BelFeast
Food and Drink Festival
23-25 March 2018

www.belfastcity.gov.uk/BelFeast
#BelFeast
BelFeast is a new three day food and drink festival based in and around the city’s historic Cathedral Quarter. The event will celebrate everything that is great about our outstanding local food and drink industry.

As well as showcasing local restaurants, cafes and bars, BelFeast will bring the Cathedral Quarter to life with special events including an artisan food market, a street food hub, tours, talks, workshops and fun food-themed activities for all the family.

The BelFeast Food Theatre at The MAC will feature a range of cooking demonstrations from some of the finest chefs in the UK, as well as some of the emerging and established stars of the local food industry.

BelFeast will shine a spotlight on Northern Ireland’s outstanding food and drink industry from the farmers and artisan producers who offer a dazzling variety of choice, to the restaurants and chefs who combine local ingredients to create mouthwatering meals and memorable dining experiences.

The festival will also celebrate the unique role that food plays in our lives, encouraging people of all ages to get involved and learn more about what they eat and where it comes from.
Special treats
A selection of special menus, one-off events and rare treats.

Celebrating local at The Academy
Friday 23 March, 12.30pm-2.30pm
Ulster University, York Street

Join us for an exciting lunch menu full of locally sourced ingredients. The Academy restaurant provides a relaxed environment to experience the gastronomic creativity and skill of future food industry leaders.
Organised by Ulster University.
Tickets: £18.
To book call 028 9536 7332 or email academyrestaurant@ulster.ac.uk

Whitewater Brewery sampling
Friday 23 to Sunday 25 March, 3pm-8pm
The Northern Whig, 2-10 Bridge St

Whitewater Brewery will be holding a pop-up craft beer bar in The Northern Whig where you can sample their full product range.
Organised by The Northern Whig and Whitewater Brewery.
Tickets: free, no booking required.
For more information call 028 9050 9888.

Bite the Bullitt
Saturday 24 March, 12 noon-4pm
Bullitt Hotel, 40a Church Lane

Meet some of Bullitt’s local food and drink suppliers in the Bullitt Courtyard and take home a range of tasty treats.
Organised by Bullitt Hotel.
Tickets: free, no booking required.
For more information go to www.bullitthotel.com

Creu Celta 2015 launch
Friday 23 March, 4.30pm-7pm
Saturday 24 March, 12 noon-5.30pm
Direct Wine Shipments, 5-7 Corporation Square

Call in to Direct Wine Shipments to sample the new Creu Celta 2015 vintage.
Organised by Direct Wine Shipments.
Tickets: free, no booking required.
For more information go to www.directwineshipments.com

Gin tasting menu at Hadskis
Friday 23 March to Sunday 25 March
Hadskis (upstairs), Commercial Court

Taste five gins along with a delicious three course meal from Hadski’s kitchen. The team will be on hand to talk to you about botanicals and matching garnishes.
Organised by Hadskis.
Tickets: £50.
Call 028 9032 544 or visit www.cookinbelfast.co.uk/classes-events
Sunflower Public House present
The Boundary Brewing tap takeover

Friday 23 March, 12 noon-1am
Saturday 24 March, 12 noon-1am
Sunday 25 March, 5pm-12 midnight

Sunflower Public House

Belfast based Boundary Brewing take over the Sunflower taps to show off their extensive range and styles of beer.

Organised by Sunflower Public House.

Tickets: free, no booking required.
For more information go to www.sunflowerbelfast.com

Boundary beer and cheese tasting with Mike’s Fancy Cheese Co

Saturday 24 March, 3pm
The Black Box (Green Room), 18-22 Hill Street

Cheese and wine is a classic pairing but let us make the case for beer over wine. From rich imperial stouts to funky, tart sours to rich Belgian styles, there is a beer for everything you can eat. Beer is meant to be shared and it’s meant to be paired. Mike makes the best cheese about and knows his beer to boot so who better to host a beer and food pairing event with?

Organised by The Black Box.

