SAVOUR KILKENNY
FOOD FESTIVAL
27 - 30 OCTOBER 2023
MÍLE BUÍOCHAS | THANKS TO ALL OUR FUNDERS, SPONSORS, PARTNERS & FRIENDS FOR SUPPORTING OUR 15TH FESTIVAL

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Local Enterprise Office

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THE ORCHARD HOUSE
TOWER & CASTLE
WARREN MCCREERY
WEST OF DINGLE SEA SALT
ZUNI
FÁILTE | WELCOME

Join us in Kilkenny, Ireland, this October bank holiday weekend for the 15th instalment of the fabulous Savour Kilkenny Food Festival. With a bustling 100 stall market, cookery demos by top chefs and dining events for every taste, Savour Kilkenny promises to be the foodie weekend of your dreams! Dining events begin on October 26th, with the Savour market, cookery demos, talks, workshops & family entertainment taking place on Saturday 28th and Sunday 29th October. Monday 30th will play host to a Wildacres Rewilding workshop and the second edition of Madra Monday!

THANKS FOR JOINING US! SAVOUR COMMITTEE 2023 GER MULLALLY | IAN BRENNAN | HELEN MURPHY | FIONA DEEGAN

MEET OUR MCS

Returning to the Savour Stage for our 15th Festival are festival favourite MC’s Siobhan Donohoe and Edward Hayden. With over a decade of dedicated service to Savour, this pair will keep you entertained with their wit and charm, as they guide you through the top cookery demos and talks!

SAVOUR MARKET ARTISAN FOOD PRODUCERS AND STREET FOOD

📅 Saturday 28th & Sunday 29th October 🕒 10am – 8pm | 10am–6pm
📍 The Parade, Kilkenny City

The Savour Market is at the heart of the Savour Kilkenny food festival. Set against the backdrop of Kilkenny Castle, the Parade will be taken over by over 100 artisan food producers and street food vendors from all over Ireland. Open on Saturday and Sunday, this foodie heaven has something for everyone, from top class street food to tasty desserts, local Kilkenny produce and treats the kids will love. At this year’s market join the Tirlán team at the Parade to sample some delicious Avonmore treats and be in with a chance to win some great prizes!

BREWERS & DISTILLERS MARQUEE IRISH BEERS & SPIRITS

📅 Saturday 28th & Sunday 29th October 🕒 12pm–7.30pm | 12.30pm–5.30pm
📍 The Parade, Kilkenny City

Sample some exceptional craft beers, wines and spirits. Learn about the various grains, grapes and brewing techniques while meeting the makers who are passionate about the product. Take a break from the hustle and bustle and visit the marquee for a drink and to enjoy music by DJ Mission Mike. It is a great gathering spot for friends and provides a sanctuary from the (occasional) shower.
EDWARD HAYDEN & ANNE NEARY COOKING UP A STORM!
📅 Sunday 29th October 🕒 3pm 📍 Savour Stage, The Parade

Join festival favourites and local celebrity chefs Edward Hayden and Anne Neary for cooking, chats and plenty of craic! Edward Hayden is a chef and food writer, well known for his appearances on Virgin Media’s Ireland AM. Anne Neary runs Ryeland House Cookery School and is a published author. This demo brought to you by Dawn Meats promises the biggest laughs of the festival along with the most delicious meaty recipes.

Kindly Sponsored by:

DARINA ALLEN BALLYMALOE BREAD
📅 Saturday 28th October 🕒 5pm 📍 Savour Stage, The Parade

Join chef Darina Allen for a special bread-making demo and book signing event in celebration of her new cookbook, The New Ballymaloe Bread Book, published by Gill Books on 26 October 2023. The event will include demonstrations on a wide variety of breads, including: White Soda Bread, Cheddar Cheese Scones, Brown Yeast Bread, Flat Bread and more! Darina Allen, Ireland’s best-known food ambassador, is the co-founder of the Ballymaloe Cookery School in East Cork. She is the author of 20 cookbooks and has won many awards for her work. A passionate and committed teacher, Darina was instrumental in establishing the Irish farmers’ market movement and is an active member of Slow Food Ireland.
Rachel Allen is a celebrity chef and television presenter from Ballymaloe. She is best known for her work as a cook, teacher and presenter of her popular cooking shows including “Rachel’s Favourite Food at Home”, “Bake!” and “All Things Sweet”. Rachel is brought to the festival thanks to support of the National Dairy Council, who promote Irish dairy as part of a balanced and sustainable diet. ‘Milk! It’s good to know it’s good. Join Rachel for a fabulous cookery demo filled with dairy rich recipes.

