

BALLYFIN WELCOMES THE INN AT LITTLE WASHINGTON'S TWO MICHELIN STAR CHEF PATRON, PATRICK O'CONNELL, FOR A WEEKEND OF GASTRONOMIC DELIGHTS



13 March 2018: In celebration of the 40th Anniversary of The Inn at Little Washington, Ballyfin, Ireland's award-winning country house hotel, is pleased to announce a gastronomic weekend in collaboration with The Inn's renowned two Michelin star, Irish Chef Patron, Patrick O'Connell.

The event will unite two of the world's finest hotels, both members of Relais & Chateaux, and chefs over two evenings on April 6th and 7th as Patrick will join Ballyfin's Head Chef Sam Moody, and his team, to offer guests a unique culinary experience.

Guests will be welcomed with a glass of Champagne on arrival before enjoying a casual lunch in Ballyfin's State Dining Room. In the afternoon, a guided tour of the hotel will take place giving guests an overview of the history, art and antique collections housed at Ballyfin.

In the evening, pre-dinner drinks and canapes will be served in the Library, accompanied by music from Ballyfin's resident pianist, before Chef Patrick O'Connell personally introduces the gastronomic event. Guests will then be presented with a specially designed six course tasting menu showcasing some of The Inn at Little Washington's classic dishes, all accompanied with wines selected by Ballyfin's Sommelier.

From Crispy Napoleon of Chilled Maine Lobster with Royal Oscietra Caviar to Truffle-Stuffed Breast of Kilkenny Farm Chicken on Savoy Cabbage Braised in Champagne, the menu is sure to tantalise guests' taste buds, combining the bold American flavours of The Inn at Little Washington with the classic Irish menu of Ballyfin.

Commenting on the partnership, Damien Bastiat, General Manager of Ballyfin, said "Gastronomy has always been an integral part of the Ballyfin experience and so we were delighted to invite Patrick to collaborate with Sam and our culinary team here at Ballyfin. The talents of these two extraordinary chefs combined will no doubt delight our guests discerning palates, I'm sure it will be a weekend to remember".

Chef Patron of The Inn at Little Washington, Patrick O'Connell said "Everyone has their own fantasy of the perfect country house hotel and mine is Ballyfin – and not just because I'm Irish! Rarely has any



hotel touched a nerve or struck a chord with me the way Ballyfin did on my first visit there last year. I'm thrilled to be returning, on the occasion of The Inn at Little Washington's 40th Anniversary, to create a collaborative menu for a magical Relais & Chateaux weekend house party with Ballyfin's chef and brigade."

Ends

Price from €1,060 per room per night (Deluxe Room category) on an all-inclusive basis

If you would like to receive further information or images of Ballyfin please contact Emily Paul or Lindsay Bonsall by e-mail at emily@sadlerandco.com / lindsay@sadlerandco.com or on 020 7581 4111.

Please do take a moment to review the website: www.ballyfin.com

Notes to Editors:

About Ballyfin:

Home to the illustrious Coote Family for 100 years, Ballyfin has long been admired as one of the most distinguished late Georgian houses in Ireland. Located at the foot of the Slieve Bloom Mountains, a 1.5-hour drive from Dublin airport, the hotel boasts just 20 individually designed bedrooms giving guests a private residence environment with the comforts of an international luxury hotel. Today's guest can enjoy formality blended with a relaxed and easy-going approach that is wonderfully warm and welcoming.

About The Inn at Little Washington:

The Inn at Little Washington is located in the historic village of Washington, Virginia in the shadow of the Blue Ridge Mountains, 67 miles west of the U.S. capital. A Relais & Chateaux property, The Inn has been a culinary destination since it opened in a former garage in 1978. Among its many accolades, The Inn is the longest tenured 5 Star and 5 Diamond restaurant in the world. Chef/Proprietor Patrick O'Connell and the Inn have received five James Beard Awards including Best Restaurant in America and Best Chef in the US, and The Inn also received two stars from Michelin in their first Washington DC Guide in 2016. Now in its 40th year, The Inn will celebrate this milestone with several events throughout 2018. For more information go to www.theinnat40.com

