INTRODUCTION

We are delighted to present for 2016 the 3rd Boyne Valley Food Series. The most unique, authentic and regionally represented calendar of food events yet! The Boyne Valley, birthplace of Ireland’s Ancient East and synonymous with heritage, the Boyne Valley Food Series serves to 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 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 regions 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 launch ‘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,

Olivia Duff
Chairperson
on Behalf of the Boyne Valley Food Series

Day Time Events    Evening / Night Time Events
Friday 29th April

BLOSSOM WALK
Boyne Grove Farm, Adm: €5, Children Free

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

Friday 29th April

FOCUS ON FISH FESTIVAL
The Bective Restaurant Kells

TO BOOK:
Call 046 924 7780 | Email: info@thebective.ie

Seafood Festival. Over 4 nights with a wide variety of fresh fish & shellfish on offer from Chef Joan Donegan & her team. Enjoy recommended wines alongside fishy favourites such as dover sole, lobster, sushi, oysters, hake & daily catch specials.

046 9247780  
info@thebective.ie  
www.thebective.ie  
The Bective Kells  
@TheBectiveKells

www.boynevalleyfoodseries.ie
Sunday 1st May

BEALTAINE AT ROCK FARM
Rock Farm Slane / 12-5pm
Admission Free / TO BOOK PLEASE LOG ON TO www.eventbrite.ie
Celebrate the start of Summer at Rock Farm Slane with our Bealtaine Festival. Join us for food and music and meet local artisan producers and craft makers at our local food market.

041 988 4861
info@rockfarmslane.ie
www.rockfarmslane.ie
The Rock Farm, Slane
@RockFarmSlane

Thursday 5th May

FATHER & SON, CHARCUTERIE & GIN DEMONSTRATION
Tankardstown / 7pm
Admission €30 - including Charcuterie, Snacks & Gin Sampling
TO BOOK:
Call 041 9824621 | Email: info@tankardstown.ie
Head Chef Rob Krawczyk and his father, renowned charcuter Frank Krawczyk, one of the founding members of the West Cork Slow movement, will demonstrate curing and charcuterie followed by our in house Gin Expert Derek, who will give a talk on the best of the gins from the extensive Gin List at Tankardstown and how they should be served to maximise their flavour. Guests will then dine on charcuterie, snacks and sample Gin.

041 982 4621
info@tankardstown.ie
www.tankardstown.ie
Tankardstown House
@tankardstown
Saturday 7th May

ELECTRIC BIKE TOUR
Slane Food Circle / 10am-4.30pm

Adm: €65 / TO BOOK PLEASE LOG ON TO www.eventbrite.ie

This tour is based on a one-day 25km food tour by electric bicycle through the Boyne Valley visiting a selection of the Slane Food Circle producers. The tour will be hosted by Carina Mount Charles organic farmer and ecotourism guide and is a wonderful day out meeting organic farmers as well tasting local produce including meats, cheeses, ice creams and delicious local cider.

041 988 4861
info@rockfarmslane.ie
www.rockfarmslane.ie
The Rock Farm, Slane
@RockFarmSlane

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Friday 13th May

RYANS FEAST OF LOCAL PRODUCE
Ryans Bar Navan / €25 per ticket

7 course outdoor feast with wine pairings.

046 902 1154
Ryan’s Bar Navan
@Ryanbarnavan

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

www.boynevalleyfoodseries.ie
Sunday 15th May

BIRD WATCH MEATH & NEWGRANGE GOLD DAWN CHORUS

Newgrange Gold / Adm Free / Breakfast

TO BOOK PLEASE LOG ON TO www.eventbrite.ie

“Bird Watch Meaths Dawn Chorus will start at 5am with a guided tour of the Dawn Chorus at the Rogers family farm in Slane, Co. Meath. This tour will be an excellent morning out for the beginner & enthusiast who wish to get an insight into the dramatic morning chorus. After this walk there will be a breakfast with a selection of local produce. This will cost €15 from Eventbrite and will be accompanied with a free 250ml bottle of oil for all that purchase breakfast. It will be possible to pay on the day with cash but prior notice of your attendance is required.”

041 982 4273
www.newgrangegold.ie
Newgrange Gold
@NewgrangeGold

DATE FOR YOUR DIARY!

