



A Hunter's Table at Ballinwillin House & Farm

La Rousse Foods inaugurated the New Year with a first event in Ballinwillin House, Co. Cork where guests were treated to a Wild Boar and Venison extravaganza to celebrate the place's 25 years of farming wild boar and 30 years of farming venison. First welcomed on the farm by Miriam and Pat Mulcahy, owners of Ballinwillin House and farm, the guests got a tour of the domain, visiting the wild boars and venison pens. They then warmed up with warm medieval cider by *Highbank's Orchard* and hot whiskey, wild boar and venison sausages in sourdough baguettes. They proceeded to the wine cellar to taste the Chateau Mulcahy wine, produced with the Mulcahy's family grapes while they got to hear how the Boars and Deers got introduced to the domain.

Outside the house, a French baker from *Nature de Pain* baked bread in front of the guests, while our chefs were roasting the wild boar leg in a pit fire after marinating them in orchard apple syrup and whiskey. Following the visit, guests sat at a long banquet table to dine on a game stew served in a sourdough boule and Portobello mushrooms, butternut squash and pineapple roasted on an open fire. They also tasted Irish cheeses and carefully selected charcuterie while live traditional musicians regaled them with ballads and tales of the area.

Click here for more event pictures: <http://tiny.cc/0luv8x>

