

Explore, forage & feast.

# TASTE of LAMBAY

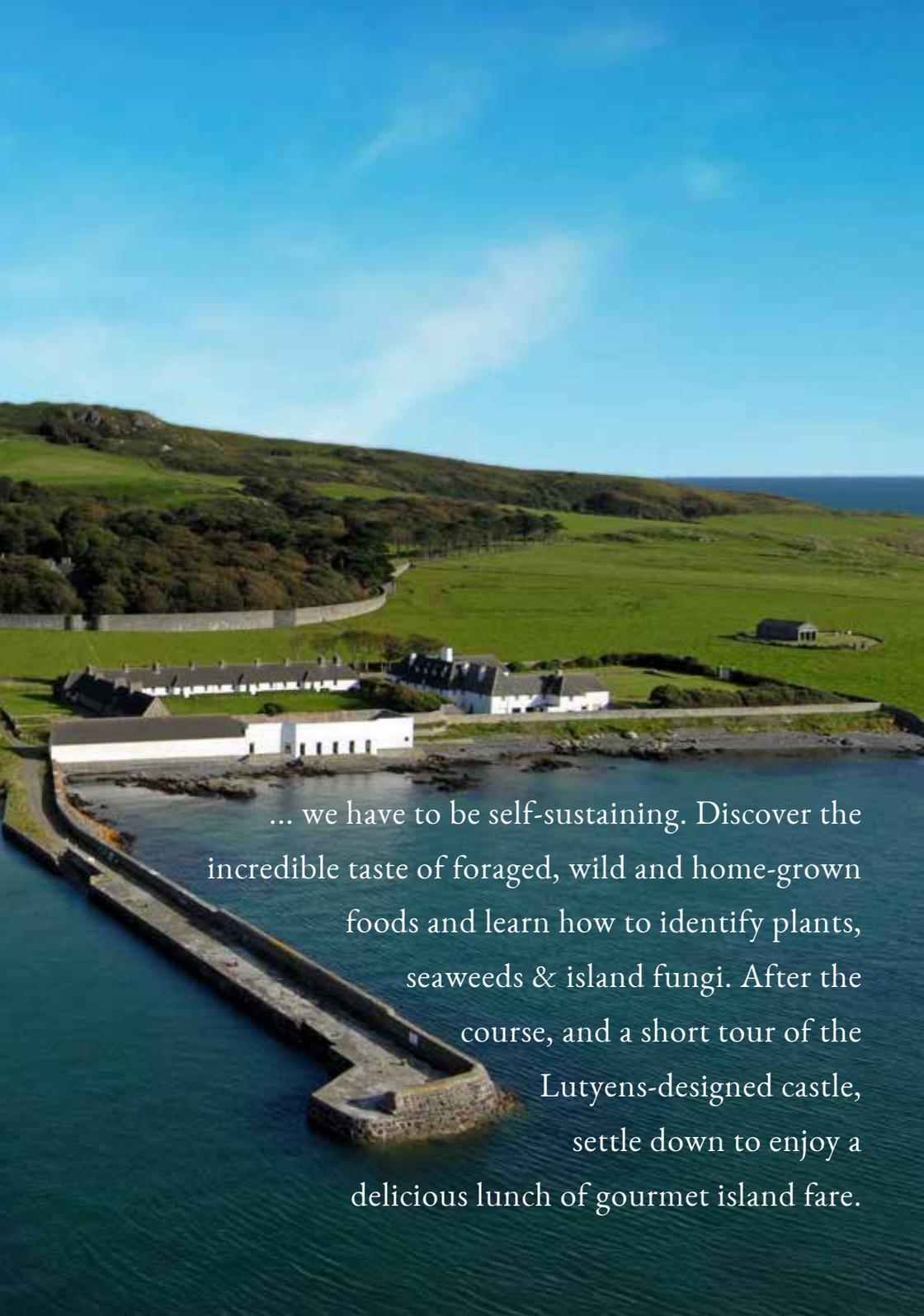
*with*

Monica Wilde MSc FLS

Forager

Away from mainland Dublin...





... we have to be self-sustaining. Discover the incredible taste of foraged, wild and home-grown foods and learn how to identify plants, seaweeds & island fungi. After the course, and a short tour of the Lutyens-designed castle, settle down to enjoy a delicious lunch of gourmet island fare.



