



Boyne Valley Food Series 2017



EVENT GUIDE 2017



IRELAND'S
ANCIENT EAST



meath tourism



Department of
Agriculture,
Food and the Marine
Départament
Tadúnúairíochta,
Bia agus Mara



CEDRA



BOYNE
VALLEY

Boone Valley of Ireland's Ancient East



comhairle chontae na mí
meath county council



Fáilte Ireland
National Tourism Development Authority



INTRODUCTION

We are delighted to present for 2017, the 4th Boyne Valley Food Series. The most unique, authentic, and regionally represented calendar of Food Events yet!

Just north of Dublin, and birthplace of Ireland's Ancient East, the Boyne Valley is synonymous with heritage and culture, whilst the Boyne Valley Food Series serves to enhance and encourage a new wave of culinary tourist, whether opportunistic or deliberate, to experience the very best of 'place on a plate', the personalities behind that plate and the story behind the production.

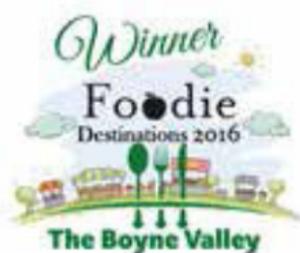
Our cooperative marketing group represents the coming together of like-minded people in the Boyne Valley Region of Ireland who are passionate about food, its origins, its story and they are keen to celebrate with you the journey it takes from the farm to the table. We have almost 50 businesses working together offering an exciting calendar of immersive, authentic and experience led food events which showcase the best of our region's producers, chefs, farmers, venues and of course its people.

Through working together we aim to promote food provenance, and this year we are delighted to roll out **'Place on a Plate'**. This new initiative asks that all of our members showcase at least one dish on their menus which is sourced from the Boyne Valley Artisan Producers. This will be recognised by the **'Place on a Plate'** emblem on menus and we are confident that it will grow in time to highlight the best authentic tastes from the Boyne Valley.

We hope that you will enjoy this years line up and we encourage you to support those small local producers and businesses who represent our lush green landscape, heritage and the story of the Boyne Valley at its best.

Yours in Food,

The Boyne valley Food Series Team



Day Time Events



Evening / Night Time Events



Family Friendly Events

Sunday 16th April 🧑🧒🧓

EASTER EGG STRAVAGANZA, SPRING FOOD & CRAFT FAIR

Sage & Stone, Adm: Free but stall fee will apply

The Sage&Stone Easter Show will include a food market, chocolate display, vintage fairground games and the Easter Bonnet Parade with plenty of other attractions. To book your stall call or email Sage&Stone

- 📞 041 9814362
- ✉ info@sageandstone.com
- 🌐 www.sageandstone.com
- 📘 Sage&Stone



Tuesday 18th - Thursday 20th April 🧑🧒🧓

3 DAY KID'S EASTER COOKING CAMP

East Coast Cookery School, Termonfeckin

10am - 3pm, €95 per child

3 Day
Event

TO BOOK:

Call 087 9893871 | www.eastcoastcookeryschool.ie

Another one of our hugely popular children's cookery camps, this is a 3-day hands-on kids' cookery camp. It will focus on healthy eating and preparation of lunch in the morning and baking in the afternoon. Camp runs from 10am-3pm each day with a short break at 11am and lunch at 1pm (all ingredients & recipes provided).

- 📞 087 9893871
- ✉ tara@eastcoastcookeryschool.ie
- 🌐 www.eastcoastcookeryschool.ie
- 📘 eastcoastcookeryschool
- 🐦 @TaraWalkerChef



Friday 28th April - Monday 1st May 🌙

FOCUS ON FISH FESTIVAL

The Bective Restaurant, Kells

Over 4
nights

TO BOOK:

Call 046 9247780 | info@thebective.ie

Back by popular demand, The Bective's Focus on Fish Festival will run over 4 nights from Friday 28 April to Monday 1 May offering a wide variety of fish and shellfish with wine pairings & recommendations. Early booking recommended.

- 📞 046 9247780
- ✉️ info@thebective.ie
- 🌐 www.thebective.ie
- 📘 The Bective Kells
- 📺 @The Bective Kells



Friday 28th April *(Subject to weather/blossom)* 🧑🏻🧑🏻🧑🏻

APPLE BLOSSOM WALK

Boyne Grove Fruit Farm, Drogheda

Admission: Adults €5 donation to charity & children free

TO BOOK:

Just arrive on the day

Subject to blossom. Come join us for a walk through the orchard and view the thousands of trees in flower in the magnificent surroundings of Boyne Grove Fruit Farms. Guided Tours / Juice and Cider tasting Apples, Juice, Cider Vinegar and Cider available to purchase.