Tickets: £15.
To book visit www.blackboxbelfast.com

Bringing Spanish Tapas to Belfast

Saturday 24 and Sunday 25 March, 12 noon-5pm
2Taps Wine Bar, 30-42 Waring Street

Tapas meal deal: three tapas for £10. Live music Friday and Saturday evening.

Organised by 2Taps Wine Bar.

Tickets: 3 Tapas for £10.
Bookings for large parties only.
To book call 028 9031 1414.
Pancake brunch @The Black Box

Sunday 25 March, 11am-1pm
Black Box, 18-22 Hill Street

Feast on fluffy French Village pancake stacks. Watch your pancakes tossed and topped, cooked fresh in front of you! Whether it is berries and cream, bacon and maple or lashings of Nutella, brunch at the Black Box has the whole family covered.

Organised by The Black Box and French Village.
For more information call 028 9024 4400 or go to www.blackboxbelfast.com

Cultured Pop-up Supper Club

Friday 23 March, 7pm-10pm
ArtCetera Studio, 43 Rosemary St

The Cultured Club presents a dinner exploring the flavours of cultured and fermented foods and the excitement they bring to the palate. This dinner will not only leave your taste buds inspired but will tickle your tummy too. This is cultured food that is good for you. This gathering is creative, tasty and fun with a kombucha cocktail thrown in.

Organised by The Cultured Club.
Tickets: £45. For tickets go to www.theculturedclub.com

Belfast Cathedral Banquet

Saturday 24 March, 8pm
St Anne’s Cathedral

Belfast Cathedral will open its doors for an evening of fine dining and musical entertainment provided by the talented choir and musicians of Belfast Cathedral.

Organised by St Anne’s Cathedral.
Tickets: £60pp
For more information and tickets contact Belfast Cathedral on 9032 8332.
Bert’s Jazz Bar savoury afternoon G&T

Saturday 24 March, 2.30pm
Bert’s Jazz Bar, 16 Skipper Street

Bert’s savoury twist on a traditional afternoon tea, Blackwater Gin cocktails, guest speaker and live pianist.

Organised by Bert’s Jazz Bar.

Tickets: £29.95.
For tickets call 028 9026 2713.
Family events
Foodie fun for all the family!

Food themed storytelling
Saturday 24 March, 11am and 12 noon
Belfast Central Library
Meet The Very Hungry Caterpillar, The Ginger Bread Man and find out How Dinosaurs Eat Their Dinner at this special BelFeast story time.
Organised by Belfast Central Library.
Tickets: free but advanced booking is advised!
For tickets email belfast.central@librariesni.org.uk or call 9050 9150.

Kids Easter egg hunt
Sunday 25 March, 11am-1pm
BelFeast Info Hub - Buoy Park, Academy Street
Can you solve the clues that lead to the Easter Bunny’s secret stash of delicious chocolate eggs?
Organised by Cathedral Quarter Trust.
Tickets: free, no booking required.

Spanish lessons for kids
Saturday 24 March, 3pm
2 Taps Wine Bar, 30-42 Waring Street
A drop-in Spanish language workshop for kids. Learn how to order your favourite foods in Spanish.
Organised by Hola Muchachos.
Tickets: free, no booking required.

Children’s chocolate making workshop
Sunday 25 March, 2pm-5pm
Black Box, 18-22 Hill Street
Join Geri from The Chocolate Manor, one of NI’s leading chocolate companies, to make your very own BelFeast chocolate bar.
Organised by The Chocolate Manor.
Tickets: £2 per person, no booking required.

Little Wingers Workshop
Sunday 25 March, 10am
Little Wing, 10 Ann Street
Little Wing has a lot of love for their little fans and know how much they love pizza, so they’ve decided to hold a free pizza workshop.
Organised by Little Wing.
Tickets: free, no booking required.

