

FOOD EXPERIENCES



Discover the Flavours of the Boyne Valley through the many Food Experiences

An Griánán Cookery School

An Griánán, 'the sunny place', is a unique experience in Co. Louth. We host regular events in our Cookery School including: fish class, vegan, gluten free, family suppers, children's baking, bread making and more with special events in December for Christmas.

€ Vary per course 3-4 hours
(041) 9822119 an-grianan.ie

40

Bee Wise Nature Trail

A family fun day around our five acre woodland nature trail. Learn about the flowers & plants that the bees work to produce our honey. See and learn the process of making the honey and taste the different types of honey we produce here at Bee Wise.

€ €6 adult / €4 child / €20 family Check website for details
086 3446791 beewise.ie

41

Carlingford Oyster Experience

Coming Soon

The unique sweet taste and high meat content of the Carlingford Oyster is one of nature's real treasures and we want to give you the opportunity to experience them. Keep an eye on our website & social media accounts for the announcement of our opening!

TBC Coming Soon
(042) 9373800 carlingfordoystercompany.ie

42

East Coast Cookery School

Run by Cordon Blue-trained chef, Tara Walker, this purpose-built, home-based East Coast offers cookery classes for children and adults in a relaxed & fun atmosphere. We also run regular Kids Cookery Camps!

€ €55 - €100 depending on class Ranges from 3.5 - 6 hrs
087 9893871 eastcoastcookeryschool.ie

43

Farm & Food Experience at Causey Farm

Old-fashioned Irish hospitality from the Murtagh family who have been farming here for three generations. The 350 acre farm is home to pasture fed sheep and cattle. Highlights include: Food, animals, craic and more.

€ €45 adults / €25 under 12's / under 3's free 3 hours
(046) 9434135 causey.ie

44

Food, Folk & Farming Tour at The Cider Mill

A unique backstage pass into the world of traditional farmhouse cider-making. Experience a live demo at the home of the multi-award-winning Cockagee Irish Keeved Cider. End the tour with a tutored cider tasting.

€ €15 p/p (min 4 people) 1.5 hours
086 4493354 slanefoodcircle.ie

45

Ireland's Ancient East Organic Farm Tour at Rock Farm Slane

Guided tour of the 100% organic farm. Learn what daily life is like on the farm which is home to Dexter cows, Tamworth pigs, vegetable gardens, and eco-glamping accommodation. Bread baking and sample tastings are included.

€ €15 - €45 p/p 1 hour
(041) 9884861 slanefoodcircle.ie

46

Killua Castle Ground & Deer Park

A historic castle in the most romantic demesne in Ireland, with links to Sir Walter Raleigh and Lawrence of Arabia. Walk the grounds which is home to the Killua Castle Venison and see the house which dates back to the mid-1780s. Guided tours also available.

Free 11am - 4pm Saturdays only
087 9436727 killuacastle.com

47

Farm Tours Ireland

Farm Tours Ireland's new Boyne Valley Food Tour includes a visit to three local producers, Tasting Menu in the Monasterboice Inn and a quick stop at the Monasterboice Round Tour allowing you to experience the best of Ireland's Ancient East.

€ Starting from €125pp Varies
087 2227869 farmtoursireland.com

48

Listoke Distillery & Gin School

Listoke Distillery & Gin School, the first Gin School in Ireland, is a unique experience where we both distil and teach how to make gin. Take a tour of our distillery, see the botanicals used in production, learn how to distil. Enjoy some local produce and take your own blend of Gin home!

€ €95 p/p 3 hours
(041) 2145044 listokedistillery.ie

49

Market at Rock Farm Slane

Weekly Organic Farmer's Market every Thursday at Rock Farm Slane. We have local Producers each week, to provide you with the best produce available, enjoy a walk around our farm, sit and enjoy a tea/coffee or locally made ice cream. We offer the option of ordering our organic meat online and ready to collect from the farm.