Kindly Sponsored by:

Rory O’Connell is part of one of Ireland’s great food families and co-founder of the famous Ballymaloe Cookery School alongside sister Darina Allen. A classically trained chef he has trained in some of the top kitchens around the world. Head chef of Ballymaloe House for ten years, he was twice awarded the prestigious title of Ireland’s Chef of the Year. Rory has a number of cookbooks as well as television series. These days he can be found back at Ballymaloe Cookery School. This demo is brought to you by Tirlán and Avonmore who are delighted to welcome Rory back to the Savour Stage in 2023!

Kindly Sponsored by:
CAKEFACE KIDS HALLOWEEN
BAKING DEMO WITH LAURA GANNON
📅 Saturday 28th October ⏰ 10.15am
📍 Market Stage, The Parade

Laura and her family helpers will show us all how to mix, make, decorate and have fun with the spooky yet sweet Halloween treats. Plenty of food fun facts and prizes to be won.

BRAIN FOG & THE FOOD YOU EAT WITH WELLNESS WARRIOR CATHERINE O’KEEFFE AND CHEF JEENY MALTESE
📅 Saturday 28th October ⏰ 2.15pm
📍 Market Stage, The Parade

Ireland’s leading menopause expert Catherine O’Keeffe AKA ‘The Wellness Warrior’ will be joined by Latin-American Chef Jeeny Maltese for this talk and cookery demo, highlighting foods that can help reduce brain fog, along with tips to achieve optimal brain function.

GRAHAM HERTERICH
THE CUPCAKE BLOKE
📅 Saturday 28th October ⏰ 3.45pm
📍 Market Stage, The Parade

Graham, The Cupcake Bloke, is well known for creating tasty bakes with both conventional and unusual flavour combinations, using traditional Irish recipes as inspiration. He opened his first retail store, The Bakery, in Rialto in 2018 and published his first book Bake: Traditional Irish Baking, in 2022. Graham is passionate about flavour and quality while bringing an element of fun to his food.

ARUN KAPIL
SPICES FOR HEALTH & EVERY DAY COOKING
📅 Saturday 28th October ⏰ 5.15pm
📍 Market Stage, The Parade

Arun Kapil the ‘Spice Guru’ is a chef, food entrepreneur, spice expert, published author and founder of Green Saffron, the multi-award-winning purveyors of the finest spices, rice, sauces and spice blends, based in Cork, Ireland. From a family of spice traders and great home cooks, his intimate knowledge of spices and spicing gives his food a joyous modern edge.
Arguably one of Ireland’s best-loved and most recognised chefs, Kevin can usually be found busy at work in one of Dunbrody House kitchens, the cookery school, or online. For the last 15 years, Kevin has worked with supermarket retailers SuperValu Ireland. Reflected in all of Kevin’s cookbooks, is his passion for locally-sourced indigenous produce, of which we’ve so much here in Kilkenny!

Kindly Sponsored by: SuperValu

Irish Olympian, busy mum of two, and bestselling cookbook author Derval O’Rourke will chat with Edward Hayden, while he cooks up a delicious mid-week recipe for all the family.

Hear valuable tips from Derval on the benefits of frozen fruit and vegetables, and how using your freezer can save you time, money and reduce food waste. Helping Irish households live and eat well. Derval is brand ambassador for Green Isle, who have been putting good, nutritious food on Irish dinner tables since 1959.

Kindly Sponsored by: Green Isle

Join Tom Phelan, Head Pastry Chef of the renowned Michelin-starred Lady Helen at Mount Juliet Estate, for a patisserie masterclass featuring delectable sweet treats. Mount Juliet Estate is a magnificent 18th-century estate, situated at the heart of 500 acres of lush parkland. The estate is home to two exceptional five-star properties; Manor House and Hunter’s Yard, award-winning dining, a championship golf course, and an array of country estate activities making it the perfect country retreat.