OCTOBER 2016 EVENT
TALK BY JOE BRUTON WITH DINNER

‘A Celebration of the links between the Boyne Valley & the Burren - The Story of the Winterage’

Guest Speaker Joe Bruton

For centuries cattle have been walked from the lush pastures of the Boyne Valley for Winterage in the unique landscape of the Burren. Now in an age of automation, the cattle are still migrated and the unique tradition is celebrated in the Burren.

For Enquiries, email: boynevalleyfoodseries@gmail.com

WATCH OUT ON SOCIAL MEDIA FOR DATE INFORMATION!
Wednesday 25th May

LOUTH FOOD SAFARI WITH MONASTERBOICE INN

Monasterboice Inn
Starts at 11am & ends with 4 course meal

TO BOOK PLEASE USE reservations@donegans.net

Assemble at Monasterboice Inn at 11am. Walk up the fields at the back of the restaurant to see beautiful Hereford Cross cattle grazing on lush pasture land. Listen to a talk from the farmer on the husbandry and rearing of the cattle. Amble back to the restaurant.

12pm: Board bus to visit Peter Thomas cheese farm where Peter will explain the process & taste delicious Bellingham Blue Cheese with delicious local award winning Lannlaire Honey.

1pm: Board the bus to visit Patrick Rooney’s award winning rapeseed oil farm, Derrycamma, where Patrick will show us around & explain the process he uses to produce his delicious oil.

2.30pm: Board bus & travel to Coastgaurd Seafoods smoke house in Annagassan, where Terry Butterly will show us his operation & time honoured method of smoking Wild Irish Salmon & Mackerel and then taste samples in Terry’s Garden (weather permitting)

3.30pm: Board bus & return to Monasterboice Inn for a 4 course dinner of all of the above artisan food
Sunday 29th May

**IRISH FOOD FESTIVAL**
Sheridans Cheesemongers / 10am-6pm

Admission Free / €5 Car Parking
NO BOOKING REQUIRED

The Sheridans 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.

046 92 45110
darryl@sheridanscheesemongers.com
kevin@sheridanscheesemongers.com
www.sheridanscheesemongers.com
SheridansCheesemongers
@Sheridanscheese

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Friday 3rd June

**TATTERSALL’S INTERNATIONAL HORSE TRIALS & COUNTRY FAIR**
Tattersalls Ireland

Admission €15 pensioners & public
Kids under 12 FREE
LOG ON TO www.tatts.ie for up to 20% discount on pre-purchased tickets

The Event runs from 1st – 5th June. Artisan Market & Country Fair runs from Friday 3rd – Sunday 5th June
Details: Featuring the world’s leading equestrian stars, in addition to the sporting side of the event, Tatts 2016 hosts a Country Fair tailored especially for families. Full details can be found on our website & social media sites.

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

www.boynevalleyfoodseries.ie
Friday 3rd June

QUEEN MAEVE BBQ DINNER
Martry Restaurant @ 7.30pm

Admission €25 per person
TO BOOK PLEASE CALL 087 665 9022

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 Donaghpatrick Heritage Group.

087 665 9022
martrymill@gmail.com
hello@martrymill.ie
www.martrymill.ie
Martry Mill

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

www.boynevalleyfoodseries.ie
Saturday 11th June

MEATH FOOD SAFARI
Guided Bus Tour of Artisan Producers & Their Farms, followed by a BBQ of all the produce in Boyles Pub Slane

€30 per person including tour & BBQ
TO BOOK PLEASE CALL
086 3844162 / 087 9532656
OR EMAIL:
jack.newgrangegold@gmail.com
boynevalleygoatfarm@gmail.com
OR LOG ON TO
www.eventbrite.ie

A Guided Bus Tour of 4 Artisan Producers & their Farms. Meet the producers, taste the food & see how it is made. Half way through the tour, we will stop for a delicious complimentary drink in Mrs O’s Pub on the hill of Skyrne. Tour includes - The Whole Hogg, Burkes Farm Ice Cream, Boyne Valley Farmhouse Cheese, Newgrange Gold Oils and finishing with a BBQ of products from each of these locations a Boyles Pub in Slane.

086 384 4162
087 953 2656
burkesfarmicecream@eircom.net
jack.newgrangegold@gmail.com
boynevalleygoatfarm@gmail.com
Meath Food Safari
@MeathFoodSafari

www.boynevalleyfoodseries.ie
Sunday 19th June

FATHER’S DAY TEA PARTY WITH COOLE SWAN
Teltown House / 3 - 6pm

Admission €10
TO BOOK PLEASE CALL 087 6659022

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!