- 📞 041 9837333
- ✉️ olan@boynegrove.ie
- 🌐 www.boynegrove.ie



Monday 1st May 

BEALTAINÉ AT ROCK FARM

Rock Farm, 11am

Adm: €5 per adult & children Free

TO BOOK:

www.rockfarmslane.ie/farm/events

Bealtaine is a one-day organic farm and food festival celebrating the coming of Spring. Activities include a Farmer's Market, organic farm walk, grow-your-own (GIY) and eco-building workshops, tours of our Glamping and Straw bale eco-buildings, beautiful walks, as well as taster tree-climbing and kayaking sessions.

-  041 9884861
-  info@rockfarmslane.ie
-  www.rockfarmslane.ie
-  The Rock Farm, Slane
-  @RockFarmSlane



*Linger a little while!
Boyne Valley Accommodation Offers & Packages,
please visit: www.discoverboynevalley.ie*

Wednesday 3rd May 

THE NORTH-EAST SEAFOOD TRAIL

Starting from Drogheda town, 9am - 9pm

Cost €68 - Coach, Tour & Tastings

Additional 'Fine Dining' Dinner available for
€25 excess - highly recommended!

TO BOOK:

086 3246292 or online at Foodeducators.ie

A Culinary Journey of the Boyne Valley Coast: (1 day Tour) visiting: Clogherhead Harbour, Annagassan & Carlingford, Co. Louth.

1. *Oriel Sea Salt, at Clogherhead Harbour - Ireland's only food product to hold the prestigious PDO status.*
2. *Red-Sail Fishermans Co-op for a lesson on Irish Trawler Practices and the plight of the Gaelic Prawn. (tastings included)*
3. *Annagassan Harbour for a taste of local Razors and Mussels at The Glyde Inn*
4. *Carlingford Oysters – Gold Medal Oyster Winner for Britain and Ireland and winner of 2 Great taste stars.*
5. *Meet Chef Harry Jordan – Producer of Ireland's only Turf Smoked Salmon*
6. *Finish off with a leisurely stroll around the beautiful coastal village and or an option of an exclusive 3 course Dinner with Chef Conor Woods at the Bay Tree Restaurant – Winner of Best Restaurant in Leinster (available for €25 excess)*

 Foodeducators.ie

A TASTE
of
IRELAND'S
ANCIENT EAST

Saturday 6th May 🌙

THE GREAT IRISH FOOD QUIZ ON THE FARM

Maperath Farm, 7.30pm

*Team of 4 €100 - includes tasters
Proceeds go to Down Syndrome Ireland*

TO BOOK:

087 9027070 or www.eventbrite.com

The biggest food quiz in Ireland comes to Maperath Farm, Kells.

-  087 9027070
-  maperathfarm@gmail.com
-  www.maperathfarm.ie
-  Maperath Farm
-  @maperath_farm



Saturday 6th May

Saturday 13th May 🌙

BRÚ CRAFT BEER & BREWERY NIGHT

Brú Brewery, 5pm - late

TO BOOK:

€20 via www.brubrewery.ie

Back again for another year by popular demand, the now famous open night in the brewery. Like craft beer? Like brewery tours? Like live music and food? Why am I still typing, of course you like all those things. Get your tickets now!! Numbers limited so get them early.

-  046 9438616
-  info@brubrewery.ie
-  www.brubrewery.ie
-  Brú Brewery Meath
-  @BruBrewery



Saturday 13th May

Thursday 18th May ☾

BOYNE VALLEY BACKYARD

BARBEQUE

Boyne Valley Bacon V Natural Born Griller

The Conyngham Arms Garden, 7.30pm

TO BOOK:

€30 per person - www.conynghamarms.ie

Head Chef Killian O'Donohoe and Peter Whelan will commence the evening by demonstrating a recipe using The Whole Hogs free range pork from Rathmaiden, Slane. Followed, by 'here's one I prepared earlier', guests can enjoy a delicious feast of barbecued pork, served with a selection of salads, all washed down with a bottle of local Boyne Brew-house Beer. The garden bar will be open all evening, lights will be on and there'll be live music on the terrace.

-  041 9884444
-  info@conynghamarms.ie
-  www.conynghamarms.ie
-  [conynghamarms](https://www.facebook.com/conynghamarms)
-  [@conynghamarms](https://twitter.com/conynghamarms)



Linger a little while!