Pizza Express
Sunday 25 March, 12 noon
Pizza Express, St Anne’s Square
Everyone is invited to make their own pizza! Play with the dough, get to know the main ingredients of Italian pizza and see how fun tossing the dough is.
Organised by Pizza Express.
Tickets: £10.95.
For tickets call 028 9031 9000 or go to www.pizzaexpress.com/belfast-st-annes-square
The Food Theatre

BelFeast Food Theatre at The MAC, hosted by Kim Lenaghan. Meet some of the stars of the local restaurant scene as they reveal the secrets behind some of their favourite dishes.

Saturday 24 March

**Session one: 11am-2pm**

11am: The Best of Belfast Brunching with Tim Fetherston from General Merchants

Homegrown Tim will demonstrate some of the brunch secrets gained from spending 10 culinary years down under before returning to Northern Ireland in 2015.

12 noon: Seasonal Eating, Kim Close with Will Donnan from Flavour First

Using seasonal produce from Will’s farm overlooking the Irish Sea in Donaghadee, Kim will show you how to use nature’s best to create flavoursome, healthy dishes at home.

1pm: Keeping Local Traditions Alive with Calvin and Jane Holohan from Holohan’s Pantry and Holohan’s at The Barge

Celebrating our culinary heritage, Calvin will showcase his grandmother Sheila’s inspired signature dish, the Irish Boxty.

**Session two: 2pm-5pm**

2pm: Veganism, Flexitarianism, Reductarianism - Food Fad or Fact with Ben Arnold from Home

World Culinary Olympian, Young Irish Chef of the Year and Great British Menu regional winner and finalist, Ben will showcase his award winning skills whilst exploring the recent increase in meat free food trends.

3pm: Me and My Mentor with Danny Millar from Balloo Inns and Richard McCracken from Cyprus Avenue

Through cooking and chat, Danny and Richard will tell the story of how Paul Rankin, the late Robbie Millar and Tom Kitchin helped carve out the careers for these two talented local chefs with Danny inspiring and helping Richard to follow his foodie dreams.

4pm: A Perfect Pairing with Niall McKenna from James Street South Restaurant Group and Gerry White from Jawbox Gin

From training under Michelin starred chefs Nico Ladenis, Gary Rhodes and Marco Pierre White, to making the 2010 Great British Menu final line-up, James Street South Group owner and chef Niall is joined by Gerry White, creator of the Belfast-inspired Jawbox Gin, to showcase a very special food and gin pairing.
Tickets for each session cost £10 and are available from the MAC Box Office. Go to www.themaclive.com or call 028 9023 5053.

Sunday 25 March

**Session three: 11am-2pm**

**11am: NI Produce Showcase Brunch with Stephen Jeffers, Forestside Cookery School**

Forestside Cookery School’s Stephen Jeffers will help get Sunday off to a flying start by preparing a delicious brunch using the best of our local produce.

**12 noon: The Italian Job with Tony O’Neill from Coppi**

Coppi was Belfast’s first cichetti restaurant, inspired by those found in Venice and named after cycling legend Angelo Fausto Coppi. Chef/owner Tony will prepare an inspired Italian favourite with a distinctly Northern Irish twist.

**1pm: From Farm to Fork with Jilly and Simon Dougan from NATIVE at Yellow Door at The MAC**

With Jilly managing the Yellow Door Kitchen Garden and Simon passionate about cooking with the best produce our fields and waters have to offer, the couple will prepare a dish that celebrates all that is great about Northern Ireland.

**Session four: 2pm-5pm**

**2pm: Chef Why Is My Plate So Small? With Gerard Doran from Buba**

With the increasing trend for small plates dominating menus across Belfast, Chef Gerard Doran from the newly opened Buba in St Anne’s Square will discuss the trend and will prepare a delicious Eastern Mediterranean inspired dish.

**3pm: Fish Made Simple with Alex Greene from Deanes EIPIC and Lisa McBride of Mourne Fishbox**

As a Dundrum native, who better than the chef of Michelin starred Deanes EIPIC, to showcase our finest local seafood? With the help of Kilkeel-based supplier Mourne Fishbox, Alex will help inspire home cooks to try new dishes with the treats this island has in abundance.

