



Chefs' Day Out at Ballyfin Demesne

On a foggy morning of October, Chefs gathered in the amazing grounds of [Ballyfin Demesne](#), who was recently named [Best Hotel in the World by Condé Nast Traveller](#), to start a day of discovery and tastings of some of the finest foods Ireland has to offer. It started with [Bell Lane Coffee](#), Irish porridge with Ballyfin Honey and [Highbank Orchards](#) Spirit in the grotto, followed by a session of collecting with Mary & Robert White of [Blackstairs Eco Trails](#) where chefs got a workshop on the edible treasures that Irish nature has to offer. It was followed by a walk around the lake to the ruins of the old castle. They then headed to the Tower to be offered a mulled apple juice made with the domain's apple and meet some of our Irish suppliers who were showcasing their products: [Dexter Beef Charcuterie](#) from Co. Tipperary, [Wild Irish Foragers & Preservers'](#) shrubs and jellies from Co. Offaly, [Young Buck Blue Cheese](#) from Co. Down and [Forage & Cure](#) Charcuterie from Co. Dublin.

Leaving the tower behind, they did a round of clay pigeon shooting and visited the orchard and walled kitchen garden to discover all the fabulous fruits and vegetables the domain grows. The chefs pressed the first apple juice of this season's harvest, a very special event at Ballyfin. At lunchtime, they enjoyed a 5-course tasting menu prepared by Head Chef Sam Moody and his team, and ended this full and exciting day by a tour of the magnificent house.

[Full photo album here](#)

