

Oyster Shucking and Tasting Experience

Guests will be invited in to our Oyster holding and packing premises where they will receive an educational workshop into how oysters are farmed, how their environment influences their taste, and how we grade and pack our product for the domestic and export markets

Along with this informed and humorous introduction to the world of Oysters and Shellfish, we will show them how to open oysters before they taste them fresh from the sea.

Top Tip: Visitors are guaranteed a shucking good time!

Duration: 40 Minutes +

When: 2pm-5pm Tuesday –Thursday (Alternative arrangements may be available upon request)

Min/Max Numbers: No Minimum – 30 Maximum

Price: €25 Per Person

Location: New Quay Burrin Co. Clare

Pre-Booking: Yes prior booking required by contacting Ciara O’Halloran

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