**4pm: The Magic of Meat with Joseph Neeson from The Bull & Ram**

Following the success of the award-winning Bull & Ram in Ballynahinch, County Down, the Belfast restaurant opened at the end of last year in leafy Queen’s Quarter. As the name suggests, the Bull & Ram is primarily a steakhouse and Joseph will be preparing a classic dish of steak and chips.
The Artisan Food Market

Stop off at the BelFeast Artisan Food Market next to St Anne’s Cathedral and enjoy some fabulous street food or sample some of our award-winning local produce.

<table>
<thead>
<tr>
<th>Street food</th>
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<tbody>
<tr>
<td><strong>Baker Street</strong></td>
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<tr>
<td>Restaurant dishes with a street food twist!</td>
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<tr>
<td><strong>Bella’s Pizza Pod</strong></td>
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<tr>
<td>Fresh, stone baked pizzas from a large wood fired oven.</td>
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<tr>
<td><strong>Chocolate Fountains</strong></td>
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<tr>
<td>Strawberries and marshmallows covered in delicious chocolate.</td>
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<tr>
<td><strong>Coffee Angels</strong></td>
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<tr>
<td>Freshly ground Barista coffee, tea, herbal tea, hot chocolate marshmallows and cream, milkshakes and tray bakes.</td>
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<tr>
<td><strong>Glaze &amp; Roll</strong></td>
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<tr>
<td>Mouthwatering ciabatta steaks loaded with shoestring onions and mixed leaf salad.</td>
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<tr>
<td><strong>Hatch Coffee Belfast</strong></td>
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<tr>
<td>Coffee, tea, soft drinks and treats from our vintage 1972 Citroen HY van.</td>
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<tr>
<td><strong>Linen Hill Street Kitchen</strong></td>
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<tr>
<td>Moyallon porchetta, Portavogie scampi, Buchanan’s ‘Yo Yo’ lamb burger, Rosie’s traditional beef dripping chips.</td>
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<tr>
<td><strong>Pheasants Hill Farm Kitchen</strong></td>
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<tr>
<td>A selection of delicious gourmet burgers handmade from meat produced on Pheasants Hill and their neighbours’ farms.</td>
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<tr>
<td><strong>Pizza Box</strong></td>
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<tr>
<td>Local ingredients used to produce the most wonderful and authentic thin wood fired pizzas!</td>
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<tr>
<td><strong>Salt and Chilli</strong></td>
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<tr>
<td>Salt and chilli chicken, honey chilli chicken with noodles.</td>
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<tr>
<td><strong>Street Dog’s Street Food</strong></td>
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<tr>
<td>Armagh-made Polish style hot dogs, Argentinian steak sandwiches, Korean style chicken wings and gluten-free steak burgers.</td>
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<tr>
<td><strong>Tapitas</strong></td>
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<tr>
<td>Paella, sweet potato fries and tapas.</td>
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<tr>
<td><strong>The Crepe Makers</strong></td>
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<tr>
<td>Freshly made sweet and savoury crepes.</td>
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<td><strong>The Hatch</strong></td>
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<tr>
<td>Artisan street food.</td>
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<tr>
<td><strong>The Fancy Fox</strong></td>
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<tr>
<td>Barista style Bro Coffee, Suki Tea, speciality hot chocolate and assorted tray bakes with gluten-free options available.</td>
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<tr>
<td><strong>The Morelli Pod</strong></td>
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<tr>
<td>Serving eight flavours of Morelli’s delicious, multi award-winning, scooped ice cream.</td>
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<tr>
<td><strong>Tribe Coffee</strong></td>
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<tr>
<td>Locally roasted freshly ground coffee with fair trade baked goods.</td>
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<tr>
<td><strong>Wolf &amp; Devour</strong></td>
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<tr>
<td>Signature wolf burgers and sweet potato fries with parmesan, lime and chilli mayo.</td>
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</table>
Artisan producers

**Amberline**
Wild foraged fruit syrups, cordials and jams - diabetic and kid friendly.

**Blackfire Artisan Food**
The makers of Belfast’s original artisanal hot sauces, growing over 20 varieties of chilli peppers all year round, creating unique hot sauces made from ingredients such as dulse, wild garlic and samphire.

