



# Ballyfin Demesne

is delighted to invite

**Chef Michael Caines MBE,**

to join

**Chef Sam Moody and his team**

for an evening of exceptional gastronomy and hospitality

**on Thursday, 25th April 2019**



Executive Chef Michael Caines MBE held two Michelin stars at Gidleigh Park, Devon, for over 18 years. He has since gone on to create his very own vision of a luxury country house hotel in his home county of Devon – Lymptstone Manor. It came as no surprise when, only 6 months after opening, he was awarded a coveted Michelin star and joined the prestigious family of Relais & Chateaux.

*"It's been a pleasure to nurture and watch Sam develop his career from his time at Gidleigh Park, onto The Bath Priory and now as Head Chef at Ballyfin. Sam's no nonsense cooking with a focus on the ingredients and flavour resonate with my own philosophy in cooking. He's a brilliant team leader and a wonderful talent and I can't wait to cook together for this incredible event, whilst taking in and enjoying the fabulous delights and luxury that is Ballyfin".*

**Michael Caines MBE**



*"I arrived at Gidleigh Park aged 20 full of confidence in my own ability, I quickly realised I had a lot more to learn. Michael's attention to detail and ability to build and then balance huge flavours has shaped my career. It's always a pleasure to have Michael in the kitchen and Ballyfin's dining room will be the perfect setting for our guests to enjoy his cuisine."*

*To me Ballyfin is still like no other hotel or restaurant I have been to, the house and grounds are breathtakingly beautiful. The dishes we create are simple, with a focus on big flavours, balance and detail. The produce grown in Ballyfin's 6 acre Kitchen Garden is incredible and is an essential part in creating exceptional dining experiences for our guests."*

Sam Joined Ballyfin from the Bath Priory where he held 1 Star Michelin for 5 years; previously he had worked for Michael at Gidleigh for 4 years.

**Sam Moody**

## Itinerary

- Guests are welcome to arrive from 1pm and enjoy a glass of champagne upon arrival before lunch.
- Casual lunch in the State Dining Room.
- After lunch you will be shown to your room.
- 4pm - enjoy a Guided tour of the house, covering the history, art and antique collections.
- Time to relax and explore.
- 7pm – pre dinner drinks and canapés in the Library and music from our resident pianist.
- Introduction of the evening by Chef Michael Caines MBE followed by a specially designed six course tasting menu.
- Finish the evening in the bar with traditional Irish music.



**Contact us for further details and bookings**  
reservations@ballyfin.com  
www.ballyfin.com  
Tel: +353 (0)57 8755866