Free 10am - 2pm
(041) 9884861 rockfarmslane.ie/farm

50

Martry Mill - Working Water Mill Tour

Martry Mill is one of the few working watermills in Ireland with the earliest records dating back to 1641. Meet the maker James who will guide you through; the milling process to make their stoneground wholemeal flour, the mill buildings and its history.

€ Accepts group tours at €5/p/p 1-2 hours
087 9436727 martrymill.ie

51

Meet the Cheesemaker at Mullagha Goat Farm

Meet Michael and Jenny Finegan and 400 adorable goats on Mullagha Farm, which dates back to 1510 and is built on the foundations of an original iron age fort. Learn the farm history, what modern daily life is like and taste their award-winning Boyne Valley Blue Cheese.

€ €45 p/p (booking essential) 2 hours
086 3844162 slanefoodcircle.ie

52

New Barn Farm & The Donkey Shed Restaurant

After you have visited our Farm Shop or The Donkey Shed Restaurant enjoy a walk in our Open Farm. This gives you a chance to meet our farm animals, to say hello to our donkeys, meet the 'Cowardshians' Black Angus heifers, pet our goats, see the chickens, pigs and more.

Free to customers 1-2 hours
(01) 849 9337 newbarnfarm.ie

53

Rachel Graham Nutrition

Enjoy one of Rachel's many medicinal cooking workshops where you will learn and understand how to make better food choices. Her workshops are for specific health conditions i.e. gut health, and include fermentation, sourdough making, vegan cooking and more.

€ From €65 (depending on class) 3-4 hours
087 2197968 rachegramham.ie

54

Sea Louth - Scenic Seafood Trail

Scenic seafood trail along Co Louth's 70km+ picturesque coastline. Your Sea Louth passport will guide you to Louth's seafood producers, highlight the participating restaurants where you can enjoy the fresh local seafood and admire the sea views.

Free scenic drive (cost for food) In your own time
(042) 9395457 sealouth@louthcoco.ie

55

Shalvanstown Organic Farm

Explore some of the activities on our Organic Farm. Allow us to share the passion for our place in nature and to further cooperative efforts with groups or individuals, that draw their inspiration from the life giving force that surrounds us.

€ Booking essential 1-2 hours
087 2258060 shalvanstown-organic-farm.business.site

56

Sheridan's Cheesemongers Market & Coffee Shop

Every Saturday our Co. Meath shop hosts a small public market for local food producers. Call in and be guided through the very best of Irish food by shop manager Franck and his team. You can also sit down and enjoy a coffee/tea.

Free (cost for tea/coffee) 10am - 2pm
(046) 9245110 sheridanscheesemongers.com

57

Slane Food Circle Tour - Ireland's Ancient East Tour

You'll meet four producers, visit their working farms and get a unique glimpse into how they rear, grow or make their own produce, making surprising use of ancient techniques! Includes tastings of the produce and a Slane Food Circle platter at the end.

€ €89 p/p (booking essential) 2pm - 7.45pm (5 ¼ hours)
(041) 988 4861 slanefoodcircle.ie

58

Slane Whiskey Distillery Tour

A guided tour through our authentic working distillery. Visitors are taken through the entire whiskey making process, learning about the incredible heritage of our buildings and our expertise in raising barrels and coopering along the way. The tour culminates with a tasting of our signature triple casked Slane Irish Whiskey. Irish Coffee Class and Whiskey Cocktail Classes also available, see website for more details.

€ €15 p/p 1-2 hours (open 17th March - 31st Oct, Mon - Sun)
(046) 903 0600 slaneirishwhiskey.com

59

The Bird's Nest Cookery School

Sourdough workshop where you learn about your starter, making and baking sourdough loaf. Morning coffee and bakes included, farm tour and lunch showcasing our farm products (Wooded Pig). Other options include: Bread workshops and Cookery Demonstrations to suit groups of family and friends.