**Burren Balsamics**
Whole fruit infused balsamic vinegars and white balsamic oils.

**Deli Muru**
Award-winning chutney, pickles and biscuits.

**Erin Grove Preserves**
Handmade jams, marmalades, chutneys and cheese accompaniments.

**Flavour First**
Home-grown fresh seasonal vegetables and ready to cook kits delivered direct to your door.

**Granny Shaw’s Fudge Factory**
Homemade kettle churned Irish butter fudges.

**Habanero Steve’s**
Hot sauce, chilli jams and relishes with an emphasis on heat and awesome flavour.

**Holden’s Chocolatier**
A delicious selection of handmade chocolates, Turkish delight and fudge, plus luxury artisan hot chocolate.

**I Love Fudge**
Handmade fudge in a variety of flavours using Northern Irish butter and milk products, local whiskey and homemade butterscotch sauce.

**Indie Fude**
Irish artisan cheese and charcuterie.

**NearyNog’s Stoneground Chocolate**
Northern Ireland’s first bean-to-bar fine chocolate maker.

**Ní Cho Chocolatiers**
Luxurious chocolate bars, pralines and truffles. Decadent hot chocolate and chocolate covered treats.

**Noisy Nuts**
Range of craft self-seasoning peanut kits (designed to pair with craft beers).

**Papas Mineral Co**
Artisan drinks and speciality cordials.

**Red Dog Artisan Foods**
American style BBQ sauces, dry rubs, chilli jellies and herb or seaweed infused sea salts.

**Ruby’s Fine Foods**
Handmade chutney and jam.

**Sprinkles and Crumbs**
Award-winning artisan bakers of cakes, cupcakes and traybakes.

**Tasty Wee Number’s Home Bakery**
An artisan home bakery, producing local handmade products, 100% gluten-free. Also caters for dairy, egg and soya-free products.

**The Irish Black Butter Company**
A new, local, product containing Armagh Bramley apples, cider, brandy, treacle and a blend of spices, conjuring a smooth cross between sweet and savoury.

**Wee Delights**
Award-winning marshmallows and chocolate. A range of vegan confectionery and treats for everyone.
Foodie films at the Beanbag Cinema

Enjoy some food-inspired films for both kids and grown-ups in the cosy surroundings of the Beanbag Cinema.

All screenings are at The Beanbag Cinema, 5 Exchange Place.
Tickets: £5. To book visit: www.belfastfilmfestival.org/venues/beanbag-cinema

**Ratatouille**
*Saturday 24 March, 2pm*
Remy dreams of becoming a great French chef. There’s only the small problem – he’s a rat!

**The Trip to Spain**
*Saturday 24 March, 7pm*
Comedians Steve Coogan and Rob Brydon go on a culinary grand tour from the port city of Santander to Málaga on the Mediterranean coast. Bring your own vino to the screening and enjoy the show!

**Charlie and the Chocolate Factory**
*Sunday 25 March, 2pm*
Charlie Bucket is going on the adventure of a lifetime to the famous Wonka Chocolate Factory. Bring your own sweets and enjoy the show!

**The Lunchbox**
*Sunday 25 March, 7pm*
A mistaken delivery in Mumbai’s famously efficient lunchbox delivery system leads to a relationship between Saajan, a lonely widower close to retirement, and Ila, an unhappy housewife in this critically acclaimed love story.
Workshops, tours and talks

Develop your culinary skills, learn about the latest food trends and discover some hidden gems within our selection of workshops, tours and talks.

