



NOEL MC MEEL



EXECUTIVE HEAD CHEF LOUGH ERNE GOLF RESORT

'EVERYTHING I DO RESOLVES AROUND TASTES AND SENSES....'

TASTES AT LOUGH ERNE GOLF RESORT

THE ESSENCE OF NATURAL FRESHNESS

Lough Neagh born Noel McMeel, Executive Chef at Lough Erne Golf Resort brings a wealth of experience with him to the resort in the Fermanagh Lakelands. Since he was a young boy Noel has been passionate about food which lead him to study Home Economics at school. Since his first attempt at cooking an Orange Cake at his family farm, Noel has travelled all over the world with his profession. After training at the Northern Ireland Hotel and Catering College in Portrush, Noel landed his first job as an apprentice chef at the Villager, Crossgar. This was followed by a short period with Paul and Jeanne Rankin at Roscoff in Belfast.

In 1988, Noel won a scholarship to the United States in Johnson and Wales University in Providence, Rhode Island and Boston University. This opened doors for Noel to work with some of the most respected chefs in the world, including Jean-Louis Palladin at the

Watergate hotel in Washington DC and, his biggest coup, a stint at Chez Panisse in San Francisco, working with his culinary heroine, chef-patron Alice Water.

Opportunities beckoned in Northern Ireland and Noel returned to take up the position of head chef at the Beech Hill Country House Hotel in Londonderry. In the late 1990s, he opened his own restaurant, Trompets, which featured in the Michelin AA Guide, Harpers & Queen Restaurant Guide and John McKenna's Bridgestone Irish Food Guide. Most recently Noel held the position of Executive Head Chef at Castle Leslie in Monaghan.

Noel has achieved the unique honour of being invited to cook for the world renowned James Beard Foundation in New York on five occasions- a great honour to achieve. An Irish man through and through, it has been Noel's privilege to work with Tourism Ireland delegations to Boston, Los Angeles, the Beverley Wiltshire in Hollywood and San Francisco.

Throughout his career, Noel has had regular television appearances including the second series of Great British Menu in spring 2007 and the BBC Two series, Food Poker, in autumn 2007. He currently represents Northern Ireland in the 2008 series of Great British Menu.

Closer to home, Noel is a contributor to RTE's Afternoon Show. The top chef regularly contributes recipes and editorials to leading magazines and publications, including Bon Appétit, America's food and Entertainment Guide, as well as Food & Wine and Northern Woman.

Now firmly established at Lough Erne Golf Resort, Noel has introduced his own particular brand of modern Irish cooking to a new and discerning audience. Noel McMeel comes to Lough Erne Golf Resort with a simple philosophy: sourcing, preparing and serving fresh food in season. Noel's passion for food and his vibrant personality shine through in all he achieves, from finding the best local suppliers to inspiring his team of carefully selected chefs.