

Lough Eske Castle Food & Wine Festival

European chefs holding four Michelin Stars between them to showcase the very best of international cuisine created with the finest of Donegal produce

Three-day festival begins Saturday 2nd October 2010

Food lovers will have a unique opportunity to savour an unprecedented Michelin Star culinary exhibition, delivered by some of Europe's leading chefs, as Donegal's only Five-Star hotel Lough Eske Castle hosts a special three-day Food & Wine festival starting on Saturday, October 2nd.

Seven international guest chefs, who among them have four Michelin Stars, will join with Lough Eske's newly appointed and Michelin Star trained Executive Chef Philipp Ferber for what promises to be a culinary celebration to remember at the stunning 17th Century Castle, which is current holder of the World's Best Luxury Country Hotel award. One of the highlights of the event will be a Champagne Taittinger Michelin Dinner hosted by Vitalie Emmanuel Taittinger, a member of the House of Taittinger family – a celebration not to be missed.

Using the finest of local Donegal produce the chefs have put together a full programme of degustation dinners accompanied by wine and champagne tastings.

The Festival's opening event will be a spectacular five-course dinner prepared by Belfast based Michelin Star chef Michael Deane accompanied by a selection of fine wines from William Tindal. Michael will be on hand to talk to diners and take them through the creation of each dish and the inspiration behind them.

The Champagne Taittinger Michelin Dinner hosted by Vitalie Emmanuel Taittinger will be the main focus of attention on Sunday 3rd October. Three of Europe's most experienced chefs – Johannes King of the five-star Dorint Söl'ring Hof Sylt, Germany; Michael Reinhardt of the Capella Breidenbacher Hof, Dusseldorf, Germany and Lough Eske Castle's own Executive Chef Philipp Ferber – will work together to create a sumptuous dinner paired with champagnes personally selected by Vitalie Emmanuel from his own family's collection. Champagne Taittinger is one of the few champagne houses to remain owned and managed by the family whose origins date back to 1734; and each of the chefs are regular participants in the world-renowned Gourmet Festival Sylt, where Lough Eske Executive Chef Philipp Ferber will represent Ireland in January 2011.

On Monday 4th October visiting chefs will bring diners on a journey through the magnificent Lough Eske Castle Hotel to taste six very diverse courses, comprising 12 dishes prepared and served in different locations throughout the hotel to the backdrop of jazz sessions.

High-profile German chef Franz Ganser will begin the gastronomic journey by serving two starter courses. Diners then move on to the 'Irish Market Place', which will be held in the Lobby Lounge and Gallery Bar and this will include displays on the processes of cheese making, a local oyster station, freshly squeezed juices and small homemade burgers made by local butcher Eddie Walsh.

Guest chefs Madjid Djamegari and Detlef Tappe will also each create two dishes. Diners in the Oak Bar/Vine Cellar diners will be treated to two small courses prepared by top chef Pius Regli before

moving to the restaurant and kitchen for a main course prepared by two-star Michelin chef Johannes King and a selection of desserts created by one-star Michelin chef Holger Bodendorf.

Said Philipp Ferber, Executive Chef at Lough Eske Castle, who recently achieved first place in the Taste of Donegal Culinary Festival: "The reputation of the Lough Eske Castle Food & Wine Festival has grown very quickly among chefs across the continent and this is why we have managed to attract so many Michelin Star chefs to this year's event as well as a family member from the House of Taittinger.

"I've worked with each of the chefs coming to the Festival before at other international festivals. It's a real honour that they are to travel to Donegal to participate in our Festival and we look forward to the amazing dishes they're going to prepare for us to enjoy. They have all heard so much about our local produce here in Donegal and are really looking forward to working with it to create dishes that I don't expect we will see anywhere else in Ireland in 2010.

"We're also pleased to welcome a number of local artisan producers to our Irish Market Place. They provide me and my colleagues in the kitchen at Lough Eske Castle with the very best of produce and it really is a joy to work with what's available here in Donegal, which is as good as anywhere I've worked in Europe. The freshness and taste of the produce, whether its fish straight from the sea, mountain lamb, beef or the growing supply of organic produce, is second to none and the type of produce that Ireland is really getting a reputation for internationally."

The Michael Deane Dinner on Saturday 2nd October at 7.30pm is priced at €89 per person; the Champagne Taittinger Michelin Dinner on Sunday 3rd October at 7.30pm is priced at €99 per person and the Lough Eske Castle Food & Wine Festival Dinner on Monday 4th October at 7.30pm is priced at €109 per person. Overnight accommodation is available at a special rate of €150 per room per night to include breakfast for up to two adults sharing. A full Food & Wine Festival package comprising three nights' accommodation and tickets to each of the Festival events is also available priced at €499.50 per person sharing.

To find out more or to book a place, please contact Lough Eske Castle Hotel on 074 97 251 00 or visit www.solislougheskecastle.ie

Ends.

For further information please contact Liz Burke at FD on Tel: 087 955 1655/Email:

liz.burke@fd.com

Notes to editors:

About Lough Eske Castle

Lough Eske Castle Hotel, located just outside Donegal Town, is nestled within 43-acres of forest woodland hugging the shores of Lough Eske with the Bluestack Mountains providing a stunning panoramic backdrop. Boasting 95 spacious bedrooms and suites, an Aromatherapy Associates Spa, fitness centre and swimming pool, Cedars Restaurant, two bars and over 6,000 sq ft of conference and banqueting space the hotel is redefining the meaning of luxury in the North-West. It was named the 2009 World's Best Luxury Country Hotel, just two years after it opened its doors following

meticulous restoration of the original 17th century castle; and the Irish Wedding Venue of the Year in early 2010. In the space of just 18 months the castle was transformed from a ruin into Donegal's only Five Star hotel by proud Donegal man Pat Doherty of Harcourt Developments. The hotel is managed by Solis Hotels & Resorts

The Solís Hotels and Resorts brand was developed by legendary hotelier Horst Schulze and his team of hospitality experts. Solís Hotels and resorts is a collection of resorts, hotels and residences offering a convergence of unparalleled designs, settings and experiences. Luxury "the Solís way" goes way beyond superbly appointed accommodation to reach Schulze's benchmark of elevated guest service.