

West Waterford Festival of Food Presents...

# Festival Spirit

APRIL  
23RD – 25TH 2021

#FESTIVALSPIRIT #WWFOF



FESTIVAL SPIRIT



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It is hard to believe it's just over a year since we took the decision to postpone the West Waterford Festival of Food, and then six months later, to postpone it again. But what we have all learned through the past twelve months is the value of home, of the people that form our communities, and of the nature of the landscape that surrounds us – whether that is within our 2K, 5K or a little further afield.

All these have been hugely sustaining.

To that list I want to add good food and small treats. The producers and makers, chefs and bakers in the West Waterford Region have been a huge highlight in so many of our lives over the past twelve months. That's why we have created Festival Spirit, a small celebration with a big heart, to focus on the feast we have on our doorsteps in this beautiful part of Ireland.

You'll already know this if you're lucky enough to live in West Waterford, where you can take your pick from wild mountain walks, long golden sandy beaches, the rich River Blackwater, and the lush landscape that runs between. And to those of you who are looking forward to being able to visit in the future, we're delighted to invite you to join these celebrations wherever you find yourselves.

Festival Spirit is a focus on the people, the produce and a community that has become even stronger over the past year. None of what we do would be possible without them, or without the generous and steadfast support of Waterford City and County Council, our funders, sponsors, hosts, volunteers and our friends, so a huge thank you to you all.

I look forward to being able to see you all in person again in West Waterford soon

Anita Geoghegan  
*Chair, West Waterford Festival of Food*

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# FESTIVAL SPIRIT

## West Waterford Festival of Food *presents Festival Spirit*

Created to capture a sense of our famous Festival, uniquely tailored for the times, we have put together a mini series of virtual and physically distanced events and sessions.

Our small gesture with a big heart is dedicated to all those who keep food in West Waterford alive in our hearts, minds and appetites!

Festival Spirit is here to remind us that even though things are (to put it mildly) very different these days, there is still so much to celebrate and enjoy.

So join us for tasting adventures, a very special meal kit experience, cocktails and discovery trails and raise a glass to Festival Spirit – a sign of brighter things to come.

**Festival Spirit – Friday 23rd to Sunday 25th April**

**Tickets available online from April 6th @ 4pm**

**Please note:** Festival Spirit events have been designed in compliance with the latest health advice and social distancing requirements and restrictions. Events may be adapted or rescheduled in the light of changing circumstances. No matter what, we promise to do our best to keep everything going and have a very special weekend celebrating beautiful West Waterford!



# FESTIVAL EXPERIENCES

The Cocktail Bar pictured: John Egan, Head Bartender pictured at The Old Bank Bar and Restaurant, Dungarvan

## Cocktail Masterclass →

Presented by Blackwater Distillery & The Old Bank, Dungarvan  
Online / From April 23rd onwards/ Free

Discover our bespoke Festival Spirit Cocktail crafted by Blackwater Distillery's award winning mixologist John Coleman in collaboration with John Egan, Head Bartender at The Old Bank, Dungarvan, using their renowned Blackwater No. 5 Gin.

Filmed in the lush surrounds of The Old Bank Cocktail Bar, John & John will guide us on how to recreate this cocktail, along with two more delicious creations at home with all of their expert insider hacks, tips and know how.

Get ready to impress with your Insta ready cocktail from home and don't forget to tag us at [#festivalspirit](https://www.instagram.com/festivalspirit).

The Festival Spirit Cocktail will be available for click and collect from the Old Bank throughout the weekend of the festival and as part of our "Taste of the Festival" Meal Kit experience.





## Taste of the Festival

Meal kit Experience for two  
 €165 including delivery by DPD nationwide  
 (limited numbers available)

A unique collaborative venture, bringing together the finest West Waterford chefs and producers, including the Tannery's Paul Flynn and Ian Doyle, Executive Chef, Cliff House Hotel to reinvent fine dining at home. Discover dishes that celebrate and champion the incredible food and drink of the region, delivered to your door. Dining in has never been such a treat!

You'll get a six course meal kit for two, with plenty of additional tasty frills, accompanied by our bespoke Blackwater Distillery aperitif style "Festival Spirit" cocktail. The experts also demonstrate how to pour, plate up and present in our specially commissioned videos.

Roisin Horsom of Crews Restaurant, Judit McNally of Ormonds Cafe, Irish Gourmet Butter, Eunice Power of Eunice Power catering & And Chips, Annemarie and Carol Prendergast of The 2 Sisters Restaurant, Knockanore Farmhouse Cheese, Greg Harris, 360 Cookhouse and Susan Denn of Interlude.

Our very own wine connoisseur, Michael of the Wine Buff, Dungarvan, has graciously lent his expertise to recommend perfect pairings to enjoy with your meal.

**It's going to be quite a night!**

Limited number of Meal Kits available, Orders  
 Open Online at 4pm, Tues. 6th April until sold out.

Delivery Nationwide Friday 23rd April.

