OUT OF TOWN – VISIT BELFAST

Just an hour and fifteen minute flight from any London airport, Belfast is quickly becoming one of the top places to visit in the UK following years of political unrest. With whiskey distilleries and superb pubs aplenty, visitors will be rewarded with a welcoming atmosphere as well as some fascinating history.

Grand Central Hotel is in the heart of the city and offers a luxury experience just minutes’ walk from the main tourist attractions. The rooms have spectacular views across Belfast and the staff are all on hand to give useful advice. Breakfast is a highlight, with a large selection of locally sourced produce ranging from a full traditional Irish breakfast to whiskey porridge. Standing 23-storeys high on Bedford Street, this will be Northern Ireland’s tallest hotel and promises to bring a new era of glamour and grandeur to the heart of Belfast.

A short bus ride from the centre, Titanic Belfast is the world’s largest Titanic visitor experience and is located on the spot where the famous ship was designed and launched. This iconic six floor building features The Titanic Experience, nine interpretive and interactive galleries that explore the sights, sounds, smells and stories of Titanic as well as the city and people that made her.

Since opening in 2012, Titanic Belfast has continued to go from strength to strength, firmly establishing itself on the local, national and international stage, having welcomed over 6 million visitors. It is a must-see for anyone with an interest in the Titanic story and a development that Belfast as a city is proud of.

Many restaurants have popped up in Belfast over the last few years, making it a delight for visitors looking for culinary excellence. For the sixth year in a row, Deanes EIPIC has won the prestigious Michelin Star accolade, which makes it a must visit. The seven course tasting menu comprises of fresh produce which changes almost daily, as well as The Incredible Edible Book as featured on the popular television programme The Great British Menu.

There are wine pairings available with each dish, yet diners don’t have to opt for the whole wine flight – a fantastic idea which relieves the pressure of feeling you need to keep up with the drinks as the food arrives. The whole experience is very reasonably priced, and the waiting staff were exceptional.

Chef Alex Greene is from Dundrum in the Mourne country in Northern Ireland. He began his cooking career in the Michelin Starred Deanes in 2007 and from there went on to work in Petrus by Gordon Ramsay, Claridge’s by Gordon Ramsay and The Cliff House in Ardmore, all Michelin Starred establishments. For the past two years he has been working in Deanes EIPIC delivering the freshest and most seasonal produce cooked to perfection.

Belfast Whiskey Week takes place each year, giving visitors a chance to try some of the finest tipples Northern Ireland has to offer. Developed by Belfast-based businessman Paul Kane, Belfast Whiskey Week is a community led initiative driven by a group of enthusiasts from Belfast Whiskey Club. It was created as a platform for Belfast to reclaim its Whiskey heritage, celebrate its distilling history as well as look forward to the exciting innovations and growth within the region. Events range from whiskey tastings to distillery tours, and can be booked in advance.

For further information, visit the website at www.visitbelfast.com