Kindly Sponsored by: Mount Juliet Estate
ORLA MCANDREW
ZERO WASTE COOKERY DEMO
📅 Sunday 29th October ⏰ 12.15pm
📍 Market Stage, The Parade

Join Orla for this zero waste demo, where she’ll show you three great recipes using typical leftover ingredients found in many Irish kitchens. Orla is an award winning zero waste wedding and event caterer, a TV chef, recipe contributor, podcaster, speaker, writer, and mother of three young girls. She celebrates seasonal Irish produce in all that she does.

SARAH DE BRUN
BOTANICAL CUISINE & SHELLFISH COOKERY DEMO
📅 Sunday 29th October ⏰ 1pm
📍 Market Stage, The Parade

Using Irish oysters and locally foraged ingredients Sarah will inspire you with her passion for Irish shellfish and locally sourced ingredients. ‘Taste the Atlantic’ Young Chef Ambassador in 2021, Sarah is the founder of Oysome which is Ireland’s only chef crafted, bespoke Oyster experience company.

CAOMHÁN DE BRÍ
BLAISÍNÍ–FORAGING COOKERY DEMO
📅 Sunday 29th October ⏰ 1.45pm
📍 Market Stage, The Parade

Caomhán will be cooking three recipes featuring local ingredients and foraged flora from right here in Kilkenny. This áitiúil cookery demo promises something unique and special. Caomhán’s nomadic food trailer, The Salt Project, is taking a fresh new approach to street food.

Kindly Sponsored by: WEST OF DINGLE

MARIA HARTE
LOW FUSS COOKING COOKERY DEMO
📅 Sunday 29th October ⏰ 2.30pm
📍 Market Stage, The Parade

Maria prides herself in creating simple recipes that bring joy to everyday life. For this demo she’ll help you save time and eat well for days by showing three delicious ways to serve one dish. Maria is a regular cook on Virgin Media’s Six O’Clock Show and hosts a food series on independent.ie called “Simple Suppers”.

COOKERY DEMONSTRATIONS
A demo promoting affordable, healthy and sustainable recipes using Irish fridge staples like milk, cheese, cream, and eggs to create something delicious for the whole family to enjoy! Bought too much milk this week? Conor will show you how to put it to good use, helping you stretch your ingredients and avoiding waste.

Chef Conor Spacey is an author, disruptor, activist and purveyor of Misfit Recipes. Conor is passionate about food and one of the industry leaders in zero waste kitchens.

Kindly Sponsored by:

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Join KCLR’s Nathalie Lennon on the Savour mainstage to learn about fuel for exercise. She’ll be answering your questions while showing you how to make some of her favourite nutritious snacks!

A qualified personal trainer and nutritional & health Coach, Nathalie is passionate about spreading an authentic message based on body confidence, developing sustainable habits and establishing an optimal relationship with both food & fitness. She shares advice & tips surrounding healthy living and building a balanced lifestyle on her Instagram daily.

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Jess Murphy is a New Zealand-born chef. She opened the doors to Kai Restaurant, Galway in 2011 with her Carlow-born husband, Dave Murphy. With sustainability at the forefront of her business and with a motto “what’s in season will be on your plate”, Kai works closely with hundreds of local farmers and producers to ensure fresh quality produce at all times of the year. Kai is the Maori word for food and Jess loves to bring a taste of New Zealand everywhere she goes!
FERMENTATION WITH DEARBHLA REYNOLDS  
**SIX ESSENTIAL FERMENTS = TWENTY-SIX SAUCES**  
📅 Sunday 29th October  
⏰ 3.15pm  
📍 Market Stage, The Parade

Dearbha Reynolds, author and head fermentista of the Cultured Club, is on a mission to revive the lost skill of Culturing & Fermentation. Driven by a need for continued wellbeing, a desire for great flavour and a passion for sustainable zero waste practices. Dearbha presents six essential ferments that the modern kitchen would benefit from.

GARDENING FOR THE FUTURE  
WITH DEE SEWELL OF GREENSIDE UP  
📅 Sunday 29th October  
⏰ 4.15pm  
📍 Market Stage, The Parade

Learn about all the ways that you can garden more sustainably creating a brighter future for all. Dee Sewell is a qualified horticulturist, trainer and transformative community educator and sole proprietor of Greenside Up. This talk will cover a broad range of topics including lawn cutting, plants for pollinators, providing habitats for beneficial creatures and low maintenance ways of growing our own food. Dee will also do a brief demonstration on potting up a container.