046 9023239
087 665 9022
teltownhouse@eircom.net
Teltown House

Tuesday 21st June

A MIDSUMMERS NIGHT BREW WITH CANDLE LIT SOLSTICE SUPPER
Boyne Brewhouse / Eastern Seaboard Bar & Grill

Food and beer matching, long table dinner hosted in the Boyne Brewhouse
TO BOOK LOG ON TO www.eventbrite.ie
Alternatively follow the link from www.boynebrewhouse.ie

Join us in the Boyne Brewhouse for a very special Midsummers Night Brew with Solstice Supper served up by Reuven Diaz of The Eastern Seaboard. Learn all about brewing craft beer while enjoying a candlelit tasting menu paired with award winning Boyne Brewhouse craft beers.

041 980 2570
info@easternseaboard.ie
sallyanne.cooney@nacuana.ie
jeniglasgow@gmail.com
www.boynebrewhouse.ie
@BoyneBrewhouse / @Eseaboard
www.boynevalleyfoodseries.ie
Friday 24th June

BRÚ & QUE
The Central Bar & Restaurant

TO BOOK PLEASE CALL 046 9027999
OR EMAIL: info@thecentral.ie

All things Boyne Valley brought together for a gourmet weekend of food & drink. Partnering with local Brú Brewery to create grilling days & nights of barbeques, beer talks & samplings with live music throughout.

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

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

www.boynevalleyfoodseries.ie
PRODUCERS SIGNATURE EVENT

Saturday 25th & Sunday 26th June

TASTE OF THE BOYNE VALLEY
Kilsaran Home & Show Gardens, Dunboyne

OPEN 12 - 5PM EACH DAY
ADMISSION €5 PER CAR WITH CONTRIBUTION TO LOUTH/MEATH DOWN SYNDROME ASSOCIATION

An exciting Artisan food, craft & gardening weekend, featuring celebrity gardener Diarmuid Gavin with lots of gardening advice and tips! Come along for a fun filled family event at Kilsaran Paving Centre, Clonee.

086 8305011
tasteoftheboynevalley@gmail.com
Friday 1st July

LEDWIDGE; AN EVENING OF DINING & POETRY
The Conyngham Arms @ 7pm

Admission €30 per person
Including a welcome glass of summer punch and three course dinner

TO BOOK PLEASE CALL 041 988 4444
info@conynghamarms.ie;
www.conynghamarms.ie
Conyngham ArmsHotel
@ConynghamArms

Saturday 2nd July

ALL THINGS GARLIC
Drummond House Garlic, Baltray, Co. Louth

Admission €10 per person

TO BOOK PLEASE CALL 087 688 2202

Learn the history and benefits of the “mighty bulb” on Ireland’s only garlic farm. Experience the harvest, smells and amazing flavours of our nine different varieties of garlic. Sample our garlic and scapes cooked in sauces and washed down with our unique black garlic beer!

marita@drummondhousegarlic.com
www.drummondhousegarlic.com
Drummond House Garlic
@DrummondHGarlic

www.boynevalleyfoodseries.ie
Saturday 9th July

**DROGHEDA MARITIME FESTIVAL**

Drogheda

FOR FURTHER INFORMATION
www.maritimefestival.ie

We will have a dedicated food hall with Artisan food and drink producers. Our demonstration area will include cocktail making masterclasses, cookery demonstrations, gin making and kids classes.

bronaghconlon1@gmail.com
www.maritimefestival.ie
The Irish MaritimeFestival
@maritimefest

Sunday 10th July

**TASTE OF A FARMERS MARKET**

Scholars Townhouse Hotel

6 Course Tasting Menu of Local Ingredients
€49 per person
TO BOOK PLEASE CALL 041 9835410
OR EMAIL: restaurant@scholarshotel.com

In celebration of the wonderful produce the Boyne Valley has to offer, Scholars Townhouse Head Chef Michael Hunter (Best Chef Co. Louth 2015) will be presenting a tasting menu that will reflect all things great about the region. The menu will be a six course tasting menu that will take you on a culinary journey from the mouth of the Boyne to the heart of the valley.