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**Belfast Coffee Tour**

**Friday 23 March, 10am-12pm**  
Established Coffee, 54 Hill Street

Belfast Coffee Tours and Belfast Coffee Map have teamed up to show you some of Belfast's specialty coffee shops. Join them as they lead you on a walking tour, stopping off at a selection of coffee hotspots.  
*Organised by Belfast Coffee Tours and Belfast Coffee Map.*  
**Tickets: £20.**  
For tickets go to [www.belfastcoffeetours.co.uk](http://www.belfastcoffeetours.co.uk)

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**Brew better coffee at home**

**Saturday 24 March, 1pm-3pm**  
Established Coffee, 54 Hill Street

This class is for anyone who makes coffee at home and wants to know a little bit more about what they're drinking. Learn about the different varieties and tips for brewing delicious coffee at home.  
*Organised by Established Coffee.*  
**Tickets: £45.**  
For tickets go to [www.established.coffee](http://www.established.coffee)
BelFeast

Kimchi Club

Saturday 24 March, 2pm-4pm
Belfast Exposed, 23 Donegall Street

Join Ireland’s foremost fermentista from The Cultured Club, to indulge in the wonders of Kimchi. A staple of Korea, our western palate is now embracing this pickled pleasure, as we keep coming back for more of its bold tanginess.

Organised by The Cultured Club.

Tickets: £30.
For tickets go to www.theculturedclub.com

Belfast Bred Tour

Saturday 24 March, 10.30am
Sawers Belfast Limited,
5-6 Fountain Centre, College Street

On Belfast Bred you’ll discover the city’s fascinating culinary history. This mouthwatering dramatic tour gives you the chance to chat with local chefs and savour a wealth of free samples at each location.

Organised by Kabosh Theatre Company.

Tickets: £22.
For tickets go to www.visitbelfast.com or call 028 9024 6609.
Honey tasting

Saturday 24 March, 6pm-9pm
Artcetera, 43b Rosemary Street
Try six different honeys including Infinity Farm’s own summer 2017 Belfast Honey. Each course is carefully paired with tasty morsels prepared by foodie Clare McQuillian. Also enjoy a welcome honey cocktail and real Irish cider from MacIvors, County Armagh.
Organised by Infinity Farms.
Tickets: £25 plus booking fee.
For tickets search for honey tasting in Belfast at www.eventbrite.co.uk

Belfast Cookery School seafood chowder workshop

Sunday 25 March, 12 noon
Belfast Cookery School, 53-54 Castle Street
Learn more about the great produce available in our local waters. Inspired by our sister restaurant, Mourne Seafood Bar, you will learn how to make the famous Mourne Seafood Chowder in your very own kitchen.
Organised by Belfast Cookery School.
Tickets: £10.
For tickets go to www.belfastcookeryschool.com

Dog friendly tour

Sunday 25 March, 11.45am
Dirty Onion, 3 Hill Street
The dog friendly tours are a fun, light-hearted way to walk your dog in the company of other dog owners. Each tour will take in several dog friendly establishments where you will enjoy a warm welcome, local food, craft beers and Guinness.
Organised by Dog Friendly Tours.
Tickets: £40 single, £75 double.
For tickets go to www.dogfriendlytours.co.uk

Ferment, pickle and preserve

Sunday 25 March, 12 noon-2pm
Established Coffee, 54 Hill Street
Participants will learn how to ferment, pickle, and preserve a selection of local produce with Phil and Stephen from the Established kitchen. As part of the workshop, refreshments will be provided and participants will leave with a jar of their ferments and pickles to take home.
Organised by Established Coffee.
Tickets: £45.
For tickets go to www.established.coffee
Food and fashion
In association with Belfast Fashion Week.

The F Words
Saturday 24 March, 10.30am-12.30pm
Babel at Bullitt, 40a Church Lane
F Words is a morning of fashion, food and fitness. Stylistas will enjoy an ultimate fashion filter selected by some of the country’s top stylists whilst enjoying a delicious breakfast.
Organised by CMPR Ireland.
Tickets: £29.
To book call 028 9042 1509.