MICROBIOMES & GUT HEALTH  
WITH DR. ANN-MARIE EUSTACE-RYAN  
📅 Saturday 28th October  
⏰ 11.15am  
📍 Market Stage, The Parade

Dr Ann-Marie Eustace Ryan is a gut health specialist and author (“Bug of War”) with a keen interest in the microbiome. Through her talk she will explain how it is at the centre of all aspects of preventative medicine and the role of fibre and other important micronutrients in maintaining robust good physical, mental, and cognitive health.

HALLOWEEN  
GET THE MOST OUT OF YOUR PUMPKIN WITH DENISE WALSH  
📅 Friday 27th October  
⏰ 1.30 pm – 3pm  
📍 Loughboy Library  
💰 Free. **To Book:** 056 7794176 or loughboy@kilkennylibrary.ie

Join Denise Walsh for a 90-minute Workshop on getting the best out of your pumpkin flesh and pumpkin seeds with a delicious selection of seasonal recipe ideas including; pumpkin puree, pumpkin soup, pumpkin pasta, pumpkin seed cookies & roasted pumpkin seeds. There will also be samples for tasting!
As Savour Kilkenny celebrates its 15th anniversary as one of Ireland’s longest and best-established food festivals, it returns to its roots in focusing on growing the number of local and artisan food producers. Local rising stars of the food industry, Bart Pawlukojc and Nicole Server of multi-award winning bakery and restaurant Arán, will deliver an exciting and challenging session which will include a cookery demonstration and some real-life advice, based on their experience of working in the industry across several countries, including some of Copenhagen’s best restaurants. The event will be hosted by Kilkenny woman and food consultant and business coach, Tracie Daly, who is fast building an excellent reputation as a start-up and reset coach to café’s, restaurants, hotels and other accommodation providers. Potential food entrepreneurs will also have the chance to meet on a one-to-one basis in private with Tracie in a pre-booked session after the main event.

To book https://www.localenterprise.ie/Kilkenny/Training-Events/Online-Bookings/Foodpreneurs

The team of Local Enterprise Office Kilkenny will also be in attendance to discuss supports available.

This event is hosted in association with the Local Enterprise Office

Dr. Sinead Mc Carthy will take us through the research that is ongoing to identify healthy eating guidelines for sustainable diets that are beneficial for both personal and planetary health.

FOLLOWED BY PANEL DISCUSSION & TALK.

INSTITUTE OF STUDY ABROAD
Savour Kilkenny welcomes 40 culinary/hospitality students, teachers and professors from food businesses in USA who are visiting Savour as part of their study trip to Ireland.
**KNIFE SKILLS WORKSHOP**

**WITH PATRICK BRENNAN & CHEF JOHN WHELAN**

📅 Sunday 29th October 🕒 10am | 11.30am | 1pm | 2.30pm 📍 3a Castle Yard, The Parade, Kilkenny City

**Cost:** €15(+bk fee)

It’s all about the knives for Patrick, the knife maker and John the international chef. Learn how knives are made, how to care for them and sharpen them and watch John carve some of the finest meats from the barbeque.

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**VEGETABLE BLOCK PRINTING**

**PARENT & CHILD WORKSHOP**

📅 Saturday 28th & Sunday 29th October 🕒 10.30am -12pm 📍 Bunting Fairy, Castle Yard.

**Cost:** €60 per adult + child (age 6 upwards) (includes 2 aprons to take home)

Let’s get creative with colourful prints made from vegetable blocks, fruit and cooling utensil to create your own food-inspired apron. All the family can get involved and bring home your matching aprons.

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**MAKE THE BAKER**

**CANDLE MAKING WORKSHOP**

📅 Saturday 28th October 🕒 11.30am-1pm | 3pm–4.30pm 📍 Wired Irish Crafts Candle Studio, Castle Yard.

**Cost:** €70 To Book: Call 086 3030000

Join a special Wired Irish Crafts candle workshop to create your own Baker Soy Candle and wax melts. Enjoy a glass of prosecco on arrival along with tea/coffee and sweet treats.

