

15 February 2010

WINE CONNOISSEURS SET FOR A GOURMET DELIGHT
AT LOUGH ERNE RESORT

Wine connoisseurs are set for a gourmet delight with the announcement of Lough Erne Resort's exclusive Winemakers Dinner on Thursday 11 March 2010, in association with Camillo De Luliis, President of Farnese Vini and Charles Robb, Managing Director of R & R Fine Wines.

The prestigious Farnese wines are made from the best grapes of the Farneto Valley Estate and vineyards from Abruzzo in Italy. At the final stage of growth, the splendid cellars of Caldora Castle, are utilised to ensure the aging process is undertaken in a way that is suitable to the prestige that makes these wines leaders on the international stage.

Lough Erne Resort will be hosting a total of four Winemakers Dinners in 2010 in partnership with leading wine producers from across the world.

For each occasion, acclaimed Gourmet Chef, Noel McMeel and his team will prepare a mouth-watering six course meal that not only showcases the finest locally sourced, fresh seasonal produce, but also complements the fine wines that are being served.

Noel McMeel explains:

“We have some of the finest ingredients on our doorstep here at Lough Erne and we are privileged to be in the position to work with such an array of superb produce. Our food philosophy is ‘The Essence of Natural Freshness’ which fits very aptly with our commitment to and membership of Good Food Ireland.

“The Winemakers Dinner begins with a Champagne and Canapés reception; five exquisite dishes, with each course matched to a wine, as well as tea, coffee and Petit Fours, priced at only £85 per person.”

The second Winemakers Dinner at Lough Erne Resort will take place on Monday 17 May in association with a leading winemaker from the Stellenbosch region of South Africa.

Availability is limited to 30 persons and therefore early booking is recommended to avoid disappointment. To make a reservation contact Trisha Ellse, Events Manager on +44 (0)28 6634 5721 or email tellse@loughernegolfresort.com

For those diners who wish to stay overnight, The Resort has exclusive accommodation. The Winemakers Dinner package also incorporates access to The Resort's Thai Spa & Leisure facilities and Golf on The Faldo Course. Simply ask for further details when booking your reservation.

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For further information on this press release please contact:
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Notes to Editors

***Thursday 11 March 2010**

Menu for Lough Erne Resort's Winemakers Dinner in association with Farnese Estate and R&R Fine Wines.

*Winemakers Dinner in association with
Farnese Estate & R&R Fine Wines
Thursday 11th March 2010*

Canapés

Prosecco Borgo Magredo

*Home Smoked Irish Duck, Ratatouille & Olive Croûtons
Fried Pancetta & Prunes, Goats Cheese Beignet, Tomato Coulis
Farnese Montepulciano d' Abruzzo DOCG - 2007
Casale Vecchio Montepulciano d' Abruzzo DOC - 2007*

*Risotto of Dublin Bay Prawns, Asparagus
Confit of Tomato, Basil Oil
Farnese Pinot Grigio - 2008
Casale Vecchio Pecorino IGT - 2008*

Orange & Galliano Water Ice

*Roast Fillet of Wicklow Veal, Parmesan & Herb Crust
Fresh Gnocchi, Morel Cream
Farnese Edizione - 2006
Opi Montepulciano d' Abruzzo DOC - 2005*

*Study of Rhubarb
Tea or Freshly Brewed Coffee & Petit Fours*

Dinner hosted by:

*Camillo De Luliis, Farnese
Charles Robb, R&R Fine Wines
&
Noel McMeel, Executive Head Chef, Lough Erne Resort*

£85 per person