041 983 5410
restaurant@scholarshotel.com
www.scholarstownhouse.com
Scholars Townhouse Hotel
@ScholarsHotel

www.boynevalleyfoodseries.ie
Friday 15th July -
Celebrating Bastille Day (well, 1 day late!)

FROM BOYNE VALLEY TO BASTILLE
The Vanilla Pod, Kells

Celebrating all things French with the very best produce Boyne Valley has to offer
€35 per person 5 Course Tasting Menu
Champagne 7 Canapé Reception
RESERVATION ON 046 9240084

vanilla@headfortarms.ie
www.headfortarms.ie
Vanilla Pod Kells
@VanillaPodKells

Thursday 21st July

TASTE OF THE ESTATE DINNER
Tankardstown @ 7pm

Admission €50 per person
including a drinks reception in the walled garden & 5 course tasting menu
TO BOOK PLEASE CALL 041 9824621 or email info@tankardstown.ie

Guests will arrive to a welcome drink in the walled kitchen garden (weather permitting), followed by a delicious 5 course tasting menu created by Chef Rob Krawczyk and his team based on produce from the Walled Kitchen Garden and Poly Tunnels on the Estate.

041 982 4621
info@tankardstown.ie
www.tankardstown.ie
Tankardstown House
@tankardstown

www.boynevalleyfoodseries.ie
Saturday 23rd July

IRISH TRADITIONAL FARMHOUSE BAKING WORKSHOP
Sage & Stone / 10am - 12.30pm

€20 including Tea or Coffee, Tastings & Recipe Cards
TO BOOK CALL 041 9814362

This workshop will be a very relaxed workshop where you will be taught the secrets of great home baking. It will include lots of anecdotes and stories from farmhouse kitchens, including our own, over the years. It will be a fun morning workshop and people will get excellent value for money.

041 9814362
info@sageandstone.com
www.sageandstone.com

Friday 29th July

DUNANY ORGANIC MILLING & BREAD MAKING DEMONSTRATION
Dunany Organic Mill and Farm

TO BOOK PLEASE CALL 041 6852242 or email leoniew@eircom.net

Enjoy a walk around our organic farm where our grains are harvested, then watch the milling process before making organic brown bread.

041 685 2242
leoniew@eircom.net
www.dunanyflour.com

www.boynevalleyfoodseries.ie
Saturday 30th July

HAPPY BIRD WORKSHOP
Maperath Farm / 10am - 1pm / Admission €20

TO BOOK CALL 087 9027070 OR EMAIL maperathfarm@gmail.com

Ever fancied a slice of the ‘Good Life’? Spend a morning on the farm with Farmer Christmas! Gain an insight into free range Poultry production including turkey, goose & chicken. Learn about feeding, housing & regulatory aspects of keeping a few chickens or starting out a small poultry business.

087 902 7070
maperathfarm@gmail.com
www.maperathfarm.ie
Maperath Farm
@maperath_farm

Sunday 31st July

THE NAVAN TAPAS TRAIL
Navan, Various / €50 per person

Tickets on sale 2nd July at 1pm. Details will be posted on our Facebook page one week before.

The Navan Tapas Trail is designed to showcase our town’s thriving culinary scene. We’ve teamed up with Navan’s best restaurants, cafés and venues to provide a fantastic gastronomic day out. Two groups of thirty food lovers will take a leisurely stroll over the course of four hours, stopping for specially designed tapas, with wines to match, in six unique venues. Over 18’s only. Booking details below.

navantapastrail@gmail.com
Navan Tapas Trail
@navantapastrail

www.boynevalleyfoodseries.ie
Friday 5th August

CARLINGFORD OYSTER FESTIVAL
Carlingford & Cooley Tourism Association

For Information - www.carlingford.ie
Email: carlingfordie@gmail.com

The Carlingford Oyster Festival is a “Food & Family Entertainment Festival” promoting activities that enhance the existing gastronomy, fresh produce and Artisan craft & Design offering in the area.

To book a stall contact:
- carlingfordie@gmail.com
- www.carlingford.ie

Saturday 6th August

ANCIENT GRAINS ADVENTURE
Rock Farm Slane & Newgrange Gold

9.30am - 4.30pm / Admission €65 per person
TO BOOK- www.eventbrite.ie

The ancient grain tour from Slane to Crewbane is a journey along the ancient trade routes of the River Boyne looking at the use of grains like barley, oil seed rape & camellina as superfoods when Bru Na Boinne was built in the time of the Celts to its modern uses as health foods, oils and whiskey. We will walk through the fields and kayak along the river retracing steps ancient and modern with the advent of the Slane distillery.

