



29 March 2010

### **CHEFS AT LOUGH ERNE RESORT SERVE UP A GOLDEN TREAT**

The Executive Sous Chef and Junior Sous Chef at Lough Erne Resort, Northern Ireland's first International AA 5 Star Hotel, have scooped two gold awards at the recent IFEX Chef of the Year competition at King's Hall, Belfast.

IFEX 2010, Ireland's largest International Food, Drink, Hospitality and Retail Exhibition, is a highly-acclaimed industry showcase event that allows representatives from the hospitality sector to explore innovation and benchmark best practice.

Rodney Graham, Executive Sous Chef at Lough Erne Resort, discusses the competition and his winning four course menu for two:

“The focus of the competition was on skill and each competitor was asked to demonstrate as many skills as possible in their particular award category. With this underlying direction each of the twelve Chef of The Year competition finalists set about the task of creating a four course menu for two within a two hour timeframe.

“At Lough Erne Resort our food philosophy is to use locally sourced, seasonal, fresh produce. I therefore have the privilege of working with superb raw material, from seafood to game, on a daily basis. Therefore, I chose to prepare four very distinctive dishes\*, that are quite intricate to prepare but which draw upon flavour and texture to truly tantalise the taste buds. I am absolutely delighted to have won the IFEX Chef of the Year award.”

Commenting on his success in the 'Senior Fish Dish' category Kevin Brolly, Junior Sous Chef at Lough Erne Resort adds:

“I really enjoyed taking part in this competition and to have won a gold award is fantastic. At Lough Erne Resort we are regularly challenged to push the boundaries and experiment with local produce to create dishes that combine flavours in innovative ways that surprise and intrigue the diner. I decided to replicate what I do in my work environment and prepared Roast Fillet of Turbot, Carrot & Clematine Puree, Smoked Lough Neagh Eel Bons Bons, Coriander Carmel and Lemongrass Foam.”

Congratulating his chefs on their achievement, Acclaimed Gourmet Chef and Executive Head Chef at Lough Erne Resort, Noel McMeel commented:

“I am thrilled for Rodney and Kevin. As a team we work extremely hard and continuously strive for excellence. These awards are recognition from the industry of the standards that we adhere to at Lough Erne Resort. I would like to congratulate them both on their significant achievement.”

As a member of Good Food Ireland, Lough Erne Resort is committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers. The Resort was also awarded “Good Food Ireland’s Top Regional Member North Award” in 2009.

Lough Erne Resort offer a range of innovative Dining Experiences including; The Catalina Restaurant (Awarded Two AA Rosettes for culinary excellence), for Elegant dining overlooking the Lough; The Blaney Bar, For The Grazing Menu & Exclusive Irish Whiskey Collection; The Loughside Bar & Grill, for Casual All Day Dining and Prime Dexter Meats from The Grill; and The Garden Hall, for Traditional, Chocolate, Pink and 'Cygnet's' Afternoon Tea..

To make a reservation and sample the culinary skills of Lough Erne Resort’s chefs call 028 6632 3230 or log onto [www.loughernegolfresort.com](http://www.loughernegolfresort.com) for further information.

**Ends//..**

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**Notes to Editors:**

The winning four course menu for two prepared by Rodney Graham, Executive Sous Chef at Lough Erne Resort:

**Pre Starter**

*Butternut Squash Veloute - Parmesan & Truffle Cannelloni*



**Starter**

*Roast fillet of Turbot - Peas - Lettuce & Smoked Bacon Lardons  
Fennel Cream*



**Main Course**

*Pan Seared Lissara Duck Breast - Braised Red Cabbage - Pickled Walnut & Baby Onions -  
Madeira Sauce*



**Dessert**

*Peppered Strawberries with Hazelnut Sable - Raspberry Milkshake  
Balsamic Ice Cream*

**Lough Erne Resort:**

Lough Erne opened in County Fermanagh, North West Ireland, in October 2007. It is set on a 600 acre peninsula nestled in between Lower Lough Erne and Castle Hume Lough. The privately-owned hotel has 120 luxury guestrooms including 25, two and three bedroom luxury Loughside Lodges which offer private, fully serviced accommodation. The Resort features The Thai Spa, a variety of innovative dining options including The Catalina Restaurant for elegant dining overlooking the Lough, The Blaney Bar for The Grazing Menu and exclusive Irish Whiskey Collection; The Loughside Bar & Grill for Casual All Day Dining & Prime Irish Meats from The Grill and The Garden Hall for Traditional, Chocolate, Pink and Cygnets Afternoon Tea. The Resort has 2 Championship Golf Courses, including The Faldo Course and The Halfway House, situated directly behind the ninth green with breathtaking views over Lower Lough Erne and The Faldo Course, serving Light bites for Golfers and guests enjoying The Collop Walk. Lough Erne Resort is located just five minutes from Enniskillen (St Angelo) Private Airport. It is also easily accessible from Belfast International, Belfast City, Sligo and City of Derry Airports and Dublin Airport, as well as from Belfast and Dublin Ferry Terminals.

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