



## LOUGH ERNE MIXED GRILL – NEW SIGNATURE DISH CAPTURES THE ESSENCE OF NATURAL FRESHNESS



October, 2008: Noel McMeel, Executive Head Chef at Lough Erne Golf Resort in the Fermanagh Lakelands in North West Ireland, has taken a traditional dish, applied his passion for the best quality local produce, added a dose of creativity and more than just a dash of talent. The result is an entirely new take on the classic mixed grill and a new signature dish for the Resort which captures the essence of natural freshness.

McMeel's decision to reinvigorate the classic mixed grill will challenge diners' expectations of the dish's presentation and its presence on the menu.

McMeel explained: "The mixed grill has been a menu stalwart for generations, and it is time to bring it bang up to date using the best Irish ingredients. It's a signature dish to be proud of and really showcases the quality of our local produce: locavores\* will love it!"

Taking pride of place on The Catalina Restaurant's *à la carte* menu, the Lough Erne Mixed Grill showcases the excellence of local produce in a delicately produced dish.

McMeel continued: "The philosophy at Lough Erne Golf Resort is to source, prepare and serve the highest quality fresh food. It's about getting right back to the basics and using simple, fresh and local ingredients to create inspiring and memorable cuisine that people enjoy eating."

"It's vital to foster relationships with nearby farmers and suppliers in order to find the best seasonal ingredients, and in this respect we are blessed with Fermanagh-reared beef and Glenhoy lamb from County Tyrone, as well as fresh seafood and vegetables from the region."

Ideally served with steamed fresh garden vegetables, the Lough Erne Mixed Grill brings together succulent fillet steak at the top of the plate, topped with lamb kidney seared in red wine and baby tomato; lamb cutlet marinated in fresh herbs and lemon; confit pork belly; and four stacked Pont Neuf potatoes topped with a freshly poached egg and Béarnaise sauce.

Wines to match the signature dish have been selected by Jane Boyce MW, the only female Master of Wine residing in Ireland, who compiled the Resort's extensive wine lists. Boyce explained: "The combination of different flavours and textures of local meat along with tomato, herbs and red wine demands a full bodied red wine yet one with structure and enough acidity to cut through the richness. Shiraz/Syrah is ideal but I have made four suggestions to offer diners a range of styles and prices."

Boyce's suggestions are:

- Chateau Pennautier AC Cabardes from the South of France (£22)
- The Chocolate Block from South Africa (£45)
- Penfolds Bin 389 from Australia (£50)
- Cornas AC Champerose, from the Northern Rhone, France (£60)

Lough Erne Mixed Grill is available in The Catalina Restaurant at the five star quality Lough Erne Golf Resort in North West Ireland from October, with menus from £39.50 per person for a three course dinner including tea or coffee.

*\*Locavore: someone who strives to eat high quality, seasonal food produced within 100 miles of their location.*

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Ends

**Note to editors**

Recipe available upon request.

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**About Lough Erne Golf Resort**

Lough Erne Golf Resort opened in County Fermanagh, Northern Ireland, in October 2007. It is set on a 600 acre private peninsula nestled in between Lower Lough Erne and Castle Hume Lough. The privately-owned hotel has 120 guestrooms including 25 two and three bedroom lakeside lodges which offer private, fully serviced accommodation. Lough Erne Golf Resort offers The Thai Spa, Catalina Restaurant for à la carte dining, The Blaney Bar and The Garden Hall for afternoon teas. It offers world class facilities for private meetings and events. In summer 2009 Lough Erne Golf Resort will have the use of two 18-hole championship golf courses with the opening of its Faldo Championship course. The Castle Hume Championship Golf Course is already open. Lough Erne Golf Resort is located just five minutes from Enniskillen (St Angelo) private airport. It is also easily accessible from Belfast International, Belfast City and City of Derry airports