- 041 988 4861 / 041 982 4273
- info@rockfarmslane.ie / jack@newgrangegold.ie
- www.rockfarmslane.ie / www.newgrangegold.ie
- The Rock Farm, Slane
- @RockFarmSlane / @NewgrangeGold

www.boynevalleyfoodseries.ie
Sunday 7th August

FUN & EDUCATIONAL FAMILY DAY OUT

Dowth Hall / 11am - 6pm

There is no admission fee but we will be collecting donations for our partner charity, Farm Africa.

Come and visit beautiful Dowth Hall before it is restored. Explore the extraordinary lands at Dowth, its henge, passage tombs and mysterious mound – all of this magical land is within the Brú na Bóinne UNESCO World Heritage Site. Find out about the abundance of good food in the Boyne Valley that made Neolithic man so successful here. Take a seat and watch “The Last September” a 1999 Neil Jordan film shot here at Dowth Hall featuring actors Maggie Smith and Michael Gambon (over 18s). Fun activities for all the family. Feel free to bring a picnic. Please send us an email to let us know how many adults and children you are bringing.

046 902 4756
mary.finn@devenishnutrition.com

Friday 12th August

AROUND THE WORLD STREET FOOD PARTY

The Vanilla Pod, Kells

Featuring the best street food from around the world using the very best of local ingredients, live music & good old Irish craic

€35 per person including Cocktail Reception

Reservations on 046 9240084

046 924 0084
vanilla@headfortarms.ie
www.headfortarms.ie
Vanilla Pod Kells
@VanillaPodKells
Saturday 13th August

GIN SCHOOL
Listoke Distillery & Gardens / 2-6pm

What to bring: Weather appropriate clothes and footwear (school is indoors & warm but we will also be in the garden). Afternoon tea under the walnut tree or woodfired pizzas from our brick oven will be provided. Over 18’s Only €120 per person

TO BOOK PLEASE CALL 041 9844742
OR EMAIL: info@listoke.com

A guided tour of our craft distillery and Edwardian walled gardens, where guests will choose their botanicals and create their own gin recipe under the watchful eye of our distillers. Guests will then distill their own gin using traditional copper mini stills, finishing the process by bottling, labelling and sealing a personalized bottle of gin to bring home. All participants will have the opportunity to enter our gin recipe competition.

041 984 4742
info@listoke.com
bronaghconlon1@gmail.com
www.listoke.com

Saturday 13th August

IRISH TRADITIONAL FARM-HOUSE BAKING WORKSHOP
Sage & Stone / 10am - 12.30pm

€20 including Tea or Coffee, Tastings & Recipe Cards. TO BOOK PLEASE CALL 041 9814362

This workshop will be a very relaxed workshop where you will be taught the secrets of great home baking. It will include lots of anecdotes and stories from farmhouse kitchens including our own over the years. It will be a fun morning workshop and people will get excellent value for money.
Sunday 14th August

FINNEGAN’S FARM FESTIVAL

Finnegan’s Farm / 2 - 8pm

Free Family Friendly Event

Itinerary: 2pm - 3pm A Walk on the Wildside (Balrath Woods) 3pm - 5pm Farm Tours, Tractor Ride, Dig Your Dinner 5pm - 7pm Food, Drink & Music. For more information contact 041 982 5153

Email farmfinnegan@gmail.com

Finnegan’s, the potato mad, farming family, are hosting a family fun day on Sunday 14th August. This will include a meander through the neighbouring Balrath Woods, farm tour on tractor & trailer, meet our animals and dig your dinner. Then relax and enjoy our tasty potato wedges and chips with home reared beef whilst resting yourself on a bale of straw and washing it down with local beer & cider.