*Boyne Valley Accommodation Offers & Packages,
please visit: www.discoverboynevalley.ie*

Friday 26th May ☀

LOUTH FOOD SAFARI WITH MONASTERBOICE INN

Starts at 11am from Monasterboice Inn

TO BOOK:

€75 - reservations@donegans.net

- 11am: *Assemble in Conservatory of Monasterboice Inn, farm walk to view our cattle grazing on pastures around the Inn. Talk on breeding, rearing and husbandry by Joe O'Reilly. Coffee and eleven's enjoyed before departing.*
- 12.30: *Board bus and travel to Boann Distillery, to enjoy explanation of brewing and distilling, and tasting by kind permission of the Cooney family.*
- 14.00: *Board bus and travel to Coastguard Seafood, where Terry Butterly will display his smoke house, and explain the fish smoking process.*
- 15.30: *Board bus and travel to Lannléire Honey to see Eoghan Mac Giolla Coda's bee hive, and taste his award winning honey. His honey won the World Cup at the London Honey Show in 2014 & 2015. Also, Best Honey in the world 2016. Eoghan will explain the life of the bees.*
- 16.30: *Board bus and return to Monasterboice Inn to enjoy a delicious steak dinner.*



041 983 7383



reservations@donegans.net;



www.monasterboiceinn.ie



Monasterboice Inn



@MBoiceInn



Monasterboice Inn

Donegans Famous Restaurant

Sunday 28th May 

IRISH FOOD FESTIVAL

Sheridans Cheesemongers / 10am-6pm

Admission Free / €5 Car Parking

NO BOOKING REQUIRED

The Sheridan's Irish Food Festival is a true celebration of Irish food, with an emphasis on quality. The festival is a day for Ireland's top food producers to sell, sample and talk about their wonderful foods and to celebrate great Irish food traditions - like Brown Bread! The festival is family friendly and has something for everyone. This year, we have the addition of The Boyne Valley Food Series tent, proud winners of the 2016 Foodie Destination of Ireland Award. A must for all you foodies out there!

-  046 92 45110
-  darryl@sheridanscheesemongers.com
-  kevin@sheridanscheesemongers.com
-  www.sheridanscheesemongers.com
-  SheridanCheesemongers
-  @Sheridanscheese



Friday 2nd - Sunday 4th June 

TATTERSALLS INTERNATIONAL HORSE TRIALS & COUNTRY FAIR

Tattersalls Ireland, Ratoath

Admission €15, Children under 12 FREE

3 Day
Event

Full details can be found on social media sites & www.tatts.ie

The event runs from 31st, May – 4th June. Artisan Market & Country Fair runs from Friday, 2nd – 4th June. Details: Featuring the world's leading Equestrian stars, in addition to the sporting side of the event, Tatts 2017 hosts a Country Fair tailored especially for families.

-  01 8864300
-  mlanigan@tattersalls.ie / jquirke@tattersalls.ie
-  www.tattersalls.ie
-  Tattersalls Ireland
-  @tatts2016



Friday 2nd June 🌙

QUEEN MAEVE BBQ DINNER

Teltown House, Kells @ 7.30pm

Admission €25 per person

TO BOOK CALL 046 9023239

Where the Blackwater River flows through our valley, lush and green, there's a mighty bull a-grazing. Near our rippling Teltown stream, why not taste our Queen Maeve Bull descendent at our local Tailteann Donaghpatrik Heritage Group.



087 665 9022



teltownhouse@eircom.net



Teltown House



Friday 2nd June

Sunday 4th June ☀️

THE CURE - CURING & BUTCHERY WORKSHOP

The Muttonhead Butchery, Slane - 10am-3pm

Admission €110 per person, lunch included

TO BOOK CALL 041 9884676

The Muttonhead Butchery will be a fun and relaxed environment in which to gain the experience from a butcher of 20 years, so you can impress your family and friends. You will learn how to cure your own bacon and get hands on from your Sunday Roast chicken to the mighty pig. You will be that good that Fred Elliot would hire you. Price of €110 including lunch and take home produce.



041 9884676



www.muttonheadbutchery.ie



MuttonheadButchery



Sunday 4th June

Friday 9th June 🌙

RYANS OUTDOOR FEAST OF LOCAL PRODUCE

Ryans Bar Navan / €25 per ticket / 6pm

7 course outdoor feast with wine pairings. Taking the indoors outdoors, Ryans Bar of Navan will serve a fantastic feast of locally sourced food, under the stars and amid the original stone walls of Navan town in their award winning outdoors space. Carefully crafted dishes are paired with great wines, kicking off the evening in daylight and finishing in the moonlight.

