Cashel Palace Launches Land to Table: A Journey Worth Tasting

A New Documentary and Food Tour Series Celebrating Tipperary's Culinary Identity



Cashel Palace Land to Table The Apple Farm Owner Con Traas with Director of Culinary Stephen Hayes Tasting

TIPPERARY, IRELAND, September 10, 2026 /EINPresswire.com/ -- Cashel Palace, a restored 18th century Palladian manor in Ireland's Golden Vale, has announced the launch of Land to Table: A Journey Worth Tasting, a new documentary and food tours program inviting guests to experience the people, produce and places behind the Tipperary hotel's award-winning menus.

Launching on Thursday, 10th September 2026, the documentary is led by Stephen Hayes, Director of Culinary at Cashel Palace. The film explores Tipperary's Golden Vale, following Hayes as he visits the local farmers, artisans and producers whose ingredients help shape the menus served across the hotel, including The Bishop's Buttery, its Michelin-starred restaurant.

> Tipperary gives us an extraordinary natural larder. The landscape, the pastures, the seasons and the people all shape what we do in the kitchen. Land to Table is a way of showing that journey honestly"
>
> *Stephen Hayes, Director of Culinary at the Cashel Palace Hotel*

Rather than focusing only on the finished plate, the film looks at the journey before it; taking in the land, the seasons, the conversations, the craft and the relationships between chef and producer. It offers an insight into the food culture surrounding Cashel Palace and the part it plays in the hotel's guest experience.

"Tipperary gives us an extraordinary natural larder," notes Hayes. "The landscape, the pastures, the seasons and the people all shape what we do in the kitchen. Land to Table is a way of showing that journey honestly."

Also appearing in the film is Jorg Mille, Local Experience Curator at Cashel Palace, who guides the viewer through the verdant countryside the Premier County is known for. The true heroes of the piece are the producers:

- Aoife Nic Giolla Coda – Galtee Honey Farm
- Sarah Furno – Irish Farmhouse Cheesemakers, best known for Cashel Blue Cheese
- Con Traas – The Apple Farm
- Donald Walsh – Donald Walsh Butchers

Together, they represent the skill, care and passion that shape the food culture around Cashel Palace.

The Food Tour Program:
Following the documentary's release, the journey continues beyond the screen with the launch of Cashel Palace's new guided Food Tours program. Curated and led by Jorg Mille, the program gives overnight hotel guests and day visitors the opportunity to meet some of the makers featured in the wider food story, with experiences built around tastings, conversation and local hospitality.



Cashel Palace Land to Table Honey Bee Farm Galtee Honey



Cashel Palace Hotel Frontis



Cashel Palace Land to Table Irish Farmhouse Cheesemakers Tasting with Owner Sarah Furno and Chef Hayes

The hero experience, also titled Land to Table, is a full-day tour through Tipperary's food landscape. The day begins at Galtee Honey, in the foothills of the Galtee Mountains, where guests are introduced to the world of bees, honey and beekeeping, followed by a guided tasting. The journey continues to Cashel Blue Farmhouse Cheese, one of Ireland's best-known farmhouse cheese producers, for an introduction to cheesemaking and a tasting shaped by Tipperary's grasslands and climate.

Lunch takes place in Fethard at Cashel Palace's sister property Sadler's, before the afternoon continues with local food educator and author Sinéad Delahunty, where guests are introduced to artisan food production, creativity and flavour through an intimate presentation and cookery demonstration. The day ends with a return to Cashel Palace, where guests can see how the region's ingredients are reflected across the property's menus.



Cashel Palace Land to Table The Bishop's Buttery Strawberry and Apple Dessert

The Land to Table tour is available on Thursdays throughout the fall, departing Cashel Palace at 10:00 a.m. and returning at 4:00 p.m. Priced at €295 per person, it includes all admissions and tastings, transport in a six-seater Mercedes with chauffeur, a qualified national tour guide and lunch in a premium local restaurant. Private tours are also available. Bookings can be made by contacting the hotel.

For Cashel Palace, the documentary and the tours mark a new chapter in how the hotel shares its food story. The film offers insight into the journey behind the hotel's menus, while the tours allow guests to step into that journey themselves, meeting the producers, makers and local businesses whose craft helps define the region. It is an invitation to understand Tipperary through taste, to support the people and rural communities that make it distinctive, and to experience the connection between the land, the kitchen and the table.

About Cashel Palace
Cashel Palace Hotel is a five-star luxury country house hotel in Cashel, County Tipperary, set beside the Rock of Cashel. The restored 1732 Palladian manor is a Relais & Châteaux property, recognised with 2 Michelin Keys for its exceptional hotel experience, while The Bishop's Buttery, its signature fine dining restaurant, holds 1 Michelin Star. Further reflecting the hotel's commitment to world-class, personalized service, Cashel Palace is home to two Les Clefs d'Or concierges and was awarded the prestigious Condé Nast Traveler Triple Crown Award in 2026. For more information, visit cashelpalacehotel.ie.

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