



THE
CASHEL PALACE

Cashel Palace Hotel Dining Experiences for 2022 in Ireland's Golden Vale
Director of Culinary Stephen Hayes at the helm of Tipperary's new Relais & Châteaux property



[Download Images](#)

Cashel, Ireland (July 7, 2022): A proud Relais & Châteaux member that debuted in March 2022, Cashel Palace's dining offering is exceptional in every sense. With a deep connection to the Golden Vale and rich pastures that surround the hotel, much produce is sourced locally to give guests an authentic taste of Tipperary with which Director of Culinary, [Stephen Hayes](#), formerly of Cliff House and de Librije, creates an exciting culinary experience. At Cashel Palace, food is a celebration – of life, of the land, of the locality. Based on an ethos of quality and seasonality, menus have been created to celebrate and serve outstanding contemporary Irish cuisine. The three dining options available at Cashel Palace include fine dining at The Bishop's Buttery, Afternoon Tea in the Queen Anne Room and a more casual offering at Mikey Ryan's.

Fine Dining at The Bishop's Buttery

The [Bishop's Buttery](#) is a truly special venue in which to enjoy a memorable evening or leisurely lunch, sampling Director of Culinary Stephen Hayes's exquisite Irish cooking. In its former life, the original Palace was a hive of culinary activity engaged in the preparation of the delicious delicacies of the day for the resident Bishop, visiting nobility and esteemed guests. All culinary creations added to an atmospheric setting, excellent service and enjoyed in the company of family, friends or colleagues, have been carefully curated to impress the taste buds. At The Bishop's Buttery, Cashel Palace's fine dining restaurant, gorgeous vaulted ceilings, natural light, generous tables and a large open fire, adorn the dining room in which guests enjoy extraordinary food such as the favorite black sole. Menus offer the best of Irish produce, with a focus on Tipperary's ingredients, brought together with classical roots and contemporary flair. Warm service, superb wines and sublime flavors make dining at The Bishop's Buttery an exciting and noteworthy experience.

Suppliers:

Tipperary offers an extensive network of providers who supply Cashel Palace with the finest ingredients served at the Relais & Chateaux property. Cashel Palace's talented team of chefs including Director of Culinary, Stephen Hayes and The Bishop's Buttery Head Chef, Darragh O'Flaherty, are honored to work so closely with this incredible list of quality Cashel, Tipperary and Irish suppliers.

Tipperary Sourced:

Martin O'Dwyer's Butcher - Beef
Crowe's Farm - Pork
Walsh's Butcher - Beef
The Apple Farm - Apples & Cider
Cashel Farmhouse Cheeses - Cheese
Cáis na Tíre - Cheese (T) Magner's Farm - Eggs
Tipperary Distillery - Whiskey
Emerald Rapeseed Oil - Rapeseed Oil
Ponaire – Coffee

Ireland Sourced:

Skeaghanore Farm - Duck
Gubbeen Farmhouse - Cheese
Sustainable Seafood Ireland - Fish & Shellfish
Daly's Seafood - Fish & Shellfish
Glenmar Seafood - Fish & Shellfish
Keeling's - Fruit & Vegetables
Richardsons - Fruit & Vegetables
Redmond Fine Foods - Various Dry Goods
LaRousse Foods - Various Dry Goods
Glenilen Farm – Butter

The farmers, growers and artisanal food producers offer [guided culinary tours](#) for visitors providing an inside look at these gourmet experiences. Guests can visit Cashel Farmhouse Cheesemakers and enjoy a tasting experience like no other on their extensive farm and cheesemaking facilities in Fethard and meet the family behind this incredible food story to learn about how Cashel Blue® rose to international success. Guests can also go beyond the incredible whiskey and spirit selection at the Cashel Palace Cocktail Bar and visit the Tipperary Boutique Distillery for a guided tour to learn about the process of bringing spirits from grain to glass and enjoy a tasting alongside their master distillers.

Afternoon Tea at The Queen Anne Room

Cashel Palace's Afternoon Tea channels the glamorous high society era, bringing an Irish flavor to this beloved tradition. The Queen Anne Room, named in honor of the British, and then Irish, monarch who visited Ireland in the spring of 1702, overlooks the spectacular Rock of Cashel & Mulberry Garden to the West and the bustling town of Cashel to the East. The Queen Anne Room is balanced between peacefulness and grandeur, providing a relaxed atmosphere in which to enjoy a classic Afternoon Tea offering. On summer days, Afternoon Tea can be taken on the Garden Terrace, overlooking Cashel Palace's glorious gardens. Visitors shall find deep sofas, high ceilings, chandeliers, tall windows, a log fire and walls hanging with equine art – the perfect setting for lingering over delicious pastries and cakes. Expect delicate bone china, signature loose leaf tea in silver pots and cake stands laden with decadent treats.

Casual Dining at Mikey Ryan's Bar & Kitchen

From its inviting, quaint entrance on Main Street, Mikey Ryan's guests are pleasantly surprised to find a wonderfully extended bar, and spacious and beautifully appointed restaurant. Tucked away behind the

popular restaurant are extensive outdoor gardens where guests can enjoy al fresco summer dining, with unique features like the Horse Box Bar, serving pints of Guinness for thirsty visitors. Complete with rattan furnishings, large parasols and delicious menus featuring local produce, the Garden Terrace at Mikey Ryan's is a vibrant spot and an exceedingly popular choice with the locals.

The outdoor offering at Mikey Ryan's has been thoughtfully extended to now include The Secret Garden and The Glass Well. The Secret Garden, a beautifully restored walled garden, is perfect for private gatherings, complete with a wood burning stove, marquee sail and barbecue serving up steaks and sliders. The Glass Well is a dazzling outdoor private dining suite that seats up to 12 guests. Serving lunch, brunch and dinner, the open air section sits beneath a weather-proofed pergola, with an automated roof, doors and heating. It is an impressive space offering a unique experience, with a very [special secret](#) hidden in the floor. There are a number of options for private group dining, indoors and outdoors, for bespoke groups, corporate luncheons, family events or special occasions.

Suite starting rates \$755 or Main House starting rates \$345. For further information visit www.cashelpalacehotel.ie.

About Cashel Palace:

Optimally located between town and countryside, the five-star Cashel Palace epitomizes the finest of Irish hospitality. Standing in the shadow of the iconic Rock of Cashel, this idyllic property is surrounded by rolling fields and the charming heritage town of Cashel in the county of Tipperary. Blissfully decadent rooms and suites are impeccably designed for rest and relaxation. The exhilarating gardens offer three tranquil acres of rolling lawns, ancient trees, and modern planting. The world-class Spa takes full advantage of the glorious views, with a light-flooded swimming pool and seaweed baths. A proud Relais & Chateaux member, Cashel Palace's dining offering is exceptional in every sense. With a deep connection to the Golden Vale, the rich pastures that surround the hotel, much produce is sourced from this natural larder with which Director of Culinary, Stephen Hayes creates an exciting culinary experience. General Manager Adriaan Bartels and his professionally trained team will bring the true essence of old-fashioned Irish Hospitality to the forefront ensuring that guests leave happy and satisfied and booking their return stay on check out. Set within a magnificent Palladian manor, built in 1732, this landmark address has been meticulously restored to create a truly desirable destination hotel in the heart of Ireland and opened its doors on March 1st, 2022. For more information, visit cashelpalacehotel.ie or follow @cashelpalace on social media for updates.

For more information:

Julie Leventhal
REYA Communications
julie@reyacommunications.com

