Issued on behalf of Stena Line

May 14, 2014

**A *FERRY* TASTY REASON TO SAIL TO IRELAND**

One of Ireland’s tastiest events, the Wexford Food and Wine Festival, returns for the sixth time from May 23 to 25, 2014, and as well as featuring Wexford’s best food and drink producers, Stena Line has ensured that some of Wales’ finest will also be part of the fun.

Diane Poole OBE, Stena Line’s Head of PR and Communications said: “This is a lip-smackingly good festival for anyone who loves food and a refreshing tipple. We are transporting some Welsh food producers, and hopefully lots of families and couples, to enjoy the best flavours Wales has to offer and Ireland’s south east won’t disappoint by showcasing the finest food and wines available in the region.

“It’s so easy to get to get there as we have the shortest and fastest crossing - only 3hrs 30mins - getting you right into Rosslare, a stone’s throw from the festival and from Wexford. Once in Rosslare it’s just over 30 minutes by car to the buzz of the festival and countless gastronomic delights so get online and book your travel now. You can even enjoy 24 hours in Ireland by foot or car from as little as £35\* per person so there really is no better time to get away.

“Plus, we are giving everyone who books car travel by May 26, on journeys until January 5 2015\*, the cost-effective option of taking a ***friend for free****\** - a lovely way of saying thank you to your best mate.

“The fun starts for those travelling with Stena Line as soon as they get onboard as passengers can unwind in one of our refreshment areas or lounges, watch a free film and surf the net with free Wi-Fi”, said Diane.

The festival has a fun filled menu with over fifty events celebrating Wexford’s superb and thriving food scene including mouth-watering demonstrations and workshops, family fun activities and entertainment.

Commenting on the upcoming festival Chairperson Gary Johnston said: “We’re thrilled to have Stena Line’s support again and with the huge response the festival has had this year amongst food producers, we filled our market allocations early and we have some of the county’s and the country’s top food producers involved along with some fantastic Welsh food producers from Pembrokeshire.”

Wexford Food and Wine Festival highlights include an evening of sea shanties, guided foraging events, hog roast BBQ, food producers market and an Irish craft beer and food matching event, to name a few. For further details on the festival weekend see [www.visitwexford.ie](http://www.visitwexford.ie).

Book your Stena Line travel online at [www.stenaline.co.uk/days](http://www.stenaline.co.uk/days) via the Stena Line booking line 08447 70 70 70.

\*Terms and conditions apply. Subject to availability. See online for details.

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**MEDIA ENQUIRIES: For further information, please contact Michael McCrory of Duffy Rafferty Communications on 028 9073 0880.**

**NOTES TO EDITORS**

* The festival opens on Friday, May 23 with an evening of ‘Sea Shanty’ and fish at Greenacres Gallery. Peter Caviston, Fishmonger of Glasthule and the Dublin Male voice choir ‘Brook Singers’ join forces for an evening celebrating Seafood.
* On Saturday, May 24 guided foraging takes off at 9.45am from The Raven in Curracloe with the excursion guided by the Blackstairs Eco Trails. If you’d rather hear about foraging then join cook and author of ‘Wild Food’ and judge of ‘The Great Irish Bake-Off’ Biddy White Lennon who will discuss ‘Foraging for Fun’, where and when to forage for wild food in spring and early summer.
* If it’s the food you are planning to enjoy on Saturday evening you can’t go wrong by heading to Wexford Boat Club for a Festival Hog roast and BBQ or take in the highlight of the Food Festival at the open air Food Producers Market at Selskar Square and South Main Street in the heart of Wexford town, where a host an outdoor food producers featuring local, regional and Welsh artisan produce will be on offer. Food producers and growers will display fresh produce ranging from breads, cakes, ice cream, seasonal fruit including Wexford’s famed strawberries, eggs, cheese meat and much more! To add to the festival atmosphere a tasty side helping of family entertainment will also be provided. This market will also be open on Sunday, May 25.
* If you’d rather get involved in the cooking process head to the Irish National Heritage Park where visitors have the opportunity to experience an ancient cooking method used by our ancestors using a Fulacht Fiadh. Dating back to the early Christian age skinned animals were wrapped in straw and placed into a pit of boiling water which had been heated using rocks from a fire. It has been discovered that this ancient cooking method is very similar to that of our modern ovens – 20 minutes to the pound and 20 minutes over! Visitors will have the opportunity to taste meat cooked in this traditional method.
* Topping off the festival is a good helping of Craft Beer, at the ‘Irish Craft Beer & Food Matching’ with Cuilan Loughnane of White Gypsy Brewery and Warren Gillen of Cistín Eile Restaurant. Cuilan is one of the early pioneers of Irish brewing and has built up a great reputation for his quality beers, recently bottling for the restaurant trade. Many of the same principals can be seen in at Cistín Eile. Warren too prides himself on sourcing his ingredients from local artisan producers and has also built up a reputation nationwide for his contemporary Irish food. This event is a must for anyone who appreciates high quality food and beer using locally sourced ingredients.
* A series of GIY workshops, Composting workshops and Beekeeping workshops will also be available through out the weekend.
* At Greenacres Restaurant winners of numerous awards including Food and Wine Magazine, 'Best Wine Experience' will host some key sommeliers for the festival weekend. Philipe Germain from Chateau de la Roulerie vineyard whose origins date back to the 11th century, Bertrard from Domaine Deshaires of Pouilly Fuisse and Pascual Toso Tasting and Frank Kinneen The Vineyard, Galway will all be on hand to share their expect wine knowledge.
* For further details on the festival weekend see [www.visitwexford.ie](http://www.visitwexford.ie)