€ €120 5 hours
0872896722 birdsnestcookery@gmail.com

59

The Cottage Market, Drogheda

Join us on the first Saturday of every month in the beautiful setting of St Peters Church of Ireland. There is something for all the family with an eclectic mix of stalls that showcase local produce and products from the Boyne Valley.

Free 11am - 4pm (first Saturday of the month)
eimsclullen@hotmail.com thecottagefarm.ie

60

The Annagassan Viking VR & Seafood Experience

Within the comfort of the Glyde Inn, board a Viking ship and travel back to 841 A.D through this fun and fully-immersive-virtual reality experience. Afterwards, enjoy a Viking platter of delicious local seafood, washed down with a Viking beer.

€ €100 1.5 hours
(042) 9372350 theglydeinn.ie

61

Pumpkin Picking at Alright Pumpkin

This October, come and pick your pumpkin directly from the pumpkin field. Navigate our corn maze, visit the animals, take a trailer ride and pick your perfect pumpkin from the very patch it grew in.

Free entry (pumpkins from €5) 1-2 hours (Sat/Sun in Oct)
087 2914292 alrightpumpkin.ie

39

Unglu-d Gluten Free Classes

Come and join us as we learn the basics and the not so basics of gluten-free cooking. Owner Aileen is a coeliac so understands the challenges of adapting to a gluten-free diet. Aileen will be joined by well known cooks, chefs, and GF experts for each class.

€ €40 4 hours
087 150 3324 unglu-d.ie

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For more information visit www.boynevalleyflavours.ie or visit the individual websites



An Roinn Talmhaíochta, Bia agus Mara
Department of Agriculture, Food and the Marine



PLAN YOUR GASTRONOMIC ADVENTURE

Discover all the wonderful Flavours of the Boyne Valley by using our beautiful map as a guide to help plan your visit.



PLACES TO EAT

- Ariosa Coffee
- Bakealicious
- Brabazon at Tankardstown House
- Bridge Restaurant at Newgrange Hotel
- Conyngham Arms Restaurant
- Earl's Kitchen
- Five Good Things Café
- Gandon Room Restaurant & Browne's Bar at Slane Castle
- Harvest Home Bakery
- Mac Namee's Tearooms
- Linn Duachail Restaurant at the Glyde Inn
- Scholars Restaurant & Gastro Lounge
- Simple Honest Café
- The Ardboyne
- The Bective
- The Castle Arch
- The Central Navan
- The Cross Guss
- The Donkey Shed Restaurant
- The Monasterboice Inn
- The Spotted Dog
- The Square Dundalk
- Vanilla Pod at The Headfort Hotel
- The Smugglers Rest

PLACES TO STAY

- An Griánán
- Conyngham Arms Hotel
- Hideaway at Fox Hallows
- Killate Holiday Homes
- Newgrange Hotel
- Scholars Townhouse
- Tankardstown House
- Teltown Country House B&B
- The Ardboyne Hotel
- The Castle Arch Hotel
- The Cottages Ireland
- The Glyde Inn
- The Headfort Arms Hotel
- Rock Farm Glamping

LANDMARKS

- Trim Castle
- Hill of Tara
- Loughcrew Cairns
- Kells High Crosses
- Mellifont Abbey
- Monasterboice
- Brú na Boinne
- Battle of the Boyne
- St. Laurence's Gate
- King John's Castle
- Cúchulainn's Castle
- Roche Castle
- Slane Castle

FOOD EXPERIENCE

- All Right Pumpkin
- An Griánán Cookery School
- Bee Wise Tours
- Carlingford Oyster Experience
- East Coast Cookery School
- Farm & Food Experience at Causey Farm
- The Cider Mill
- Ireland's Ancient East Organic Farm Tour at Rock Farm Slane
- Killua Castle
- Farm Tours Ireland
- Listoke Gin School
- Market at Rock Farm Slane
- Marty Mill
- Meet the Cheese Maker
- New Barn Farm
- Rachel Graham
- Shalvanstown Organic Farm
- Sheridan's Local Market & Coffee Shop
- Slane Food Circle Afternoon Tour
- Slane Whiskey Distillery Tour
- The Bird's Nest
- The Cottage Market Drogheda
- St. Laurence's Gate
- Viking VR & Seafood Experience
- 30 Mile radius Menu
- Unglu-d Gluten Free Classes