- ☎ 046 902 1154
- ✉ info@ryansbarnavan.ie
- f Ryan's Bar Navan
- t @Ryanbarnavan



Saturday 10th & Sunday 11th June 🧑🏻🧑🏻🧑🏻

A TASTE OF IRELAND'S ANCIENT EAST AT THE IRISH MARITIME FESTIVAL, DROGHEDA

Drogheda, Co. Louth

2 Day
Event

TO BOOK www.maritimefestival.ie

A TASTE
of
IRELAND'S
ANCIENT EAST



The Irish Maritime Festival
-DROGHEDA PORT-

The Maritime Festival 2017 will be incorporating the best in food and drink from Carlingford to Trim. The Boyne Valley Food Series, 2016 Foodie Destination winners, will be showcasing A Taste of Ireland's Ancient East as part of the Maritime festival.

- ✉ bronaghconlon1@gmail.com
- 🌐 www.maritimefestival.ie
- f The Irish Maritime Festival
- t @maritimefest

Saturday 17th June 🧑🏠

SOLSTICE AT THE HENGE

The Lands of Dowth, Co. Meath / 11am - Sunset

TO BOOK: www.eventbrite.ie

Solstice at the Henge will be a fun and educational family day presenting a variety of activities celebrating heritage, farming, food, health and the environment to inform, inspire and invigorate people of all ages. Explore the extraordinary Lands at Dowth and its huge Henge whose entrances are aligned with the dawn of the summer solstice – all of this magical land is within the Brú na Bóinne World Heritage Site. Come and hear the ancient tale of the Banquet of Dun na nGedh. See how Neolithic farmers from 5500 years ago prepared and cooked their food. Learn how to dig like an archaeologist. Find out about the links between farming, food, health and the environment. Taste amazing food from the award-winning artisan food producers of the Boyne Valley. Relax and enjoy music in the Henge in the evening. Feel free to bring a picnic and rugs.



Sunday 18th June 🧑🏠

FATHER'S DAY TEA PARTY WITH COOLE SWAN

Teltown House, Kells / 3 - 6pm / €10 per person

TO BOOK: 046 9023239

Come and join us for a wonderful afternoon Tea Party, in the courtyard, at Teltown House, in the company of Coole Swan and Castletown Orchestra. Bring family, friends & an appetite!

- 📞 087 665 9022
- ✉ teltownhouse@eircom.net
- 📘 Teltown House



Saturday 17th June

Sunday 18th June

Wednesday 21st June 🌙

A MIDSUMMER'S NIGHT SUMMER SOLSTICE SUPPER

Boyne Brewhouse Distillery / 7.30pm

TO BOOK: www.eventbrite.ie

Food and beer matching, gin and whiskey tasting, long table dinner hosted in the Boyne Brewhouse. Join us in the Boyne Brewhouse for a very special Midsummer's Night Solstice Supper served up by Reuven Diaz of The Eastern Seaboard. Learn all about brewing craft beer while enjoying a candlelit menu paired with award winning Boyne Brewhouse craft beers, Boann Whiskey & Gin.

- ☎ 041 987 8078
- ✉ info@easternseaboard.ie
- ✉ sallyanne.cooney@nacuana.ie
- ✉ jeniglasgow@gmail.com
- 🌐 www.boynebrewhouse.ie
- 📱 @BoyneBrewhouse / @Eseaboard



Thursday 22nd June 🌙

WINE GEESE TASTING WITH TOMÁS CLANCY

The Vanilla Pod, Kells / 7.30pm

Adm: €30 includes Wine tasting & Tapas

TO BOOK: 046 9240084 / www.eventbrite.ie

An evening of wine history and wine tasting! Join renowned Sunday Business Post drinks writer Tomás Clancy for an evening of delicious history and wine! During this tasting event discover the Wine Geese; incredible Irish wine makers and merchants who revolutionised the wine industry in France and beyond. While tasting their wines, learn the stories behind the ingenious people who made extraordinary wine even though they hailed from a land more famous for butter than grapes! Delicious Tapas and Tastings will be served throughout the evening.

- ☎ 046 9240084
- ✉ vanilla@headfortarms.ie
- 🌐 www.headfortarms.ie
- 📍 Vanilla Pod Kells
- 📱 @VanillaPodKells



Thursday 22nd - Sunday 25th June 

KELLS HINTERLAND FESTIVAL

Kells, Co. Meath

Numerous events over the weekend
TO BOOK www.hinterland.ie

Hinterland Festival Kells, previously Hay Festival Kells, is a celebration of literature & arts, with something to suit all tastes! The packed programme will include events on history, fiction, drama, animation, music, comedy & food. On Sunday 25th, we'll have a dedicated children's food programme.



www.hinterland.ie



Day Time Events



Evening / Night Time Events



Family Friendly Events

Thursday 22nd - Sunday 25th June

Friday 23rd June 🌙

TALES OF ALES WITH JUDITH & SUSAN BOYLE*The Keltic Bar Courtyard, Headfort Arms Kells / 6.30pm - 8.30pm*

