



Wild&Wicklow2013, Timetable

Saturday 16th November:

Check-in time at Macreddin Village from – 2.30pm

The Wild Foods, 'Dinner Dissected' Master Class - 3.30pm

From Wild Deer to Venison, from Wild Ramsons to Pesto, from Wild Sea Lettuce to Laverbreads and much, much more. A display of Wild Irish Game in the fur and in the feather and discussion based round twelve months of Wild Food harvesting for the Annual Wild Foods Dinner with Evan Doyle, Tim Daly, Ed Hick, Mick Healy, Mick Murphy, Bidy White Lennon and others.

The Wild Food 'Wild Berry Cocktail' Reception – 7.00pm

Six months of harvesting Wild Berries, from the Wild Strawberry in June, the Wild Bilberry in July right through to the last Wild Sloe. Tonight is a celebration of these Harvests as an aperitif before The Annual Wild Foods Dinner with Oisín Davis, Manish Pallear and others.

The Wild&Wicklow Annual Wild Foods Dinner – 8.00pm

Bringing together ten months of Wild Foods Harvests from Macreddin Villages unique 'Wild Food Pantry', together with Wicklow's abundance of sustainable Wild Game in one complete Wild Foods Menu (well, all accept for the potatoes!) As always on these occasions Dinner includes wine. The Annual Wild Foods Dinner 2013 is presented by Evan Doyle, Tim Daly, James Kavanagh and The Strawberry Tree Kitchen Brigade and Crew.

Sunday 17th of November

Late Check-out time – 1.00pm

Breakfast at Macreddin Village will run through until midday for those that have found themselves discussing the merits of Wild Foods, until the early hours!



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