



Job Title: Head Chef

Location: Magheramorne Estate

Terms: Permanent role. 2080 annually, excluding breaks. Shift patterns to include early mornings, late evenings, nights, weekends and statutory holidays or other holidays.

Salary: £45K - £55K depending on experience, plus seasonal bonus

Benefits: 28 days holiday (pro-rata)

Private health care, critical illness cover and income protection.

A supportive and collaborative work environment that values creativity and innovation.

Professional development and training opportunities.

Enhanced bereavement leave.

Magheramorne Estate is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.

About us

- ❖ An award-winning luxury venue.
- ❖ Specialising in exclusive and bespoke weddings, corporate events and large-scale productions.
- ❖ Twenty miles to Belfast City.
- ❖ Owner driven family business with 40 years of experience in the NI hospitality industry.
- ❖ Passionate about supporting local, producing quality food, and delivering quality service.
- ❖ A professional organisation that values excellence, integrity, hospitality and balance.

About the role

As Head Chef, you will have full responsibility for the kitchen operation across weddings, events and bespoke dining experiences. Working closely with the senior team, you will shape menus that reflect the quality, creativity and scale of Magheramorne Estate.

Our Food Philosophy

Our culinary team;

- ❖ Embrace the seasons, support good animal husbandry practices, favours sustainable produce, and respects the environment.

Our inspiration is rooted in our sister company, Jane's Kitchen. Northern Ireland's most established and respected catering businesses.

- ❖ Further influenced by the values of the Ballymaloe Cookery School, where honest flavours and thoughtful, ingredient-led cooking is at the fore front.
- ❖ Alongside the refined, modern approach associated with Ottolenghi, where vibrant presentation and bold, balanced flavours play a key role.

Together, these influences shape a food offering that is creative yet approachable, generous in style and perfectly suited to the diverse range of events hosted at Magheramorne Estate.

How to apply:

Please send your CV and a cover letter detailing how you meet the criteria to
recruitment@magheramorneestate.com

Closing date:

Saturday 30th January 2026

Your people skills

- ❖ You will be a real team player, with strong leadership skills.
- ❖ Demonstrate professionalism, show responsibility, and have passion to lead.
- ❖ Pride in your appearance with a high standard of personal presentation.
- ❖ Committed to quality, consistency, and the overall success of the brand.
- ❖ Sustain consistent performance even under pressure to achieve objectives within timescales, without compromising accuracy and quality.
- ❖ Well organised and enthusiastic, you will be keen to bring your experience to help shape this role and implement new working practices and structures to help improve the efficient running of the kitchen.

Quarterly Breakdown

Q1: JANUARY – MARCH | Foundation Quarter

- ❖ **Inventory management:** Maintain inventory levels and manage stock rotation to minimise waste and optimize costs.
- ❖ **Audit kitchen systems:** Ensure compliance with all food hygiene standards maintaining our 5* hygiene rating, and health and safety regulations, including HACCP protocols, to maintain a safe working environment for all staff.
- ❖ **Maintenance:** Deep clean kitchen areas, equipment checks and maintenance planning.
- ❖ **Team alignment:** Work with the other heads of department in planning, organising, and communicating between the kitchen, events and wider Magheramorne team on vision and upcoming calendar
- ❖ **TOIL:** Time Off in Lieu
- ❖ **Seasonal Event Delivery:** Accountable for the planning and executing the smooth running of all events from food orders to delivery of service.

Q2: APRIL – JUNE | Peak Preparation

- ❖ **Training development:** Mentor kitchen staff, fostering an environment of teamwork, creativity, and professional development.
- ❖ **Menu planning:** Create and develop seasonal menus that reflect current food trends and showcase local ingredients, while also planning for future menu cycles.
- ❖ **Recipe planning:** Build and maintain a comprehensive menu folder that includes approved recipes, portion sizing, and detailed food costings.
- ❖ **Menu development:** Manage and conduct regular food tastings to ensure dishes meet high standards and align with the overall culinary vision of Magheramorne Estate.
- ❖ **Supplier relations:** Set up and meet with suppliers to plan for peak operations.
- ❖ **Cost planning:** Meet and agree price point with key suppliers.

Q3: JULY – SEPTEMBER | Peak Operations

- ❖ **High-volume wedding execution:** Accountable for the planning and executing the smooth running of all events to the highest standards both within Magheramorne Estate and when on site at events under the brand of Jane's Kitchen.
- ❖ **Supply chain management:** Oversee all ordering and purchasing of ingredients from approved suppliers, ensuring the use of high-quality products and consistency in recipes.
- ❖ **Kitchen team rota:** Organise and manage staff rotas to ensure adequate kitchen coverage and efficient operations.
- ❖ **F&B weekly meeting:** Conduct regular kitchen meetings and participate in team meetings with events and operations to coordinate upcoming events and menu requirements.
- ❖ **Festive Planning:** Schedule for festive produce.

Q4: OCTOBER – DECEMBER | Festive Events Season

- ❖ **Halloween Events:** Plan and deliver atmospheric seasonal celebration.
- ❖ **Festive Fair:** Produce festive retail stock and café delivery.
- ❖ **Magic and Mistletoe:** Execute signature festive experience from build to delivery.
- ❖ **Winter Weddings:** Continue executing the smooth running of all events to the highest standards.