PRODUCERS

- A Bit on the Side
- Ariosa Coffee Roasters
- Bakealicious
- Ballymakenny Farm
- Bee Wise
- Bee Natural
- Jackdaw Farm
- Boann Distillery
- Boyne House
- Boyne Grove Fruit Farm
- Boyne Pastures
- Boyne Valley Cheese
- Brogan's Butchers
- Bru Brewery
- Carlingford Oyster Company
- Clarke's Fresh Fruit
- Coole Swan
- Cooney's Apple Orchard
- Dan Kelly's Cider
- Darver Vodka
- Deelite Bite
- Derrycamma Farm Rapeseed Oil
- Dowling Orchard Pork N' Bacon
- Drummond House Garlic
- St. Laurence's Gate
- Dunany Organic Flour
- Durnin's Fruit & Veg
- Finnegan's Farm
- Great Northern Larder

All businesses listed are proud members and supporters of Discover Boyne Valley Flavours. Find Itineraries & Routes on our website www.boynevalleyflavours.ie

- Grills Spirits
- Hilda's Homemades
- Hogans Farm
- Hugh Maguire Butchers
- Kookee
- Kerrigan Mushrooms
- Killua Castle
- Lanniére Honey
- Lily's Tea
- Listoke Distillery & Gin School
- Maperath Farm
- Marty Mill
- McCormack Farm
- McEntee's Irish Tea
- Meade Potato
- Merci Beaucoup Cakes Creation
- Newgrange Gold
- Nick's Fish
- Oldcastle Honey
- Olive Pork / Perma Pigs
- Oriel Sea Salt
- Phoenix Delight
- Pigsplit.ie
- Silly Sid's Ice Cream
- Rock Farm Slane
- Shalvanstown Organic Farm
- Sheridan's Cheesemongers
- Slane Whiskey
- The Cider Mill
- The Farmer's Daughter
- The Studio Coffee Roasters
- The Whole Hoggs
- The Wooded Pig
- Tullyard Farm
- Urban Indian
- What's for Pudding
- Lobster Direct
- Coole Farm Salad
- Unglu-d
- Swainstown Farm
- Mac Namee's Tea



WELCOME TO THE DISCOVER BOYNE VALLEY FLAVOURS GUIDE

Discover Boyne Valley Flavours is a network of local food/drink producers & food service providers from across Louth & Meath who are passionate about telling our local Food Provenance story. This new brochure is packed with information about our amazing members from local Producers, Foodie Experiences, Restaurants/Cafés who support local producers and Accommodation Providers to help you plan your Gastronomic Adventure in the Boyne Valley.

Join us, to discover and immerse yourself in the traditions of the ancient Boyne Valley, in the heart of Ireland's Ancient East. We are known around the world for being home to iconic sites such as Newgrange and The Hill of Tara; but what you might not know is that we are also home to many passionate farmers, food and drink producers, chefs, eateries and accommodation providers whose passion is to bring the unique flavours of our landscape to your table.

As the birthplace of Ireland's Ancient East and once the seat of the High Kings of Ireland, the Boyne Valley still brings royal food and drinks experiences fit for any King or Queen. Visit one of the leading food tourism destinations in the world where you will discover so many delicious adventures waiting to be explored.

Our Award-Winning Boyne Valley Food Series is a calendar of unique producer-led events that will immerse you in the food & drinks culture of the Boyne Valley from Farm Tours to Long Table Suppers, Food Festivals, Distillery Tours and Farmer's Market, our Food Series has it all! The Samhain Festival is one of the penultimate events in the BVFS Calendar which takes place in November and is a Celebration of Irish Food & Culture. Check out our website for details on upcoming events.