Admission €25 per person

*Includes Beer tasting & Tapas***TO BOOK PLEASE CALL 046 9240063**

Just before their event for the Oxford Symposium of Food join sisters, beer sommelier Judith and storyteller Susan Boyle on a taste filled theatrical journey discovering the stories behind some of the world's most loved beer styles and intriguing craft brews. Susan and Judith are charming, curious and passionate about the taste, flavours and history of beer. They are awards winning beer writers and members of the Beers Writers Guild and brew their own beer, Brigid's Ale, named after the Irish patron saint of beer, who just happened to found the town of Kildare where Susan and Judith grew up and live in. "Tales of Ales" is an enlightening, fun 90 minute tasting event and will be paired with lovely Tapas Style Dishes throughout the evening

- ✉ keltic@headfortarms.ie
- 🌐 www.headfortarms.ie
- 📘 keltic.bar



Saturday 24th June 🌞

MEATH FOOD SAFARI*The Conyngham Arms, Slane / 12pm*

€40 per person including tour & BBQ

TO BOOK 086 3844162 or www.eventbrite.ie

A Guided Bus Tour of 4 Artisan Producers & their Farms. Meet the producers, taste the food & see how it is made. Tour includes - The Whole Hogg, Cockagee Cider, Boyne Valley Farmhouse Cheese, Newgrange Gold Oils and finishing with a BBQ of products from each of these locations at Boyles Pub in Slane.

- ✉ jenky@iol.ie /jack@newgrangegold@gmail.com
- ✉ boynevalleygoatfarm@gmail.com
- ✉ peterwhelan6@hotmail.com
- 📘 Meath Food Safari
- 🐦 @MeathFoodSafari



Sunday 25th June ☀

VICTORIAN AFTERNOON TEA & LAWN TENNIS

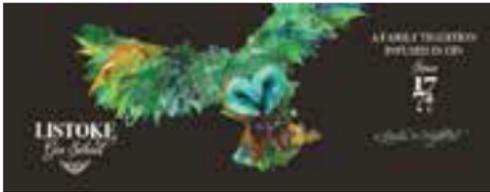
Listoke Distillery & Tea Rooms / 2pm - 6pm

TO BOOK hello@listokedistillery.ie

Join us in Listoke to either partake or spectate for an afternoon dressed in Victorian outfits, playing lawn tennis with Victorian rackets and sipping gin and tonics with afternoon tea. Delightful!!

✉ hello@listokedistillery.ie

🌐 www.listokedistillery.ie



Saturday 1st July 🌙

IRELAND'S ANCIENT EATS FARM TO TABLE SUPPER AT MAPERATH FARM

Maperath Farm, Kells / 7pm

€50 per person (limited spaces)

TO BOOK 087 9027070 / www.eventbrite.ie

Enjoy a unique Farm to Table Feast in the Firehouse to celebrate Lughnasa, the first harvest.

☎ 087 9027070

✉ maperathfarm@gmail.com

🌐 www.maperathfarm.ie

f Maperath Farm

t @maperath_farm

MAPERATH FARM
Kells, Co. Meath

www.boynevalleyfoodseries.ie

Sunday 25th June

Saturday 1st July

Friday 7th - Sunday 9th July ☀

OXFORD SYMPOSIUM OF FOOD & COOKERY

St. Catherine's College, Oxford, England

TO BOOK www.oxfordsymposium.org.uk

'Food & Landscape' Showcase Dinner presented by The Boyne Valley Region, Ireland.

 www.oxfordsymposium.org.uk



Friday 7th July ☾

TASTE OF A FARMER'S MARKET

Scholar's Townhouse Hotel

TO BOOK PLEASE CALL 041 9835410 or email restaurant@scholarstown.com

The menu will be a 6 course tasting menu that will take you on a culinary journey from the mouth of the Boyne to the heart of the valley.

 www.scholarstownhouse.com

 Scholars Townhouse Hotel

 @ScholarsHotel



Thursday 13th July ☾

TASTE OF THE ESTATE DINNER

Brabazon Restaurant at Tankardstown / 7pm

€50 per person

TO BOOK www.tankardstown.ie

Enjoy a stroll with a welcome drink in hand around the walled kitchen garden at Tankardstown, followed by a delicious 5 course tasting menu based primarily on produce from both the kitchen garden and the poly tunnels on the estate.

