

MARCH 30th to APRIL 2nd



Rua & Café Rua Castlebar

'Wild Garlic Weekend'

Café Rua celebrate this wonderful seasonal ingredient through their Café menus and in their delicatessen. As well as delicious Wild Garlic Mayo, Pesto and flavoured soda bread available to buy and sample in the delicatessen, they'll also be several Wild Garlic specials inspired dishes featured as part of their daily lunch specials in their café.

Contact: (098) 9286072

Email: info@caferua.com

MARCH



Irish American Whiskey Achill Island Distillery

'Release of the first Single Malt Whiskey Ever Produced on an Island.'

Achill Island Distillery the home of Irish American are delighted to announce that in March 2023 they will be releasing their first Single Malt Irish Whiskey for sale. This whiskey is the first single Malt Whiskey made, matured and bottled on an Island in Ireland. This unique piece of Irish Whiskey history is not to be missed. Please visit their website for details and pre orders, or take a visit to their distillery on Achill Island. Just book on line to reserve your visiting time.

Web: www.irishamericanwhiskeys.com

Email: achillislanddistillery@irishamerican.net

Phone: (098) 47898

MARCH 24TH, FEB 21ST & OCT 1ST



Kreme Gelato Westport

'Celebrate World Gelato Day'

Celebrate World Gelato Day on the 24th of March at Krēm Gelateria & Cafe on this day we celebrate the craft of artisanal gelato making, call in have a taste and meet Graham our founder and "Master Icecreamist", ask him questions and find out about the story of this great little gelato gem in the heart of wonderful Westport. On the 21st February Celebrate Pancake Tuesday in style at Krēm. Don't make a mess at home, enjoy crepes made by experts. On the 1st of October it's International Coffee Day relax and unwind in the center of Westport with a great cup of award winning Bean West coffee. Contact Graham.

Email: info@kreme.ie

Web: www.Kreme.ie

APRIL 9TH



This Must Be The Place Westport

Taste of Mayo in "The Store Next Door"

Join Andrew, Susan and the rest of the "This Must Be The Place" team in The Store Next Door for a day of celebrating the best of Mayo food. The Store which opened in December 2021, is an extension of the energy and ethos of the cafe and proudly showcases the best of the best in Irish foods. Amongst those foods are a variety of Mayo-born products which do more than hold their own amongst the best. Come along for a day of sampling and learning these products and see for yourself.

Contact: (098) 44871

Opening Hours: Wed to Sun, 9am-4pm

Email: thismustbetheemailaddress@gmail.com

APRIL 28th to 30th (Bank Holiday)



Grainne Uaile Bar Newport

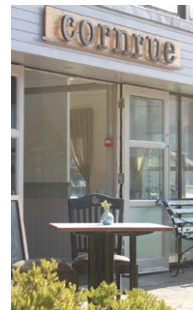
'Savour our Seafood'

The Grainne Uaile Bar and Restaurant have a long history of providing some of the best seafood along the Wild Atlantic Way. Enjoy some beautiful Crab Claws, Mussels, Oysters and Clams all produced by Croagh Patrick Seafoods just a few short kilometres away in Roslader. Liz & Harry and their team who will showcase some fantastic Shellfish & Seafood along with some wonderful Craft Beers from Mescan. Located overlooking the beautiful Black Oak River and seven arches viaduct. All this with live Music it makes it a weekend not to be missed.

Contact: (098) 41776

Web: www.grainneuaileenewport.ie

MAY - Every Saturday Morning 9-12



Cornrue Bakery Westport

'Meet The Baker'

This micro bakery in Westport specialises exclusively in Sourdough Bread Boules and Pizza Bases. Our bread won gold at Blas na'Hireann. Sourdough bread is made using only yeasts that are present naturally on the flour. Creating such wonderful Boules is what sets us apart, the process has many stages and we would love to share them with you. Come and meet Pat in every Saturday Morning during the month of May where Pat will explain the secret behind Sourdough Bread making and why it takes six days from start to finish.

Contact: (087) 9348975

Email: cornruebakery@gmail.com

JUNE to SEPTEMBER



Achill Island Sea Salt Achill

'Discover How to make Sea Salt'

Achill Island Sea Salt was founded in 2013 by the O'Malley family. The idea was inspired by the long forgotten tradition of salt production on Achill Island. In time-honoured style, they began producing sea salt in their family Kitchen. Today they operate in a custom modified factory in Bunacurry. Achill Island Sea Salt visitor center is a unique visitor experience. This is Ireland's only sea salt visitor centre, offering a self-guided tour for anyone interested in how the award winning Achill Island Sea Salt is made from tide to table. Private Tours also available all year.

