



MAGHERAMORNE ESTATE

Head of Culinary

Competitive Salary

Hours (per rota): 40hpw. Monday – Sunday inc. evenings & weekends.

Magheramorne Estate is one of Northern Ireland's most distinctive and exclusive hospitality destinations, combining exceptional food, memorable guest experiences, and first-class service within a truly remarkable setting. Located just 23 miles from Belfast on the Causeway Coastal Route, the Grade B1 listed Victorian estate stands within 40 acres of mature woodland and beautifully landscaped gardens overlooking Larne Lough. Specialising in exclusive and bespoke weddings, corporate events and large-scale productions.

For an ambitious culinary leader, this is an opportunity to join a highly respected and evolving hospitality business, working within an exceptional venue where food is integral to the brand and every occasion presents an opportunity to create something memorable.

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.

Key responsibilities:

- Lead all culinary operations, ensuring every menu, dish and service consistently reflects the Magheramorne standard.
- Inspire, coach and mentor a talented team of chefs and kitchen staff, creating a positive kitchen culture and supporting their continued development.
- Build upon established relationships with trusted suppliers, ensuring the quality, consistency and value of ingredients.



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- Develop recipes and detailed specification sheets aligned with Magheramorne's culinary vision and commercial objectives.
- Work closely with the accounts team to manage food costs, budgets, and financial performance, achieving agreed targets without compromising quality.
- Plan monthly team rotas and lead recruitment when required, ensuring the kitchen is appropriately resourced for weddings, events and dining experiences.
- Collaborate closely with the Guest Experience and front-of-house teams, using guest feedback and operational insight to continually enhance the overall dining experience.
- Maintain the highest standards of food safety, hygiene, compliance and kitchen organisation across all culinary operations.

If you possess the right skills and desire to join an award-winning team, we would love to hear from you, please email your CV and cover letter to recruitment@magheramorneestate.com. A senior member of the team will be in contact initially by phone to discuss the role and your experience further.

You must have the right to work in the UK to be eligible for this role. Documented evidence of eligibility will be required from all candidates prior to commencing employment.

Magheramorne Estate is an Equal Opportunity Employer.