 041 9824621

 info@tankardstown.ie

 tankardstown



TANKARDSTOWN

www.boynevalleyfoodseries.ie

Friday 28th July 

GROW IT, MILL IT, BAKE IT

Dunany Farm, Togher, Drogheda / 3pm

€10 Adult / Children Free

TO BOOK CALL 041 6852242 / 087 7550056

See how organic crops are grown on the beautiful Dunany Estate. Learn how the grains are cleaned and milled into flour. Watch how Leonie bakes the flour into bread and best of all, taste some delicious organic bread with homemade jam and a cup of tea.

-  041 6852242
-  leoniew@eircom.net
-  www.dunanyflour.com



Friday 28th July

Saturday 29th July 

JACK CODY'S BEER & TRAD MUSIC FEST

Jack Cody's Brewery / €10

TO BOOK www.jackcodys.com

We're collaborating with some of the finest food producers and traditional musicians in the Boyne Valley, to bring you a Fleadh like no other. Non stop trad music, food talks, beer tours and sampling of our beautiful beers and Boyne Valley food. Craic go leor for all.

-  086 2421581
-  info@jackcodys.com
-  www.jackcodys.com
-  @jackcodys



Saturday 29th July

Sunday 30th July

Sunday 30th July 

FINNEGAN'S FARM FEST

Finnegan's Farm / 12-6pm

€5 Adults / Children Free

TO BOOK CALL 041 9825153

Finnegan's, the potato mad farming family are hosting their FarmFest on Sunday the 30th of July. Join us for a fun filled day of activities including: Tractor & Trailer Rides, Farm Tour, Dig Your Dinner, Meet the Animals, Sample Local Produce, Kiddies Spudtivities, Walk on the Wild side (in Balrath Woods), Finish off the day sampling our tasty potato chips and wedges washed down with some local beer & cider.

-  041 9825153
-  farmfinnegan@gmail.com
-  www.finnegansfarm.ie
-  Finnegan's Farm
-  @FarmFinnegan



Saturday 5th August 

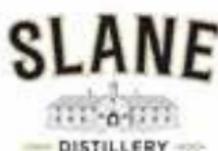
SLANE COCKTAIL & FOOD PAIRING FESTIVAL

Slane Distillery / 12-9pm

TO BOOK: www.slaneirishwhiskey.com

Enjoy a range of cocktails featuring craft drinks from producers throughout the Boyne Valley. Our own resident mixologist will be serving Slane Whiskey savoury cocktails using locally grown ingredients. Artisan BBQ and music to help the cocktails go down and all set in our stunning new distillery, which can be toured on the day. Local bus transport included.

-  041 9824080
-  andrina@slanedisillery.ie
-  www.slaneirishwhiskey.com
-  slanewhiskey
-  @slanewhiskey



www.boynevalleyfoodseries.ie

Saturday 5th August

Sunday 6th August ☀

THE RUSSELL TAPAS TRAIL

The Russell Restaurant, Navan / 3.30pm

For Information on how to book, watch for details on our Facebook page

A lovely way to spend a Sunday afternoon, tasting some of the finest tapas, wines & beers from Navan restaurants & gourmet pubs while meeting new friends & enjoying the banter!!



046 9031690



info@therussellrestaurant.ie



www.therussellrestaurant.ie

THE RUSSELL

Friday 11th August 🌙

THE BOYNE VALLEY STREET FEAST

The Vanilla Pod, Kells (weather permitting, outside)

7.30pm / Admission €30 per person

TO BOOK- 046 9240084 or www.eventbrite.ie

On the back of last year's sell out success, the Boyne Valley Street Feast returns... think local produce, prepared fresh, eaten in your fingers with lots of flavours from the region.....summer, tipples, fun and music too!



046 9240084



vanilla@headfortarms.ie



www.headfortarms.ie



Vanilla Pod Kells



@VanillaPodKells



www.boynevalleyfoodseries.ie

Sunday 6th August

Friday 11th August

Saturday 12th August

Saturday 12th August 🌞

GIN SCHOOL EXPERIENCE

Listoke Distillery & Gardens / 2-5pm

€95 incl. G & T's, finger food, bottle of gin to take home after distilling your own.

TO BOOK- hello@listokedistillery.ie or

Web: www.listokedistillery.ie

Experience an afternoon in Ireland's only Gin school. Limited to 12 people, each one will have their own "station" with copper pot still. We tell you about the history of gin, the history of Listoke and our ancestors, you get to enjoy some Listoke 1777 gin with tonic. Having had some finger food, we then go about distilling your own bespoke bottle of gin to your recipe and tastes. You bottle, name, label and cork your gin to bring home (in a 700ml bottle). A great afternoon, an experience not to be missed!! Listoke Gin – a life well lived, a gin well loved.

✉ hello@listokedistillery.ie

🌐 www.listokedistillery.ie



Saturday 19th August

Saturday 19th August 🧑🧑🧑

FROM GRAIN TO LOAF

Martry Mill, Kells / 11am-5pm / €5 per person

No booking - just show up on the day!