Discover our many Food Experiences which are open all year round so no matter when you visit the Boyne Valley you can immerse yourself in our flavours. There is something for everyone to enjoy from Distillery Tours, Bee-Keeping Nature Trails, Local Markets, Cookery Schools and so much more! To make it easy for you to plan your trip, we have provided you with the information on the many wonderful Food Experiences, Restaurants, Cafés and Accommodation Providers in our region who our passionate about supporting and promoting our local producers.

For more information visit www.boynevalleyflavours.ie



Seafood

Carlingford Oysters

Carlingford Oysters are grown in the pristine class A waters of Carlingford Lough. The oysters feed from the naturally occurring plankton and the unique mix of local minerals, which wash down from the mountain streams produce our oyster's distinctive taste, texture and colour.

carlingfordoystercompany.ie

Lobster Direct

Cousins Claran and Peadar fish the waters of the North East Coast, including Dundalk Bay and Carlingford Lough, for Lobsters and Crabs providing you with nature's purest taste of the ocean. Their third-generation family business was set up by their Grandfather, his nickname was 'Frisco' which is now the name of their fishing boat.

lobstersdirect.ie

Kitchen Staples

A Bit on the Side

Hilary is going to Revolutionize the way you think about jelly with her selection of hand-made, all natural Gourmet Savoury Jellies. Each jelly is a unique, novel combination of flavours infused with alcohol, herbs and spices! Hilary's Red Jalapeño Jelly won Gold at the 2019 Blas na hÉireann Awards.

abitontheside.ie

Bee Wise

Bee Wise Honey is 100% natural, raw, lightly filtered (to remove wax particles, etc.) and sourced from all their own hives in Co. Meath. They sell seven different types of honey depending on the season & texture.

beewise.ie

Bee Natural

Bee Natural produce and sell food wraps made from local pure beeswax. Their product is an eco friendly alternative to cling film, tin foil and plastic bags. They also do vegan friendly alternative to our beeswax wraps which are made using wax sourced from the natural Candellilla plant.

beenaturalireland.com

Dunany Flour

Dunany Organic Flour is grown, dried, milled and packaged in Dunany, Co Louth by the Workman Family. Their high standard, quality grain, produces a wholesome, nutty, coarse-grained flour, which is great in traditional soda bread recipes. Their Spelt and Rye flours make tasty low gluten breads.

dunanyflour.com

Great Northern Larder

Partners Ruairi and Laura, who have a passion for food. They specialise in *Condiments for Cooks*, offering a range of delicious sauces including Scotch BBQ, Brown and Sweet Chilli and they put great passion into their spice rubs which are carefully created for marinating specific cuts of meats or vegetables.

greatnorthernlarder.com

Hilda's Homemades

Hilda's Homemades is a family business producing a high quality range of award winning marmalades, preserves, chutneys and jellies, located near from the village of Summerhill where they grow their own fruit. All products are made in small batches with no additives, colourings or preservatives.

hildashomemades.com

Lannléire Honey

Lannléire Honey is owned by award winning honey producer Eoghan Mac Giolla Coda based in Dunleer County Louth. Eoghan has previously been awarded first prize at the London Honey Show - the most coveted prize in honey making. Lannléire Honey is used by Chefs in some of the best restaurants throughout Ireland.

Martry Mill

Martry Mill is one of the few working watermills in Ireland with the earliest records dating back to 1641 and has been in the hands of the Tallon family since 1859. Following in the footsteps of his great-grandfather the mill is now run by James Tallon. He continues the traditional milling process to make their Stoneground Wholemeal Flour.