041 982 5153
farmfinnegan@gmail.com
www.finneganfarms.ie
Finnegan’s Farm
@FarmFinnegan

Saturday 20th August

BREAD & BEYOND

The Martry Mill / 11am - 5pm

Admission €5 per person at the door

This August, Martry Mill will be open to the public. We will have tours of the mill and members of the family there to answer any mill related questions. In addition to the tours, we’ll be running a bread baking competition. Our bread baking competition was a great success last year. We will start the bread baking competition at 3pm sharp. Pauric White from The Forge Restaurant will be judging the competition alongside Martry Mill’s own James Tallon. There will be prizes on the day for the best loaf!

086 817 3205
martrymill@gmail.com;
hello@martrymill.ie
www.martrymill.ie
@Martry Mill

www.boynevalleyfoodseries.ie
Sunday 21st August  

**BATTLE OF KELLS MEDIEVAL FAYRE**  
*The Abbey Field, Kells, Co. Meath*  

**BOOKING & DETAILS: www.battleofkells.com**  

Join a Cuisine River of Dance with renowned TV chef, Rory Morahan, the “Druid Chef”, with his 14th century culinary theatre in the Food Tent at the Battle of Kells Medieval Fayre.

- 087 929 6499  
- 085 270 5675  
- www.battleofkells.com

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Saturday 3rd September  

**HARVEST MARKET**  
*Sheridans Cheesemongers / 10am - 6pm*  

Celebration of food grown and produced within a 50 mile radius at our Virginia Road Station headquarters in Carnaross, Co Meath.  

**ADMISSION FREE / NO BOOKING REQUIRED**  

Sheridans Cheesemongers are hosting the Harvest Festival on Saturday 3rd September. We will celebrate food grown and produced within a 50 mile radius at our Virginia Road Station headquarters in Carnaross, Co Meath. Come along to meet the producers and taste some delicious local food. “We want this small festival to celebrate the diversity and quality of food being produced on a small scale in our area and to highlight this to the community.” - Kevin Sheridan  

- 046 92 45110  
- kevin@sheridanscheesemongers.com  
- www.sheridanscheesemongers.com  
- SheridansCheesemongers  
- @Sheridanscheese

www.boynevalleyfoodseries.ie
Saturday 10th September

BRÚ CRAFT BEER & FOOD PAIRING IN THE BREWERY
Brú Brewery

Tickets €50 per person
AVAILABLE FROM www.eventbrite.ie
For more information call 046 9438616

An evening of sampling great craft beers plus sampling foods inspired by the beer including curries, brown bread made from the spent grains and sausages infused with our craft beer. Spend your time sampling the produce in the brewery itself. The brewers will be on hand to provide tours and answer any questions you may have! Live music included.

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

Sunday 11th September

IRELAND’S ANCIENT EATS
Maperath Farm / 10.30am - 1pm

Admission €25 including light refreshments
TO BOOK CALL 087 9027070

An immersive Taste through Time, from peasant to High King. Listen to stories of the first farmers & banquet rituals, take part in a medieval feast, try your hand at cooking over an open fire, celebrate the fruit of the landscape through music & rhyme, a fun action packed experience celebrating Irish food Culture through the ages.

087 902 7070
maperathfarm@gmail.com
www.maperathfarm.ie
Maperath Farm
@maperath_farm

www.boynevalleyfoodseries.ie
Saturday 17th September

LONG TABLE HARVEST FEAST
Headfort School @ 7.30pm

FOR BOOKING DETAILS PLEASE CONTACT
michael.bolton@headfort.com

Enjoy a sumptuous tasting menu using locally sourced seasonal produce in the grandure of the Robert Adam ballroom in Headfort House. Cost: €60 per person  Places will be limited to 80.

046 9240065
michael.bolton@headfort.com

Sunday 18th September

APPLE HARVEST CELEBRATION
Cockagee Coder

ADMISSION €5 / CHILDREN FREE

Tours, Tastings & Demonstrations

086 449 3354
jenky@iol.ie
www.cockagee.ie
A TASTE OF TOGHER
Linn Diachaill Restaurant (The Glyde Inn)
ADMISSION FREE / OPEN FROM 12PM
MUSIC FROM 9.30PM
For further information log onto www.tasteoftogher.com

Linn Duachaill Restaurant (The Glyde Inn), Annagassan, County Louth will host its fifth annual Taste of Togher Food Festival (www.tasteoftogher.com) on Saturday 24th 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 poitin! Tara Walker of The East Coast Cookery School (http://eastcoastcookeryschool.ie/) will stage cookery demonstrations and kids cookery workshops throughout the day. The Chowder of The Year competition will be hotly contested by some of the Northeast’s best restaurants. Our ‘Star Biz for 2016’ will showcase a presentation on their business. One of the Northeast’s best bands will take to the stage from 9:30pm to kick off an evening’s entertainment.