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**YOGA BRUNCH BLISS**

**A MORNING OF YOGA, DELICIOUS BRUNCH & COMMUNITY CONNECTION**

📅 Sunday 29th October 🕒 11am 📍 Koru Wellness, Castle Yard 🇮🇪 €50

To Book: Contact Jennie 085 2652230

SAVOUR LIFE with Trisha Norton is a morning of gentle yoga, delicious brunch and connection in community, leaving you feeling nourished in your heart, body and soul. Yoga is followed by a healthy brunch platter by The Wild Grazer, with herbal teas and fresh juices.
CLAY ROOMS TUMBLER & TRAY SET  CLAY MAKING WORKSHOP
🗓️ Sunday 29th October 🕉️ 10am–1pm
📍 Clay Rooms, Colliers Lane, R95 D432 🏷️ €95

Bring your apron for this creative piece of fun. Learn the basic skills of pottery, produce your own food vessel and enjoy some local pastries. Collect your finished pieces later.

FORAGING WORKSHOP & WILD PICNIC WITH EIMEAR MURPHY
🗓️ Saturday 28th & Sunday 29th October 🕉️ 12pm – 1.30pm
📍 Kilkenny Castle Park 🏷️ Adult €20 | Teen €10 | u12s €5

To Book: Call 085 8125837

Find your lunch by foraging in the wilds of Kilkenny Castle’s grounds and feast on a wild picnic afterwards on the Canal Walk.

BOSCO’S GARDEN TOUR  SMALL MARKET GARDEN & FOOD FOREST TOUR
🗓️ Saturday 28th October 🕉️ 11am
📍 Sunnyhill, Co. Kilkenny, R95 R8Y7 🏷️ €12 (+bk fee)

Amuigh faoin dtuath linn to Bosco’s magical garden, a few short km’s from the city’s Ring Road where you can join a walk through their holding and learn about permaculture and the growing techniques used to produce their beautiful rich and flavoursome produce.

AGRI-AWARE ANIMAL FARM
🗓️ Saturday 28th & Sunday 29th October 🕉️ 11am–4pm
📍 Savour Market, The Parade 🏷️ Free

Agri-Aware’s Mobile Farm is a unique outdoor classroom which educates children and adults through a hands-on learning experience. Young and old are invited to come along and learn about the different farm animals on Irish farms and the roles they play in producing quality food that is a safe and affordable for consumers.

Kindly sponsored by: 📚 ST. CANICE’S CREDIT UNION
SAVOUR WINE & TAPAS
CHEF KEN HARKER, STATHAM’S - 2.30pm to 4pm
CHEF RODRIGO GONZALEZ, TABU TAPAS - 4.30pm to 6pm
Saturday 28th October 2023
The Orangerie, Butler House Garden
Each Event €25 plus bf includes 3 tapas & 3 wines

KEN HARKER, STATHAMS & WINES DIRECT’S OWEN MURPHY
Statham’s Restaurant head chef Ken Harker is coming out of his kitchen to bring some of his delicious small plates to match a range of organic and biodynamic wines selected for this wine and food tasting event that is one not to miss!

RODRIGO GONZALEZ, TABU TAPAS & WINE EXPERT OWEN MURPHY,
Try new flavours and textures in wildly inventive matches, accompanied by low intervention wines from Wines Direct, the market leader in sourcing artisan wines from independent winemakers. Enjoy your tapas and wine pairings and we’ll talk you through your selections as you enjoy a fiesta of flavour.

SIP & SAVOUR A PARIS TEXAS WINE AFFAIR
Thursday 26th October 6:45pm
Paris Texas, Bar & Restaurant, High Street.
€49.95 - 6 course tasting menu & wine pairings

Embark on a gastronomic journey showcasing the finest seafood and locally sourced meats from Irish shores and soils. Each dish meticulously crafted by Paris Texas’s executive chef and served with a complementary wine, promises an extraordinary culinary adventure. Explore an array of wine styles, ranging from robust reds to crisp whites and effervescent sparkling with special guest, sommelier Mark Redmond, Bibendum Wines.

CHEESE & CHARCUTERIE A WORKSHOP WITH THE WILD GRAZER
Friday 27th October 7pm–8.30pm
Rothe House, Parliament St.
€60pp

Join Sarah of Kilkenny’s Wild Grazer company to learn how to choose and display the best of Irish cheese and charcuterie to make up the perfect presentation board for yourself or your friends.

