

Sous Chef and Chefs de Partie

- Superb Package
- New Kitchens
- 40 Hour Week
- No Split Shifts
- 5 Weeks off.
- Great Training & Progression Opportunities

Building on years of progress and following a €500k refit of our kitchens Ballynahinch Castle is now entering a new and exciting phase in food. Led by inspirational Head Chef Pete Durkan, the team in the kitchens at Ballynahinch Castle benefit from working closely together, pooling their experience and creativity to produce some of the finest food in the country.



The ingredients are at the heart of this exciting kitchen. There is a shared passion for exploiting the larder of Connemara with all the unique and exceptional quality produce it has to offer. Drawing on the natural landscape using foraged seaweeds, prime organic lamb and spectacularly fresh fish the kitchen team enjoy building dishes from the seasonal ingredients available in this special region. Wild Atlantic Salmon from our own river, golden chanterelles from our woods, heather fed Connemara Lamb, wild samphire and dilisk seaweeds.

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BALLYNAHINCH
CASTLE
HOTEL & ESTATE
★★★★



This spring, Chef Pete Durkan and Head Gardener Cian Cunniffe are planting our new kitchen Garden and greenhouse to ensure a year-round supply of our own greens and vegetables which, together with our estate reared pigs and local artisan producers allows the kitchen experiment in ways chefs only dream of.



We offer an exceptional working environment, no split shifts, normal working weeks with properly rewarded hours, development opportunities, work in new kitchens with state of the art equipment as well as competitive rates of pay & benefits.

Contact Pat at personnel@ballynahinch-castle.com

Watch our YouTube Video here: <https://www.youtube.com/watch?v=AmYOU1u0558>