STRAW FESTIVAL
Rock Farm Slane / 12-7pm
Free of charge / TO BOOK PLEASE LOG ON TO www.eventbrite.ie

The Straw Festival is an Autumn celebration of artisan and organic food pulling on the old traditions of celebrating the bounty of produce at the Autumn Equinox and harvest time. It’s a great day out for all the family with farm tours, music, film, crafts and singing workshops.

041 988 4861
info@rockfarmslane.ie
www.rockfarmslane.ie
The Rock Farm, Slane
@RockFarmSlane

www.boynevalleyfoodseries.ie
Sunday 30th October

DOWTH HALL POINT TO POINT, FOOD & COUNTRY FAIR
Dowth Hall, Dowth, Co. Meath

TO BOOK: GEOFFREY FRAWLEY 087 9868122
or email geoffrey.frawley@devenishnutrition.com

The Point to Point was first run at Dowth Hall on a stunning day last October. This event sees horse racing return to “The Old Racecourse” at Dowth Hall, estab-
ished by the Netterville family in the 1800’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.

geoffrey.frawley@devenishnutrition.com
@MeathTaraP2P

Friday 2nd December

A TASTE OF CARLINGFORD AT CHRISTMAS
Carlingford & Cooley Tourism Association

FOR INFORMATION - www.carlingford.ie

Soak up the fabulous Christmas Atmosphere as you wander through the medieval streets of Carlingford which boasts some of the best restaurants, boutiques and shops Louth has to offer. You can avail of up to 25% off throughout all participating shops where the mulled wine will be flowing and seasonal treats aplenty. (All day)
OUR ARTISAN PRODUCERS

Aalgo,  
Seaweed  
086 349 0625  
rrrochegarland@yahoo.co.uk  
www.aalgo.com

Bakealicious,  
Bakery Goods  
Durhamstown, Bohermeen, Navan, Co. Meath  
087 640 1151  
info@bakealicious.ie  
www.bakealicious.ie

Bellingham Blue,  
Cheese  
Glydefarm, Mansfieldstown, Castlebellingham, Co. Louth  
042 937 2343  
info@bellingham.ie  
www.bellingham.ie

Big Red Kitchen,  
Jams, Chutneys, Marmalades, Preserves  
Cara Ti, Stamullen, Co. Meath  
086 150 8462  
nicola@bigredkitchen.ie  
www.bigredkitchen.ie

Bits on Spits,  
Pig on a Spit  
Thomastown, Kells, Co. Meath  
087 782 6418  
bitsonspits@gmail.com  
www.bitsonspits.ie

Blast & Wilde,  
Butter / Catering  
Monknewtown, Slane, Co. Meath  
086 387 4887  
hello@blastandwilde.com  
www.blastandwilde.com

Boyne Brewhouse,  
Brewery  
Lagavooen, Platin Road, Drogheda, Co. Louth  
041 987 8078  
hello@boynebrewhouse.ie  
www.boynebrewhouse.ie

Boyne Grove Fruit Farm,  
Fruit  
Stameen, Drogheda, Co. Louth  
041 983 7333  
olan@boynegrove.ie  
www.boynegrove.ie

Boyne Valley Blue Cheese,  
Cheese  
Mullagh Farm, Slane, Co. Meath  
086 384 4162  
boynevalleygoatfarm@gmail.com  
www.mullaghafarm.ie

Bru Brewery,  
Craft Beer  
Oaktree Business Park, Trim, Co. Meath  
046 943 8616  
info@brubrewery.ie  
www brubrewery.ie

Burkes Farm Ice Cream,  
Ice Cream  
Tara, Co Meath  
087 953 2656  
burkesfarmicecream@eircom.net  
www burkesfarmicecream.com

Chez Emily Ltd,  
Chocolate  
Main Street, Ashbourne, Co. Meath  
01 835 2252  
ferdinand@chezemily.ie  
www.chezemily.ie

Clarke’s Fresh Fruit,  
Fruit  
Clistown, Stamullen, Co. Meath  
01 841 3262  
info@clarkefreshfruit.ie  
www.clarkefreshfruit.ie