martrymill.ie

Newgrange Gold

Newgrange Gold is a family business started in 2010 by John Rogers and is now managed by his son, Jack. The Rogers' family farm looks over the Boyne river at Crewbawn. They produce Cold Pressed Virgin Rapeseed Oil, Chilli Garlic Infused Rapeseed Oil, Garden Herbs Infused Rapeseed Oil, Smokey Infused Rapeseed Oil and Camellina Wild Flax Oil

newgrangegold.ie

Oriel Sea Salt

Oriel Sea Salt, located in Port Oriel, Clogherhead, harvests a mineral sea salt with a taste profile that is full of intensity and depth. 100% Irish Natural Sea Salt, harvested through a sealed system to retain the taste and depth of flavour while also retaining all the other minerals making it a healthier option with less sodium.

orielseasalt.com

Urban Indian

Urban Indian is a family run business, providing unique flavoursome Indian Snack Foods and Chutneys for all occasions in Ireland. They specialise in vegetarian Indian Snacks, ranging from Samsoas, Cutlets, Onion Bhajis, Veggie Biscuits and many more exciting foods.

@Urbanindifoods

Beverages

Boann Distillery

Boann Distillery produces a range of triple distilled Irish single malt and Irish pot still whiskey from three handmade bespoke copper pot stills. From milling to mashing, distilling, maturing and bottling, every elegant mouthful of Boann Single Malt and pot still whiskey and craft gin, is created at their unique family distillery.

boanndistillery.ie

Listoke Gin

A craft gin distillery nestled in the heart of the Boyne Valley on the outskirts of Co. Louth. Don't miss the opportunity to visit the first-of-its-kind Gin School in Ireland and taste some of their Award-Winning Irish Gins!

listokedistillery.ie

Slane Whiskey

Slane Irish Whiskey is a smooth spirit of natural character with untamed notes of oak and spice from a signature triple casked blend. From the family Conyngham of Slane Castle, the barrel-raising art of Brown-Forman, and the proud people of Slane Village, this is a whiskey for those living the stories that will be told for generations to come.

slaneirishwhiskey.com

The Cider Mill

The Cider Mill is situated on an old Georgian farmhouse and orchards in Stackallan, Slane, where they produce the award Winning Cockagee Irish Cider. This naturally sparkling cider is unique in Ireland, being the only Irish Cider to be made using the ancient technique of Keiving. You can even visit the cider barn and see the process first hand.

cockagee.ie

Coolie Swan

Coolie Swan is an exquisite mix of full single-malt Irish whiskey, real white Belgian chocolate and fresh dairy cream. It hails from the rich pasture land of Co. Meath where Mary Sadlier and Philip Brady's family business is run from a converted barn on their fourth-generation family farm.

cooleswan.com

Dan Kelly's Cider

Dan Kelly's Cider is made from apples harvested in Boyne Grove Fruit Farm, their own family farm in the Boyne Valley at Drogheda, owed by the family since 1962. They are one of only a few cider producers in Ireland to grow their own fruit. Their apples are blended to ensure the full fruit flavour comes through in their craft cider.

dankellyscider.com

Tea & Coffee

Lily's Tea

Lily Chen is originally from the Fujian province, where she was reared on quality leaf tea. Over the years she has developed a strong passion and knowledge for quality tea served in the most natural way. Thanks to the accessibility to the best tea farms in China, Lily only selects the finest tea leaves for her customers.

lilysteashop.com

Mac Namee's Tea

A small family business, which began in 1998, based in Dunleer who prepares specialty teas in the Artisan way. Their tea is carefully selected from the best tea gardens in the world and is then hand packed by their skilled team creating a range of quality specialty teas.

cafeltd.ie/macnamees-teas

McEntee's Tea

McEntee's Tea is unmistakably Irish, rich in tradition with a strength and flavour consistent with their commitment to sourcing from only the world's finest tea gardens. Aware of the growing desire for a better quality cup of tea and the increasing trend back to loose tea, they believe there should be a quality alternative to the big brands.

mcenteetea.ie

Studio Coffee Roasters

This husband and wife team, Alan and Louise, are specialised Award - winning boutique coffee roasters. They seek out the finest single origin speciality grade coffee and roast in small batches. The ethos of the company is very much directed by sustainability & ethical and organic sourcing and now offer a wide range of quality coffee.

