

## One-off pop-up restaurants at the Burren Slow Food Festival!

Saturday 11th May at 6.30pm

**Chef Danni Barry on The Grill - for one night only!**



For one very special evening, Ireland's only female Michelin-starred chef Danni Barry will travel from her native Northern Ireland to host a pop-up restaurant in the vibrant setting of the Burren Storehouse, Lisdoonvarna.

Using a variety of superb local produce from land of sea, Danni has created an unmissable three course menu which is sure to be one of the highlights of this year's Burren Slow Food Festival 2019. We will be spoilt with steak, asparagus, seaweed butter, oysters and more. Casual dining with really amazing food!

As a special highlight and in alignment with the Seaweed motto of the Burren Slow Food Festival 2019, Sliabh Liag Distillers from Donegal will have everybody taste their narrowly cut **An Dúlamán Maritime Gin** before dinner starts. This special gin features five kinds of seaweed!

Tickets are priced at €50 per person

**Book on Eventbrite.ie:** <https://slow-food-seafood-journey.eventbrite.ie>

## A Burren Late Lunch Buffet with Gareth Mullins & Friends

**Sunday 12th May at 3.30pm**



Euro-Toques Commissioner General and award-winning Irish chef Gareth Mullins will leave his kitchen in Dublin's Marker Hotel to serve a buffet with his friends Alberto Rossi (Intercontinental) and Graham Neville (Dax) at the Burren Storehouse for a fantastic late lunch.

With the prospect of eating the finest Newquay lobsters, and with Tomahawk steaks sizzling on the grill, salads and a cheese board, you might want to skip breakfast in preparation for this wonderful feast!

As a special highlight, Sliabh Liag Distillers from Donegal will have everybody taste their narrowly cut **An Dúlamán Maritime Gin** with five kinds of seaweed before the lunch starts.

Tickets are priced at €35 per adult and €20 per child.

**Book on Eventbrite.ie:** <https://pop-up-buffet-burren-slow-food-festival.eventbrite.ie>