### Festival Spirit Aperitif style bespoke Cocktail

*Blackwater No. 5 Gin, Clashganny organic farm apple cider vinegar and pressed apple juice, knockmeal down honey, bitters.*

John Coleman & John Egan, Blackwater Distillery & The Old Bank Dungarvan

### Dungarvan Blackwater Stout bread

Eunice Power, Eunice Power Catering & And Chips, Dungarvan

### Award winning lightly salted butter

Billy & Mary Sharpe, Irish Gourmet Butter

## AMUSE BOUCHE

### Salmon paté, seaweed brioche

Roisin Horsom, Crews Restaurant, Dungarvan

## STARTER

### Copper Coast potted crab with pickled cucumber

Paul Flynn, The Tannery Restaurant, Dungarvan

## MAIN

### John McGraths Lismore fillet of beef, Billy Fuller's pressed potato with wild garlic Declan Hurley's Ardmore carrots, sauce of sea truffle

*A marriage of the finest cultivated ingredients from Ardmore and Lismore brought together with wild and seasonal elements.*

Ian Doyle, The Cliff House Hotel, Ardmore

## DESSERT

### Chocolate mousse with garden grown berry compote, chocolate soil, macaroon

Judit McNally, Ormonds Café, Dungarvan

Allergens: fish, shellfish, milk, egg, celery, nuts, mustard, sesame seeds, gluten, soybeans

# MENU

### 3 varieties of Eamonns award winning mature cheddar

*Accompanied by*

**Chutney** – Greg Harris, 360 Cookhouse

**Crackers** – Susan Denn, Interlude

**Eamonn Lonergan, Knockanore  
 Farmhouse Cheese**

## PETIT FOURS

**Carol & Anne Marie Prendergast,  
 The 2 Sisters, Dungarvan**

**Blood orange jaffa cake  
 Teacake**

**White chocolate, pistachio, raspberry & coconut truffle  
 Lemon tart, blackberry compote**

Limited number of kits available.

Orders Open 4pm, Tuesday 6th April,  
 Until Sold Out.

Delivery Friday 23rd April



## Forage and Feast from Land to Sea

Meet the Makers

View online / Over Festival Spirit weekend / Free

Join your hosts, acclaimed Chef Paul Flynn (The Tannery, Dungarvan) and Michael Kelly (GIY and Grow HQ) as they take a journey of discovery through land and seaside in the company of local food business owners, chefs and their families. This wonderful foraging adventure culminates in a Cook Out at the magical ruins of Dunhill Castle.

Led by local specialists Marie Power, the Sea Gardener and specialist forager Andrew Malcolm this very special event takes us through the woodlands of the breathtaking Curraghmore House and Gardens to the hidden beauty that is the shores of Anestown beach.

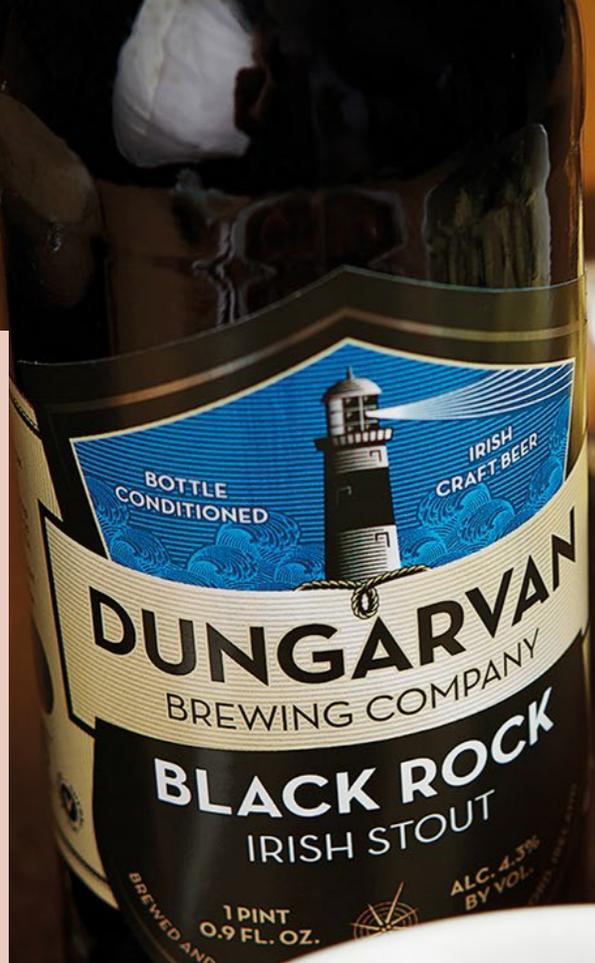
Marie Power is joined on the sea forage by Peter Everett - Everetts restaurant, Mary Sharpe - Irish Gourmet Butter, Kamilla Bystrozonowska - Momos, Caroline Senior - Blackwater Distillery, and David Dennison - Viking Irish Drinks .

