

## FRIDAY 13th APRIL

Venue: Kylemore Abbey

11:00am – 4:00pm

A day of gastronomy at Kylemore Abbey with food writers John & Sally McKenna and executive chef John O'Toole. Celebrating foods of past and present as part of County Galway's title of European Region of Gastronomy 2018. Learn all about our unique food heritage with jam making, chocolate tasting, garden tours, bee keeping, fish smoking, Connemara Lamb on a spit and lots more. We will also host some of County Galway's best food producers with an open air food market featuring Goat's cheese, honey, mussels, fresh fish, oysters and more.

A fun day for all the senses!



A tour of the Victorian Walled Garden with Head Gardener, Anja Gohlke who will be accompanied by John & Sally McKenna.

Find out more on [www.kylemoreabbey.com/events](http://www.kylemoreabbey.com/events)



## SATURDAY 14th APRIL

Venue: Renvyle Beach, Shoreline and Renvyle House.

*"A day with John & Sally McKenna"*

10:30am to 12 noon: "Foraging the Sea Shore with Sally McKenna".



12 noon to 3pm: "The Bronze Age Cook In" (*an fulacht fia*). A full re-enactment of cooking during the Bronze Age on the grounds of Renvyle House. Enjoy food tastings from the pre-historic era. If weather is inclement Michael will give a talk.

*"The European Region of Gastronomy Banquet"*

Venue: Renvyle House Hotel

7:00pm: Reception kindly sponsored by J&C Kenny Wines followed by a five course banquet dinner accompanied by ½ bottle of wine per person.

After Dinner Speaker: John McKenna

### FESTIVAL CO-ORDINATORS

RENVYLE HOUSE HOTEL & RESORT, RENVYLE, CONNEMARA, CO. GALWAY, H91 X8Y8, IRELAND.  
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### FESTIVAL PARTNERS

JOHN & SALLY MCKENNA, MARTY'S MUSSELS, DK CONNEMARA OYSTERS LTD., JOHN WARD OYSTER FARMER, KYLEMORE ABBEY & VICTORIAN WALLED GARDENS, MICHAEL GIBBONS, J&C KENNY WINES, KILLARY CRUISES, BRIDEWELL BREWERY, BUSHMILLS DISTILLERY, LOUGH INAGH LODGE, MAOL REIDH HOTEL, INTERNATIONAL HOTEL SCHOOL GMIT, GALWAY COUNTY COUNCIL & GALWAY EUROPEAN REGION OF GASTRONOMY

 GALWAY, WEST OF IRELAND 2018  
EUROPEAN REGION OF GASTRONOMY

# THE BAY COAST WILD ATLANTIC WAY FOOD FESTIVAL

## 8TH TO 15TH APRIL

# A EUROPEAN REGION OF GASTRONOMY EVENT 2018



  
WILD ATLANTIC WAY  
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To celebrate County Galway's designation as a European Region of Gastronomy "*The Bay Coast Wild Atlantic Way Food Festival*" presents a week long festival of gastronomy and culture.

These experiences will reflect our local natural resources, our culture and our people. Special Guests include John and Sally McKenna and Aisling Rock, European Young Chef of the Year 2017.

## MONDAY 9th APRIL

**Venue:** Renvyle House Hotel  
**11:00 - 1:00pm:** A Cookery Demonstration featuring local fish and Connemara Lamb with executive chef, author and Eurotoques Commissioner, Tim O'Sullivan.

Preparing and filleting of fish will be presented by fishmonger, Brendan McCarthy.

**2:30pm:** Departing from Renvyle House Hotel. A guided walk with renowned archaeologist, Michael Gibbons, "*Along the Wild Atlantic Way*". Michael will tell us about the way of life of different past generations and eras – pointing out some interesting and significant landmarks along the way.

## TUESDAY 10th APRIL

**Venue:** DK Connemara Oysters, Letterfrack.  
**10:00am:** Meet in Lobby of hotel. Travel to Letterfrack for an organised tour of the local Oyster Farm at Dawros Beg, Letterfrack with owner David Keane.



**Venue:** Renvyle House Hotel  
**2:00 pm:** Tim and oyster farmer, John Ward will demonstrate the opening and shucking of oysters. Eating Oysters: Cooked & raw with tastings.



## WEDNESDAY 11th APRIL

**Venue:** Killary Fjord  
**11:00 am:** Visit a Mussel farm on Killary Fjord (Ireland's only fjord) followed by a cruise on the fjord, with Killary Cruises on the "*Connemara Lady*". Gastro lunch will be served during this spectacular sea journey – duration is approximately 1½ hours.

## WEDNESDAY 11th APRIL

**Venue:** The Bridewell Brewery, Clifden.  
**3:00pm & 4:00pm:** Brewery Tours and sampling this unique beer. Tickets available at Reception; €10 per person. Tickets can also be bought direct.

**Venue:** Renvyle House Hotel  
**Pre-dinner, 6:00pm-7:00pm**  
A gastronomic matching of whiskey and food. Presented by Seamus Lowry, gourmand and whiskey master with tastings of some of Bushmills' Premium Whiskeys. Sponsored by Bushmills Distillery.



## THURSDAY 12th APRIL

**Venue:** Renvyle House Hotel  
**11:30am:** Cookery Demonstration and talk With Tim O'Sullivan and Catherine Nee, local Mussel farmer. "*10 Ways to Cook Mussels*" with tastings.

**2:30pm:** Aisling Rock, "*European Young Chef of the Year, 2017*". Aisling is a Culinary Arts student at Galway's International Hotel School and she will demonstrate her winning dish.

**4:00pm** Cephalopod\* Cookery – Presented by Sadie Davoren and Anne O'Leary, Culinary Art Lecturers at the Galway International Hotel School.

*\*Cephalopods include squid, octopus, cuttlefish and nautilus.*