Join us for 'From Grain to Loaf' in Martry Mill this August. Experience the sounds of a traditional watermill and learn about the history and workings of the mill during our tours. At 3pm, our annual bread baking competition will take place. Just bring a loaf of homemade brown bread to enter and be in with the chance to win some fantastic prizes!

☎ 086 8173205

✉ hello@martrymill.ie

🌐 www.martrymill.ie

f [martrymill](https://www.facebook.com/martrymill)



Saturday 2nd September 

SHERIDAN'S HARVEST MARKET

Sheridan's Cheesemongers / 10am-6pm

NO BOOKING REQUIRED / FREE ADM

Celebration of food grown and produced within a 50 mile radius at our Virginia Road Station headquarters in Carnaross, Co Meath. Sheridan's Cheesemongers are hosting the Harvest Festival on Saturday 2nd September. Come along to meet the producers and taste some delicious local food.



046 9245110



Kevin@sheridanscheesemongers.com



www.sheridanscheesemongers.com



SheridansCheesemongers



@Sheridanscheese

Sunday 3rd September 

THE ROYAL MEATH SHOW, TRIM AGRICULTURAL SHOW

Trim, Co. Meath / 10am - 5pm / €10 entry

TO BOOK www.royalmeathshow.com

The Royal Meath Show will hold its 77th Agricultural Show in Porchfields, Trim, Co Meath on the 3th September 2017. The Show consists of Cattle, Sheep, Goats, Pigs, Dogs, Horses and Home Industries exhibits; Also we have Vintage, Small Animals, Trade Stands, Artisan Village and many other displays. This will be the third year to have an Artisan Village at our Show. Our Artisan Village consists of an Artisan Food Tent and an Artisan Craft Tent and a Cookery Demonstration Tent with a Celebrity Chef. We had 40 exhibitors in our Artisan Village in 2016.



royalmeathshow@gmail.com



Royal Meath Show



Royal Meath Show Artisan



Thursday 21st September

Thursday 21st September 🌙

SLOW FOOD DUBLIN TASTING EVENING

Full details on www.boynevalleyfoodseries.com

Slow Food Dublin Tasting with the Boyne Valley. Watch this space for details of an exciting night bringing some of Dublin's best artisan products to the Boyne Valley for one night for a tasting extravaganza! Highlighting the strong connection between our two regions, we'll be pairing products from both areas for an evening where knowledge, learning and food stories are swapped and shared in one big feast.



www.slowfooddublin.com

Slow Food Dublin



www.boynevalleyfoodseries.com

Saturday 23rd September 🧑🧑🧑

TASTE OF TOGHER, ANNAGASSAN

The Glyde Inn, Annagassan, Co. Louth

Adm Free / Open from 12pm / No Need To Book

The small fishing village of Annagassan, County Louth will host its fifth annual Taste of Togher Food Festival (www.tasteoftogher.com) on Saturday 23th of September from 12pm. Admission is free and there is a wide range of local products and produce to try, from cheese and honey to jam, cupcakes and more. Locally produced drinks to sample include cider, beer and gin! There will be a variety of cookery demonstrations staged and our Star Biz will make a presentation on their product.



042 9372350



info@theglydeinn.ie



www.tasteoftogher.com



TheTasteOfTogher



@tastetogher



Saturday 23rd September

Friday 29th September 

BEHIND THE SCENES: CELEBRATING THE SPUD @ MEADE POTATO CO. FARM

Meade Potato Co. Farm / 3pm

Admission €10 per person

TO BOOK www.meadepotato.com/Event-Booking

Follow the spud's journey from the field to the pack house; you'll learn what makes an 'A' grade spud, how it is commercially packed, as well as enlightening asides on potato varieties, environmentally responsible potato production and other fun facts. Enjoy a Bangers & Mash Goes Global dinner here at the farm featuring deluxe local sausages from the Whole Hogg and the star of the show, the spud, in all its worldwide guises.



046 9053198



info@meadepotato.com



meadepotato.com



Meade Potato Company



@MeadePotatoCom



Sunday 1st October 

STRAWFEST

Rock Farm, Slane / 11am

Admission €5 per Adult / Children Free

TO BOOK www.rockfarmslane.ie/farm/events

StrawFest marks the end of our growing season at Rock Farm Slane. Come celebrate the harvest on an organic farm with a series of talks and short films on sustainable farming and food production; as well as cooking demos using ingredients fresh from the farm and local area. This year marks our 1st annual organic Grow Your Own Veg competition. Activities include a Farmer's Market, organic farm.