Andrew is joined on the land forage at Curraghmore House by Ian Doyle, Executive Chef - Cliff House Hotel, Phil Levins, Sous Chef - Cliff House Hotel, Greg Harris, Executive Chef - 360 Cookhouse and Joe Harty - Harty's Oysters

**So join us online for a virtual day out, and discover plenty of tips for foraging, growing and cooking too.**

For handy tips on seaweed foraging and cooking order Marie Powers book online [www.theseagardener.com](http://www.theseagardener.com)





## Craft Beer Taste Along

Presented by Mezze & Dungarvan Brewing Company  
 Online (Zoom) / Sunday 25th April  
 @ 8pm €55 for two inc delivery

Join Claire Dalton of the Dungarvan Brewing Company and Nicola & Dvir of Mezze, Tramore for a fun live Zoom Session. Step into a series of taste sensations as you sample a selection of hand crafted brews paired with delicious Middle Eastern snacks that Nicola & Dvir will demonstrate how to rustle up in simple, fun and easy to follow steps. Throwing your own Middle Eastern party will be a breeze come summer!

Places are limited so please book in advance. Bookings open Tues. 6th April at 4pm, until sold out. Registration includes delivery of a selection of craft beers for two plus ingredient kit from Mezze of Tramore



## Craft Cider Tasting Party

Presented by Legacy Irish Cider  
 Online (Zoom) / Saturday 24th April @ 8pm /  
 €55 inc. delivery

Get ready to have the apple craic... Join Liam McDonnell of West Waterford's legendary Legacy Irish Cider and James O'Donoghue of Long Ways Cider Co, for this all grown up Cider Party. Get into seriously good spirits, as this live Zoom session explores tasting notes of a range of craft ciders, recommended food pairings, plus party games to keep the fun flowing, and keep you on your toes.

Get your order in before the fun kicks off. Your ticket includes a 12 bottle mixed case of ciders, a list of party prep details, and suggestions for food pairings.

Places are limited so please book in advance.

Bookings open Tues. 6th April at 4pm.  
 Until sold out.





← **Taste Waterford**

In collaboration with Food the Waterford Way.  
 Launching our new Online Shop Window.  
 Throughout the Festival and beyond.

We are delighted to launch our new online shopping experience Taste Waterford during the festival weekend. Our online Shop Window features the fabulous and diverse wealth of local food and drink related products that are available in West Waterford to purchase online and send to someone special – or indeed yourself!

**Discover it all from April 23rd at Festival Spirit!**

Hamper pictured: Available from a selection at Cass & Co, Dungarvan



**FAMILY FUN**

## Cool Kids Café Adventures →

Selected Cafés throughout West Waterford Festival Spirit Weekend and Beyond €5, including map, hot chocolate and cookie

**Please be mindful of all Covid safety restrictions, including any travel restrictions in place at the time of your visit. This initiative will continue to run (and expand incorporating more fantastic locations around Waterford) after Festival Spirit weekend as a permanent feature so that everyone can enjoy when it is safe to do so.**

Discover (or rediscover!) some favourite local Waterford spots as our Café Adventure Maps get you out exploring in nature, finding out a bit about local history with a really good hot chocolate and a delicious treat as motivation.

We have put together a handy map of 6 cafes scattered around West Waterford that the locals try to keep to themselves... plus a kids activity map of each cafes local surrounds to get everyone motivated to explore (individual maps available directly from the Cafes)

**Pick the location that suits your day best, turn up and ask for the Kids Cafe Adventure Map, then get exploring! Fun for all the family!**

No booking necessary.

Please note a limited number of maps will be available.



- 1. Railway Cottage**  
Dungarvan
- 2. Sólás Na Mara**  
Helbhc, An Rinn
- 3. Shipmates**  
Ardmore
- 4. The Garden Kitchen**  
Clarenbridge Garden Centre, Blackwater
- 5. Barrons Bakery & Coffee**  
Cappoquin
- 6. Crough Coffee**  
Mahon Bridge



## Kids Chocolate Madness Cook Along

Presented by Judit McNally, Ormond's Café  
Online / Over Festival Spirit Weekend  
Suitable for kids 8 + years / Free Event

Getting busy in the kitchen is always a firm favourite, especially with chocolate as inspiration. Challenge the junior chefs in your house to join in as Judit demonstrates how to make delicious treats.

Download your chefs prep sheet, including ingredient shopping list, available on our website and social media from Mon. 19th April. Then pop back online to Cook Along with Judit following her demonstration video available over Festival Spirit weekend.

Ready, set, make. Then enjoy tucking in (once you've done the clean up of course!)



## Kids Grow Along

From Clarenbridge Blackwater Garden Centre  
€18  
Suitable for kids aged 4+

The Festival Spirit Grow Along Kit is guaranteed to bring out the green fingers in every budding gardener. Your kit contains three different types of vegetable seeds, a pencil and pad, sticks for labelling the plants, compost and seed pots. You will also receive an instruction sheet from Clarenbridge Garden Centre showing how to plant your seeds, tips for growing at home including the best place to put your vegetable seedlings, and how to care for them throughout the growing process.

No need for a garden for this one, the vegetables can be grown in pots on a windowsill or balcony!

Limited number of kits available,  
online booking from April 6th until sold out.

# Real Food, New Experience

From the Land  
and Sea

# Fíor Bhia, Taithí Nua

Ón Talamh agus  
ón bhFharraige