thestudiocoffee.com

Meat & Poultry

Brogan's Butchers

Brogan's Butchers is a family owned butcher shop in the heart of Athboy. Established in 1908 and now in its fourth generation, they are current Irish Small Butcher Shop of the Year and one of the few truly Farm to Fork Butchers in the country.

brogansathboy.com

Dowling's Orchard

Dowling's Orchard Pork & Bacon is a family run farm in Julianstown Co. Meath who produce tasteful free-range pork and bacon products. Ann's saddleback pigs are like part of the family, they enjoy roaming around the apple orchards which gives her products a delicious special flavour.

hughmaguirebutchers.com

Hogan's Farm

Hogan's Farm is a family run turkey farm who offer a range of products all year round, and are best known for their award-winning Free-Range Woodland Bronze Turkeys that are exclusively reared for Christmas. The Hogan family have been rearing and producing turkeys for over 55 years.

hogansfarm.ie

Killua Castle Foods

Killua Castle Foods, under stewardship of the Krause family, is farmed in a sustainable and responsible manner with a focus on red deer, rare breed cattle, sheep and goats. They are fully committed to a high quality standard that is traceable from farm to fork. They are best known for their delicious venison range of products.

killuacastle.com

Maperath Farm

Maperath Farm is a model of sustainable farming, producing premium Certified Free Range birds for the Festive season. Using traditional handling techniques, outdoor living and slow rearing, Maperath birds enjoy over six months of natural feeds and maximum time foraging in the outdoors.

maperathfarm.ie

The Smokin' Butcher

Award-winning butchers based in Ashbourne, led by Butcher Hugh Maguire also known as "The Smokin' Butcher". Hugh is dedicated and passionate about local, fresh & innovative Irish produce. He is known for his award winning Smoked Black Puddings, European Champion sausages to Irish Dry Aged Steaks.

hughmaguirebutchers.com

Tullyard Farm

At Tullyard Farm, the goal from day one was to produce meat products that reflected the passion that farmer's across Ireland have in the way they rear their livestock, everyday. When they decided to concentrate on producing better bacon, they made sure they only cured the finest quality Irish pork.

tullyardfarm.ie



Sweet Treats

Kookee

Kookee's products range from freshly baked cookies, frozen uncooked dough for restaurants and deli counters, and an easy make dry mix so you can create your own cookies at home. They are passionate about supporting local producers and their ingredients are locally sourced, and are of the highest quality.

kookee.ie

Merci Beacoup

Jeremy & Alona are the team behind the delicious hand-made creations from Merci Beacoup Cakes. They specialise in french pastisseries, desserts, macarons and tarts and their attention to detail is award winning. They won Blas Na hÉireann awards for their Hazelnut Meringue in 2018, and for their Raspberry Opera in 2019.

@mercibeacoupcakes

Unglu-d

Unglu-d is a dedicated Gluten Free business. It started as a pop up shop and from that developed a global following of Coeliacs and Gluten Freers. They now have their own range of sauces. They also share recipes and keep customers updated on new products and events happening in Ireland and elsewhere.

unglu-d.ie

What's for Pudding

What's For Pudding is based in the Boyne Valley at Kilmessan, County Meath. The Flaherty Family work hard to produce the very best dessert puddings with high quality ingredients and absolutely no artificial flavours, colours or preservatives.

whatsforpudding.ie



Fruit & Veg

Ballymakenny Farm

Maria is known across Ireland for her colourful variety of Irish Speciality and Heritage Potatoes with the top chefs in the country using her products. She began growing purple potatoes, in 2015 and now offers six varieties of potatoes and has also started to produce delicious purple sprouting broccoli.

ballymakennyfarm.com

Clarke's Fresh Fruit

Situated near the village of Stamullen, Clarke's is a family run business growing strawberries, raspberries, blackberries and blueberries, and producing a range of jams and smoothies from the fresh fruit. Pat Clarke has established a reputation for the production of quality fruit over the past fifty years.