Contact: (098) 47856

Email: info@achillislandseasalt.ie

Web: www.achillislandseasalt.ie

JUNE, JULY & AUGUST



Mescan Brewery Kilsallagh

'Guided Tours'

Named after Mescan the monk, who was St. Patrick's personal brewer, our brewery is located in the foothills of Croagh Patrick and specializes in premium Belgian style beers. Join us for a guided tour, we'll show you around the brewery, explain how we brew Mescan and what makes it unique, lead you through a tasting of our beers. Tours they must be prebooked on the website. You'll find Mescan beers in pubs, restaurants & Hotels. If you'd like to bring those holiday vibes back home, order on the website for delivery nationwide. Private Tours also Available all year.

Web: www.mescanbrewery.com

Email: mescanbrewery@gmail.com

JULY & AUGUST from 10am Saturday's



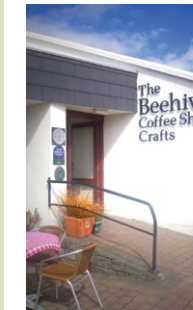
Keem Bay Fish Products Keel Hall Market

'Meet The Smoker'

Have you ever wondered how to smoke salmon, trout or mackerel? Then look no further Gerry and Julie will explain the process. From the selection of the wood to the temperature, the length of time it takes for the process to the to complete. Have a taste of their Keem Bay Fish Products and take some home to enjoy. This traditional method of preserving food is a time honoured tradition and expertly continued by Gerry & Julie.

Contact: Gerry (087) 2442555

JUNE 16th to 18th



The Beehive Restaurant Achill

'Seafood Symphony Weekend'

Join Michael, & Patricia Joyce & Son's for a weekend of Seafood delights all sourced from the crystal clear waters of Keel Bay and Achill. Take in the amazing vista from the Beehive Restaurant. Savour wonderful Organic Clare Island Salmon, Croagh Patrick Seafood Mussels or Keem Bay smoked mackerel and much more, all seasoned with Achill Sea Salt flakes. We are sure your senses enjoy the sounds, sights and sensations if the Beehive Restaurants Seafood Symphony.

Contact: (086) 8542009

Email: joycesbeehive@msn.com

Open from JULY 2023



Croagh Patrick Seafoods Roslader, Newport

'Guided Tours'

Croagh Patrick Seafoods is a family oyster farm on the shores of Clew Bay right on the Wild Atlantic Way. Owner Padraig Gannon leads a fascinating shore-based tour of the oyster beds followed by an oyster shucking demonstration and tutored tasting. The tour gives an unparalleled insight into the world of oyster farming, from tiny seed to mature shellfish in these pristine waters. Visitors learn how the flavors here are unique as the growing oyster picks up the character and flavor of the bay. Tours must be pre-booked on the website.

Contact: (087) 2497570

Web: www.croaghpatrickseafoods.ie

Email: info@croaghpatrickseafoods.ie

JULY Every Monday at 11am



Leisure Centre at the Mulranny Park Hotel

'Discover the Food on our Shore'

This activity is for the little ones to join Paul our Leisure Manager, on a journey along the shore of Mulranny beach and discover the food that is available right on our doorstep. Catch their first crab, learn about the edible seaweed, cast a net for mullet and use your net to trap some shrimp. A fantastic way for kids to learn and appreciate just how lucky we all are to be living along the beautiful West Coast of Mayo. Meeting Point for the free activity is the Leisure Centre at the Mulranny Park Hotel.

Contact: (098) 36716

JULY 4th & 11th at 11am



Kelly's Butchers Newport

'The Secret to Our Pudding'

Meet Sean Kelly Master Butcher and The first Irish Knight of the Boudin Noir. Sean is also secret keeper of the Multi Award Winning Kelly's Black & White Puddings. Sean will show you the quality ingredients that go into these wonderful puddings and explain the traditional methods handed down from generation to generation of Kelly's. Enjoy a taste sample next door with Shona, Sean's Daughter, in Kelly's Kitchen and make sure you purchase your favourite Black OR White to share with your family. Contact us for event times.