Style Sunday
Sunday 25 March, 2pm-5pm
James Street South, 21 James Street South
Glamorous four course gourmet luncheon, run in association with Blush Boutique and in support of Action Cancer. Chefs will deliver a delicious meal while guests enjoy designer fashion from Blush Boutique in Belfast.
Organised by CMPR Ireland.
Tickets: £45.
To book call 028 9042 1509.

Sushi Saturday
Saturday 24 March, 3pm-6pm
Zen, 55-59 Adelaide Street
Generous Asian afternoon tea with West Coast Cooler cocktails on arrival.
Organised by CMPR Ireland.
Tickets: £35.
To book call 028 9042 1509.

In association with Belfast Fashion Week.
BelFeast Festival menus

**BelFeast Menu, French Village**
Friday 23 - Saturday 24 March, 5pm-9pm
French Village, Botanic Avenue and Baker Street, Belmont Road
French Village will be offering a special menu at both of their restaurants to celebrate the BelFeast festival.
Organised by French Village.
To book go to www.frenchvillagebelfast.co.uk or www.bakerstreetbelfast.com

**BelFeast Menu, Titanic Hotel**
Friday 23 - Sunday 25 March, 12 noon-1am
Titanic Hotel, Belfast
Titanic Hotel will celebrate the festival with special BelFeast themed cocktails.
Organised by Titanic Hotel Belfast.
To book call 028 9508 2000 or go to www.titanichotelbelfast.com

**BelFeast Menu, Molly’s Yard**
Friday 23 March 12-6pm
Saturday 24 March 12 noon-4.30 pm
Sunday 25 March 5pm to close
Molly’s Yard, 1 College Green Mews
Molly’s Yard’s chef will be creating freshly produced daily specials for BelFeast.
Organised by Molly’s Yard.
Price: £20.
To book go to www.mollysyard.co.uk

**Bottomless Brunch**
Saturday 24 March, 11am-2pm
Horatio Todd’s, 406 Upper Newtownards Road
Brunch and bubbles. Enjoy an irresistible brunch dish including Eggs Royale, French toast or Horatio’s fry plus unlimited Prosecco, Mimosa or Bloody Marys (over a maximum two hour period).
Organised by Horatio Todd’s.
Price: £27.50.
To book call 028 9065 3090 or visit www.horatiotodds.com
**Hatch 22**

**Friday 23 - Sunday 25 March**

**Yardbird, 3 Hill Street**

Two great value offers: one whole chicken to share between two with sides and either wine or Yardbird’s own craft ale!

Organised by Yardbird.

**Price: £22, no booking required.**

For more information go to www.thedirtyonion.com

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**Seasonal Tasting Menu**

**Friday 23 - Sunday 25 March, 12 noon-2.30pm and 5.30pm-10pm**

**The Muddlers Club, 1 Warehouse Lane**

Five course seasonal tasting menu with optional wine pairing.

Organised by The Muddlers Club.

**Price: £50 per person (wine pairing £25).**

To book go www.themuddlersclubbelfast.com

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**NATIVE Bites: A Taste of Local**

**Friday 23 - Sunday 25 March**

**NATIVE by Yellow Door in the MAC, 10 Exchange Street West**

The NATIVE Bites menu gives visitors an opportunity to sample three individual ‘little local bites’ washed down with a cool bottle of locally brewed ale.

Organised by The MAC.

**Price: £13.**

To book call 028 9023 5053 or email native@themaclive.com

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**The Perfect Steak at Bull & Ram, Belfast**

**Friday 23 - Sunday 25 March, 12 noon-6pm**

**Bull & Ram, 44 University Road**

Enjoy a sumptuous steak with beef dripping chips and sauce béarnaise with a complimentary cocktail.

Organised by The Bull & Ram.

**Price: £20.**

To book go to www.bullandrambelfast.com
All information within this brochure was correct at the time of going to print but is subject to change. Please check the individual event organiser’s website for current details.