clarkesfreshfruit.ie

Coolie Farm Salad

We grow our Coolie Farm salad leaves at our home farm just outside Ardee. The leaves are grown in harmony with nature. We do not use any artificial fertilisers or pesticides. This combined with the naturally fertile limestone soil, creates the perfect growing environment for our produce.

cooliefarmsalads@gmail.com

Drummond House Garlic

Peter and Maria Collier, produce heritage Irish Garlic on their 100-acre farm in Co. Louth. They are the largest grower of garlic and scapes in Ireland with their product range including garlic gloves, garlic scapes, smoked and unsmoked elephant garlic and asparagus.

drummondhouse.ie



Finnegan's Farm

Brothers Paul & Joe Finnegan are 5th generation farmers based in the heart of the Boyne Valley. Finnegan brothers bid to boost potato consumption by making the potato a more fashionable part of modern day meals and a healthy, convenient food for consumers on the go.

finnegansfarm.ie

Jackdaw Farm

Jackdaw Farm was founded by Katherine & Danny O'Hanlon in 2018. It is a 2 acre, no-spray, no-dig, honest, small scale market garden based in Drumonee. They grow lots of leafy greens, herbs, assorted vegetables and fruits including lettuce mix, rainbow chard, kale, purple broccoli and lots more.

jackdawfarm.com

McCormack's Farm

At McCormack Family Farms, growing is our craft. Producing Baby leaves and fresh herbs with pride to give you the tastiest healthy salads.

mccormackfarms.ie

Meade Potato

Nestled in the heart of the fertile Boyne Valley, Meade's passion for potatoes eventually extended to Irish vegetables and fruit. They now have been growing, packing and distributing premium quality potatoes, fruit, vegetables, salads and organics to retailers across Ireland for over 35 years.

meadepotato.com

Rock Farm Slane

Rock Farm Slane is a glamping, ecotourism and activity centre and organic farm on the Slane Castle estate stretching for 1.5km. They are certified by The Organic Trust under the trading name Conynghams and are proud to include beef, pork, egg-laying poultry and horticulture under their organic licence.

rockfarmslane.ie

Dairy

Boyne Pastures

Experienced farmer Des Crinion runs an organic farm in Slane. He not only produces high-quality goats cheeses but also makes a range of sheep cheeses and his tasty nettle cheese is very popular. Des always enjoys a good chat with customers when he attends local markets and foodie events.

@boynevalleyblue

Boyne Valley Cheese

Boyne Valley Farmhouse Cheese produces a range of cheeses using their own goat milk. Their main cheese is 'Boyne Valley Blue', a semi-hard blue goat's cheese. They also produce a white goat's cheese called 'Boyne Valley Bán' which won Best Irish Cheese in the 2018 British Cheese Awards.

@boynevalleyblue

Sheridan Cheesemongers

Sheridan's Cheesemongers was founded in 1995. They opened a shop in Galway, with Irish farmhouse cheeses piled from floor to ceiling. These were quickly joined by their European cousins as well as a huge range of artisan foods including olive oils, cured meats and pasta sourced during their travels.

sheridans.ie

Silly Sids

Silly Sid's creates homemade ice cream from their Holstein Friesian dairy herd. They are the first company in Ireland using fresh milk from their farm to produce rolled ice cream at markets and festivals. They are now shipping a range of premium ice cream in 750ml tubs.

@silly-Sids



WHERE IS THE BOYNE VALLEY?



Planning your Boyne Valley gastronomic adventure couldn't be easier, just 20 minutes north of Dublin airport, and easily accessible via the M1, M2, M3 and M4. The Boyne Valley is convenient to ferry ports in Dublin and Belfast, with regular train services from Dublin and Belfast stopping in Laytown, Drogheda, Dundalk and Dunboyne and frequent bus services throughout the Boyne Valley from Dublin.

For more information visit BoyneValleyFlavours.ie and follow us on social media: @boynevalleyflavours