Contact Office: (098) 42608 Shop: (098) 41149
Web: www.kellysbutchers.com

JULY 7th



Marlene's Chocolate Haven Westport

'World Chocolate Day'

Having moved premises in 2022 Marlene would like you to join her to visit her new store and Café on James Street and enjoy a complimentary Gourmet Greenway Chocolate to celebrate World Chocolate Day on the 7th July 2023 with every beverage. Marlene uses many of the Gourmet Greenway Producers produce in creating unique flavoured chocolates in the heart of Westport. Such as Mescan Beer and Achill Island Sea Salt creating wonderfully blended flavours of the Gourmet Greenway.

Contact: (098) 24565
Email: marlenefoy@hotmail.com

SEPTEMBER 20th to 23rd



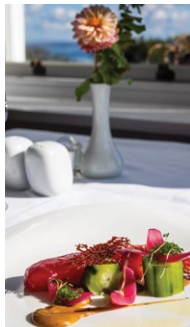
An Port Mor Westport

'All About Kelly's'

Constantly Award Winning An Port Mor. Frankie Mallon and his kitchen brigade are teaming up with Kelly's Butchers of Newport to feature his wonderful produce. Using Sean Kelly's Beef, his award winning Pudding's and his unique sausages combined with superb flavours An Port Mor deliver's memorable Gourmet Greenway creations. Listed as one of the Top 100 Restaurants in Ireland 2020, savour not only some of the best produce and cooking in Ireland, but savour a visit to An Port Mor for this week in September.

Contact: (098) 26730
Web www.anportmor.com

OCTOBER 2023



Mulranny Park Hotel Westport

'Gourmet Greenway Showcase Dinner'

Join us at the Mulranny Park Hotel for an exceptional evening of some of the best food produce available along the Wild Atlantic. Dine and chat with the Gourmet Greenway producers and venues over an 8 course tasting dinner with matching wines. Experience the many creations of our Head Chef, Chamila Manawatta and his team as they fuse many of the Gourmet Greenway ingredients into flavours that you will not have experienced before. An evening not to be missed.

For details contact: (098) 36000
Email info@mulrannyparkhotel.ie

"The marriage of the Great Western Greenway and the Gourmet Greenway is the most successful alliance of artisan culinary creativity and extraordinary natural beauty ever to have been created in Ireland. The Greenways provide food for the body, and food for the soul, thanks to a cast of world-class food artisans, and thanks also to the elemental and unforgettable beauty of the landscape in which they work. Together, the Gourmet Greenway and the Great Western Greenway create a truly magical symbiosis."

John & Sally McKenna
Ireland The Best



The Mulranny Park Hotel is located on the Wild Atlantic Way – a coastal driving route along Ireland's West Coast. It is wild, rugged, untamed, exciting and it promises to be an experience that will remain in your heart and mind long after you've gone home.



follow all the Mayo Food action on Instagram
[@mayogourmetgreenway](https://www.instagram.com/mayogourmetgreenway)

Gaeilge ar an mBealach Glas



Ith agus ól agus bí ar do shó
Eat, drink and be merry
Bíonn blas ar an mbeagán
A little tastes well

An té is faide a bheas ag ithe is é is faide a bheas beo
He who eats the longest will live the longest

Chomh folláin le bradáin
As healthy as a salmon

Mil ar Mhílseacht
Sweet as Honey

Na Logainmneacha



Baile Uí Fhiacháin
Newport

Cathair na Mart
Westport

Caisleán an Bharraigh
Castlebar

Oileán Acla
Achill Island

An Mhala Raithní
Mulranny

Muirbheach
Murrevagh



Discover Mayo's Finest
Food from the Land and Sea ...

Togha agus Rogha de Bhia
Mhaigh Eo ón Talamh agus ón Muir ...



The Gourmet Greenway was created as a food trail to showcase the wonderful artisan food in the vicinities of Mulranny, Newport, Westport and Achill. With the Great Western Greenway as its backdrop, the Gourmet Greenway matches stunning scenery with delicious food. Where possible we encourage you to visit and purchase the fare of the producers and build this unique gastro experience into your outdoor activities when visiting Mayo.

GOURMET
Greenway



Bia Blasta ar an mBealach Glas



EVENTS GUIDE 2023
Clár Imeachtaí 2023

Welcome to our Gourmet Greenway Events Guide. The following series of events highlights the collaboration between the Gourmet Greenway members and showcases the superb venues and unique produce that is available in the area. These Events are an ideal way to get a real taste of Mayo and the Gourmet Greenway.

For information on events contact individual members.
For more details on the Gourmet Greenway please visit:

DISCOVER MAYO'S FINEST FOOD TRAIL



@mayogourmetgreenway

WWW.MULRANNYPARKHOTEL.IE
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