AUTUMNAL AFTERNOON TEA AT BUTLER HOUSE
Saturday 28th October 1pm-3pm
Butler House, 16 Patrick Street
€45 pp including signature welcome drink
To Book: Call 056 7722828

Step back in time to enjoy a fabulous afternoon tea in one of Kilkenny’s finest regal residences. Starting with a welcome drink and followed by the finest savoury delights and sweet treats, this is a special afternoon with family or friends.
ALL IRELAND WHISKEY TASTING
TASTE A RANGE OF WHISKIES FROM ALL FOUR PROVINCES OF IRELAND!
📅 Sunday 29th October 🕝 2pm-3.30pm | 4.30pm-6pm 📍 Sullivan’s Taproom Secret Garden
€25 (+bk fee)

The 4 provinces are coming to the home of Whiskey! Celebrate the history and tradition of Irish Whiskey with award-winning Irish whiskies from 5 different distilleries. With special guests and goody bags! Dress well for this covered, outdoor event. Sláinte!

PORTUGUESE WINE & CHEESE TASTING
NOT TO BE MISSED FOR WINE & CHEESE LOVERS!
📅 Saturday 28th October 🕝 3pm-5pm
📍 Sullivan’s Taproom Secret Garden
€30 (+bk fee)

Taste a range of specially curated Portuguese wines with industry expert insights. Perfectly paired with a range of cheeses supplied by The Wild Grazer. This is an event not to be missed for wine & cheese lovers alike!

LOUIS LATOUR BURGUNDY WINE & CHEESE TASTING
PREMIUM BURGUNDY WINE TASTING WITH LOUIS LATOUR!
📅 Saturday 28th October 🕝 7pm-9pm
📍 Sullivan’s Taproom Secret Garden
€30 (+bk fee)

Santé to everyone who loves the wines of Burgundy. Enjoy the glories of the best of Louis Latour French wine and cheese pairings with The Wild Grazer. Dress for an Irish Autumn.

BEERS & BITES PAIRING
PAIR SULLIVAN’S BREWING COMPANY’S CORE RANGE & 3-COURSE MENU CRAFTED ESPECIALLY FOR BEER 🕝 Friday 27th October 🕝 7pm
📍 Sullivan’s Taproom Bar
€35 includes Sullivan’s 4 core beers & 3 course meal
Vegan menu available with advanced notice.

Who can beat local artisan beer and artisan pizza from the house oven? Taste the very best of Sullivan’s craft beer, brewed in the Marble City along with nibbles and a three-course meal in the Taproom.
AN EVENING AT THE BRIDGE HOUSE WITH DYLAN MCGRATH & ED JOLIFFE

Thursday 26th October 6.30pm
To Book: SOLD OUT

Our newest arrival on the food scene in the city partners with one of Ireland’s best-known chefs and one of Ireland’s sommeliers for this celebration of all that is good in Irish dining.

TASTE OF THE MEDITERRANEAN 7 COURSE TASTING MENU AT ARÁN

Friday 27th October & Saturday 28th October
7pm Barrack Street, R95 YF30
€70 | €100 with Wine Pairing

Multi-award winning bakery and restaurant, Arán, will transport you to the Mediterranean for this seven course tasting menu. Using ingredients and inspiration from their visits to these food rich regions.

SMITHWICKS ALES, MUSE TACOS & LIVE MUSIC SMITHWICK’S BARREL YARD

Sunday 29th October 6pm-10.30pm
Smithwick’s Experience Kilkenny, 44 Parliament Street, Kilkenny. Free Entry Food and drink may be purchased at the event.

It’s the best of Kilkenny’s oldest beer and the refreshing food tastes of central America as a selection of Smithwick’s ales are paired with Muse Kilkenny’s finest tacos, followed by live music.

FINE FOOD & MUSIC SOLD OUT
SPECIAL GUEST ARTIST: BRIAN KENNEDY
Sunday 29th October 2023 7.30pm
Petronella Restaurant, The Butterslip

Put the message in the box and taste some of Kilkenny’s finest food in Petronella on the restaurant’s annual food and musical extravaganza.

KYTELERS INN WHISKEY TASTING
WITH BALLYKEEFE DISTILLERY
Saturday 28th October 4pm
Kytelers Inn, St. Kieran’s St. €20 Strictly over 18s.