Coffee Buzz,  
Coffee / Tea  
087 973 5360  
chris007@live.ie

Dan Kelly Cider,  
Fruit & Cider  
Stameen, Drogheda, Co. Louth  
086 257 0524  
olan@boynegrove.ie  
info@dankellyscider.com  
www.dankellyscider.com

Derrycamma Farm,  
Food Oils  
Castlebellingham, Co. Louth  
087 822 3875  
info@rapeseed-oil.ie  
www.rapeseed-oil.ie

Drummond House Garlic,  
Garlic  
Baltray, Co. Louth  
087 688 2202  
marita@drummondhousegarlic.com  
www.drummondhousegarlic.com

Dunany Flour,  
Flour  
Togher, Drogheda, Co. Louth  
041 685 2242  
info@dunanyflour.com  
www.dunanyflour.com
Finnegan’s Farm,
Potatoes / Wedges
Bellew, Balrath, Navan,
Co. Meath
086 815 2882 / 041 982 5153
farmfinnegan@gmail.com
www.finnegansfarm.ie

George’s Patisserie,
Bakery Goods
Chapel Street, Slane, Co. Meath
041 982 4493
info@georgespatisserie.com
www.georgespatisserie.com

Hilda’s Homemades
Jams, Marmalades, Chutneys,
Fudge
The Moy, Summerhill,
Co. Meath
087 289 0286
hildashomemades@gmail.com

Hogan’s Farm Cortown,
Meat
Kells, Co. Meath
046 924 0273
info@hogansfarm.ie
niamh@hogansfarm.ie
www.hogansfarm.ie

Hugh Maguire,
Butchers
Unit 2 Killelgland Street,
Ashbourne, Co. Meath
01 849 9919
hughmaguirebutchers@eircom.net
hughmaguirebutchers.com

In Season Farm,
Ambient Food Business
Drogheda, Co. Louth
087 949 2943
info@inseasonfarm.ie
www.inseasonfarm.ie

Irish Health Oils,
Oils
Ashbourne, Co. Meath
086 253 8933 / 01 355 1847
irishhealthoils@gmail.com
www.irishhealthoils.ie

Izmoo,
Frozen Yoghurt & Bubble
Drogheda, Co. Louth
041 9831485 / 089 4217690
joe@staffordsdeli.ie
www.staffordsdeli.ie

Jack Cody’s Beer,
Craft Beer
Boyne Business Park,
Drogheda, Co. Louth
041 9846280
info@jackcodys.com
www.jackcodys.com

Jill’s Kitchen,
Kids Cooking
Kilbreck, Stamullen, Co. Meath
jill@jillskitchen.ie
www.jillskitchen.ie

JM Foods Simply Honest Food Hall,
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Mullaghboy Industrial Estate,
Navan, Co. Meath
046 9051800
info@jmfoodservices.com
www.jmfoodservices.com

Kerrigan’s Mushrooms,
Mushrooms
Cortown, Kells, Co. Meath
046 924 0670
info@goldshieldfoods.ie
www.kerrigansmushrooms.ie

Lilly’s Tea Shop,
Loose Tea
Termonfeckin, Co. Louth
087 776 6988
info@lillysteashop.com
www.lillysteashop.ie

Listoke Distillery,
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Ballymakenny Road,
Drogheda, Co. Louth
041 984 4742
info@listoke.com
www.listoke.com

Man of Aran,
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046 95 46590
info@manofaranfudge.ie
www.manofaranfudge.ie

Maperath Farm,
Free range turkeys & geese
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087 902 7070
maperathfarm@gmail.com
www.maperathfarm.ie

Martry Mill,
Producer / Flour
Martry Mill House, Kells, Co. Meath
087 665 9022
hello@martrymill.ie
www.martrymill.ie

McCormack Farms,
Raw Juices & Baby Leaf Salads
Boycetown, Dunsany, Kiltale,
Co. Meath
046 902 5695
brian@mccormackfarms.ie
www.mccormackfarms.ie

Meade Potato Co.
Potatoes, fruit & veg, chips
Lobinstown, Navan, Co. Meath
046 90 53198 / 086 346 6840
jenimeade@meadepotato.com
www.meadepotato.com
NEW FOR 2016

‘PLACE ON A PLATE’ INITIATIVE

This year we have 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.