041 9884861



info@rockfarmslane.ie



www.rockfarmslane.ie



The Rock Farm, Slane



@RockFarmSlane



Friday 6th & Saturday 7th October 

OKTOBERFEST

The Central, Navan / Adm Free

2 Day
Event

The Central's Oktoberfest runs on Friday 6th and Saturday 7th October. Enjoy authentic German food, traditional German beers, Steins, Lederhosen and live music at The Central (fancy dress encouraged!)

-  046 9027999
-  info@thecentral.ie
-  www.thecentral.ie
-  The Central Navan
-  @TheCentralNavan



Saturday 21st October 

ÚLLA FESTIVAL

*Sonairte, The National Ecology Centre,
Laytown, Co. Meath / 2-5pm*

€20 per family

TO BOOK www.sonairte.ie

A wonderful day out for the family which includes an apple walk & tasting tour with children's entertainment & crafts.

-  041 9827572
-  info@sonairte.ie
-  www.sonairte.ie

**Sonairte**
Visitor Eco-Centre and Gardens

Sunday 29th October 

POINT TO POINT FOOD & COUNTRY FAIR AT DOWTH

Dowth Hall / 12pm

TO BOOK www.eventbrite.ie

The Point to Point was first run at Dowth Hall on a stunning day in October, 2015. This event sees horse racing return to "The Old Racecourse" at Dowth Hall, established by the Netterville family in the 1700's. There will be six races all run over three miles, featuring the finest of thoroughbred equine talent and ridden by the best amateur jockeys in the country. In addition to the racing there will be an Artisan Market & Country Fair, with great shopping and fantastic food. A fun family day out with bouncy castles for children, pony club races and the popular hound parade by the Meath Foxhounds.

Saturday 2nd & Sunday 3rd 
December

'IRELAND'S ANCIENT EAST' CHRISTMAS FESTIVAL

2 Day
Event

Listoke Distillery & Gardens, Drogheda

11am - 6pm / Admission Free (there will be collections for charity)

TO BOOK hello@listokedistillery.ie

Wander through the food and craft stalls from local producers throughout the Boyne Valley region with a glass of hot chocolate or mulled gin in your hand. Enjoy Christmas music and festivities while tasting some local delights and make this year's Christmas shopping a festival to remember! We will have arts, crafts, food, drink, jewellery, knitwear and many other stands to shop at supporting our local artisan crafts.



hello@listokedistillery.ie



www.listokedistillery.ie



Saturday 9th & Sunday 10th 
December

SHERIDAN'S CHRISTMAS FAIR

Sheridan's Cheesemongers

2 Day
Event

10am - 6pm / Admission Free

NO BOOKING REQUIRED

Come join us for our annual Christmas local craft & food fair at our Virginia Rd Station, Kells, Co. Meath. Our shop will cater for all your cheese, wine and hamper needs and we will be joined by local food producers and local crafts for some festive fun.

 046 9245110

 Kevin@sheridanscheesemongers.com

 www.sheridanscheesemongers.com

 Sheridan'sCheesemongers

 @Sheridanscheese

SHERIDAN'S
CHEESEMONGERS

COOK 'IN SCHOOLS INITIATIVE BY PAURIC WHITE

"Cook 'in schools" is an initiative set up by Pauric from The Forge Restaurant over 10 years ago. Its main aim is to give kids at National School level, the knowledge of where food originates, what it is like in its raw form, and very simply, learning how to cook it BY DOING, simple dishes that kids are eating at home on a weekly basis. I don't expect kids of that age to be chefs, so hands on simple "learning by seeing and doing" is the key. It's tried and tested and yes it works. Any schools who would like to participate in the program call Pauric.

Tel: 087-6617516 / 046-9245003.

The rates for visits to the schools are €3 per child, no school too big or too small.

Pauric White

The Forge Restaurant

Pottlereagh, Carnaross, Kells, Co. Meath

 046 9245003 / 046 9245917

 087 6617576

 info@theforgerestaurant.ie

 @pauricwhite



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BOYNE VALLEY FARMHOUSE CHEESE

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WHAT'S FOR PUDDING

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 086-8360211

'PLACE ON A PLATE' INITIATIVE

Last year we introduced an exciting initiative which serves to highlight our wonderful array of Boyne Valley artisan producers and their product.

All restaurants, eateries or venues who sign up to 'Place on a Plate' are committing to offering at minimum one dish on their menus which is composed of key elements sourced from the Boyne Valley region.

The objective for the visitor is to give a sense of food provenance or as the name suggests 'Place on a Plate'

Please look out for the emblem below on menus throughout the region who are highlighting the best of the regions producers directly to you our guest.



“Place on a plate”