## LAMBAY STARTERS

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*According to the Season*

Wild Leek and Nettle Soup  
Crusty Bread with Pepper Dulse Butter

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Celeriac and Hogweed Soup  
Spring Herb Bread

~

Porcini Soup with Horseradish Cream  
Homemade Bread with Truffle Butter

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Apple and Cider Potted Mussels  
Homemade Walnut Bread

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Wild Mushroom Pate  
Homemade Spelt and Seed Crackers

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Potted Winkles

Cured Sea Trout with Rhubarb  
Seaweed Oatcakes and Green Salad

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Smoked Haddock and Dulse Tart  
New Potatoes with Ground Elder

~

Fried Laverballs  
Celeriac and Wild Carrot Coleslaw

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Homemade Wild Herb Hummous  
Carrot & Celery Sticks  
Homemade Pitta Bread

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Hogweed Tempura  
Oarweed Shirodashi Sauce  
Scurvygrass 'Wasabi'





## LAMBAY MAIN COURSES

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*According to the Season*

Brill with Wild Sorrel Sauce

Creamed Sea Beet & Kale with Nutmeg

Smashed Potatoes

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Wallaby Stew with Nettle Dumplings

Celeriac Dauphinoise

Wild Herb Salad

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Roast Lemon & Thyme Chicken

Ground Elder & Wild Leek Tabbouleh

Asparagus Spears in Sorrel Butter

Venison Medallions with Haw Pontack

Sorrel & Ground Elder Champ

Buttered Sea Beet

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Organic Lambay Beef Steak

Laver & Fernweed Gnocchi

Crispy Hogweed Shoots

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Slow Cooked Soy Pork Belly

Stir-fried Sea Beet and Noodles

Sea Rocket 'Wasabi'





# LAMBAY DESSERTS

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*According to the Season*

Avocado, Chicory and  
Dandelion Coffee Ice Cream

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Poached Pears in Ginger  
and Hogweed Spice

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Gorse Flower and Ground Ivy  
Seaweed Blancmange

~

Elderflower Delight

~

Grilled Lambay Figs  
in Rosemary Honey

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Rose and Elderflower  
Carragheen Pannacotta

~

Sea Buckthorn Berry Posset

~

Fresh Fennel & Rhubarb

Oat Crumble

~





## DETAILS



### *Parties of 12 People*

Get away from the office for the day with your friends or colleagues. Blow away the stress of the city and explore the beautiful island of Lambay. After a short, 20 minute crossing from the meeting point at Malahide Marina, join expert forager Monica Wilde for a 2 hour foraging walk. She will teach you to identify some wild herbs, seaweeds and seasonal fungi, taste them and explain how they are used.

Then, while Monica puts the finishing touches to your exceptional lunch - with the produce that you've picked - you'll be taken on a short tour of the castle.

Commissioned in 1906 by Lord Revelstoke and designed by the famous architect Edwin Lutyens, the house was built onto a 14th century tower. It is a unique and special place set within an oasis of calm and tranquillity, and a touching tribute to the love between Cecil and Maud Baring at the height of the Arts and Crafts Movement.

Enjoy a delicious lunch made from the freshest ingredients that Lambay has to offer. Picked from the wild, the sea or grown in the sunny walled garden, Monica has developed a unique menu combining the incredible flavours of the island.

Each lunch and course is limited to just 12 people and this is the perfect opportunity to invite a group of like-minded people from your network, business or association to share a special, memorable day out. If you would like the day or course content tailored to suit you, just let us know.

The cost per person is €180 which includes the return boat trip, a foraging walk, short castle tour and a three course lunch.

Available dates are:

Tuesday 27 June 2017

Wednesday 28 June 2017

Thursday 29 June 2017

Tuesday 4 July 2017

Wednesday 5 July 2017

Thursday 6 July 2017

Please get in touch as soon as possible to avoid disappointment.



Monica Wilde is a forager, research herbalist and ethnobotanist. She has a Masters degree in Herbal Medicine and is a Fellow of the Linnean Society. Monica teaches foraging courses, wild cookery, preserving, plant medicine and nature immersion all over Scotland. Nature has been her addiction since early childhood! She has been teaching foraging formally since 2005, was a founding member of the Association of Foragers and is a member of the Institute of Outdoor Learning. Monica took over the family cooking in Malawi at the age of 14. Inspired by her father's passion for anchovy paste and garam masala, chapter 5 on insects in her first cookbook and the organic produce from her own smallholding, Monica has enjoyed creating wonderful dishes ever since.



To book your day out please contact  
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[www.monicawilde.com/lambay](http://www.monicawilde.com/lambay)

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