Join us in the medieval bar of Kytelers Inn to taste a number of different whiskeys & spirits from Kilkenny’s very own local distillery. Meet Morgan Ging master distiller from Ballykeefe as we discuss Ireland’s first zero waste farm, starting a distillery and the joys of whiskey.
Join us for a special evening at the Lady Helen, taking place in partnership with the Savour Kilkenny Food Festival. Enjoy a seven-course tasting menu at the special price of €125 per person. Guided by the seasons and bounty from the estate, each course at Lady Helen is a celebration of its ingredients, elegantly pared back to deliver extraordinary flavour.

Join us at Statham’s for an extraordinary five-course culinary experience, highlighting the remarkable flavours of Kilkenny’s freshest ingredients. Our expert chefs, led by Ken Harker, have crafted a menu that pays tribute to the rich diversity of local produce. The Statham’s team will be joined by a very special guest for the event - chef, author and TV presenter Rachel Allen. Rachel will speak briefly about this philosophy while introducing guests to each course on the menu. In collaboration with ‘MADE in Kilkenny’, members of this craft and artisan collective will showcase their exquisite tableware and dining accessories to highlight the best of Irish makers.

Put on your dancing shoes – join Brian at the Brasserie as he shows you the steps, while enjoying a delicious tasting menu from chef Wesley Bearpark. Best known for his candid critiques on RTÉ’s Dancing with the Stars, Brian Redmond is a multi-award winning dance professional, who has travelled extensively and has performed in some of the world’s most prestigious venues including London’s Albert Hall and the Kremlin Palace in Moscow. Brian will be joined by Kate O’Brien and The Dance School Kilkenny to demonstrate some super steps for guests to enjoy.
MacDonagh Junction Shopping Centre will host a FREE Halloween cookie decorating workshop between 1pm and 4pm on Sunday October 29th. Let your little ones creativity run wild in this fun event with no booking required.

Join the Team at Loughboy Library for a special Savour Kilkenny ‘Teddy Bears Picnic & Storytime.’ Children can bring their favourite soft toy and enjoy stories, songs and rhymes. There will also be some colouring and refreshments!

Join Deirdre from the multi award winning The Cool Food School for a fun, interactive, kids Halloween cooking class. We’ll be making chocolate apple mummies. Come in your costumes! Suitable for children from age 6+

Come and taste the best our young and up-coming chefs can produce. Our local post-primary students get the chance to be future stars of our festival and food scene.

Come along to Hughes Farming Pumpkin Patch in Kilkenny’s city centre! Pick your last minute pumpkin from the patch and snap an autumnal family photo!
After the rip-roaring success of last year’s event, Savour Kilkenny is delighted to welcome back Madra Monday hosted by Leader Natural Dog Nutrition. We’ve got a plethora of goodies for your pooch, with tasty treats and nibbles to try, photobooths, playdates, playgrounds and pageants. For the humans, there will be talks and Q&A’s with experts on health, nutrition, behaviour and enrichment, so if you’ve a new addition to the family, a burning question about your dog’s diet or you’re caring for a senior doggy and need some insights, then this is your chance to get some invaluable advice. With loads of fun to experience, face painting and some special guests, it’s sure to be a great day out.

Kindly sponsored by:

REWILDING – CREATING DIVERSE HABITATS ON YOUR LAND WITH BRIAN O’TOOLE OF WILDACRES  
Monday 30th October  
Market Stage, The Parade  
€10 + bf

Wildacres is a social enterprise on a mission to encourage and inspire people throughout Ireland to protect our native wildlife and our environment and to halt, and reverse, the catastrophic decline we are experiencing in our biodiversity. Join Brian O’Toole of Wildacres to learn about the process and potential of rewilding. Hear about the habitats they have created on their 17.5 acre site in Wicklow. Once 4 fields of grassland, now home to 9 wildlife ponds, a restored river riparian zone, 7 acres of native woodland, 4 acres of native wildflower meadow, 2km of native hedgerow and stunning wildlife that has returned. Find out how you can attract an array of fascinating and stunning wildlife to your land, for you to observe and enjoy throughout the seasons. Gardening with pollinators in mind and building habitats for natural wildlife, encouraging biodiversity and doing your bit to help build a sustainable future. This will be a fascinating look at an environmental social enterprise, with practical advise, tips and tricks for transforming the biodiversity and sustainability of your land (whatever the size!)
TO FIND OUT MORE AND TO BOOK EVENTS SCAN HERE:

WWW.SAVERYKILKENNY.COM