with vanilla beetroot pickle and avocado puree, followed by Pan-fried rump of Glenhoy lamb with baby leeks, slow-roast tomatoes, Kalamata olives and roast pepper essence. And yes, it tastes as good as it reads. Afternoon tea is a particular treat".

***Gillian Nelis, The Sunday Business Post, Agenda Magazine, March 1<sup>st</sup> 2009***

"Foodies are in for a treat at Lough Erne, where menus are overseen by executive chef Noel McMeel, McMeel's emphasis is on the very best local produce. Standout dishes include pan-roasted scallops with a mixed bean cassoulet and fennel puree, and potato and celeriac rosti with soft-poached egg truffle hollandaise, which my vegetarian companion pronounced to be one of the best main courses he had ever eaten".

***Claire O'Mahony, Sunday Tribune Magazine, Rest and play, March 1<sup>st</sup> 2009***

"The food in Noel McMeel's acclaimed Catalina Restaurant is superb".

***Paul Handler, Manchester Evening News, 'Where feeling smug is par for the course...', Sat 14<sup>th</sup> Feb 2009***

The marvellously named McMeel has put on a comprehensive dining arrangement to cater for all tastes. The charming Catalina restaurant offers a full menu and the quality of food is excellent.'

***Irish Independent, Weekend Magazine, 22 November 2008***

'Ten best Christmas Getaways...Lough Erne Golf Resort'

***Niamh Boylan, Food & Wine, October 2008***

"...The menu is smart and modern...The sourcing of local produce was very evident in the main course selection. My canon of Glenhoy lamb with rosti potato, pea and mint puree came with a little surprise of sweetbreads. Gorgeous. The fish was really fresh and tasty and well able for the assertive flavours of the lentils and jus. Service throughout was very good and genuinely friendly."

***Angela Dewar, The Herald, November 3<sup>rd</sup> 2008***

"...one of the best menus in the area has to be the Catalina restaurant in the newly opened Lough Erne Golf Resort. Head chef Noel McMeel has a passion for sourcing local food in season, and this is evident from the salmon, beef, chicken and wide selection of fruit and vegetables served on the regularly changing menu."

***Gavin Walker, Business First, November 2008***

"We enjoyed an outstanding meal in The Catalina restaurant and, judging by the reaction of our 100 fellow-diners, we weren't alone in our praise."