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**Who made
my breakfast?**



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Breakfast is commonly regarded to be the most important meal of the day and at Hastings Hotels we agree!

That is why we have gone the extra mile to find the finest locally sourced fresh produce to give you a real Irish breakfast experience.

Our traditional breakfast menu showcases the very best of Northern Ireland's seasonal larder and heritage from a carefully selected group of local and artisanal suppliers. This produce stands out in terms of its quality and flavour and enables our chefs to prepare the most delicious start to your day!

We are delighted to be able to share our suppliers' stories with you, so you can see for yourself the care, quality and local expertise that all go into making sure your breakfast is a true taste of Ulster.

Please feel free to take this booklet with you as a keepsake of your visit to Hastings Hotels.

Whatever your day ahead holds, we hope you enjoy your breakfast with us!



Apple Juice

P. McCann & Sons were founded in 1968 in a small pack house at the back of the **McCann family** homestead outside Loughgall, County Armagh.

With over 40 years' experience, the company is now into its third generation of the McCann family. McCanns are the leading packers and processors of apples, pears, pure apple juice and cider in the area. McCanns are supplied by a number of growers from all over Ireland and the UK, supplying dessert apples, Bramley apples and pears and they are well known throughout Ireland and the UK for the service and products they provide. With state of the art facilities in Portadown, they still pride themselves in packing and processing locally grown produce and remain dedicated to the promotion of locally grown fruit and supporting local producers.

McCann's range of fresh juice, gives you that natural, fresh flavour of how good food and drink should taste, each of their juices include a blend of PGI status Armagh bramley!





Clandeboye Estate Yoghurt

Situated near Bangor in County Down, Clandeboye Estate is one of Northern Ireland's most beautiful private estates and home to **Lady Dufferin, the Marchioness of Dufferin and Ava**, and a delicious range of creamy artisan yoghurts.

Clandeboye Estate Yoghurts, the only yoghurts made in Northern Ireland, are created using milk from Clandeboye's award winning herd of Holstein and Jersey cows.

The high quality milk is blended by hand using traditional techniques that guarantee a rich creamy texture without high fat content.

It is then prepared and cultured very gently over 24 hours in small batches, which helps create an exceptional flavour and texture. Clandeboye yoghurt is available in Greek, Natural and a range of flavours from Strawberry to Blueberry.





Farmview Dairies

Ireland's temperate climate and rainfall produce lush pastures, ensuring superb quality dairy produce.

Farmview Dairies are suppliers of high quality dairy products to the Hastings Hotels Group and are owned by the **McDowell family** who have been selling wholesome dairy products for over 100 years.

Located in the Castlereagh hills overlooking Belfast, their milk is sourced from farms within close proximity of the dairy, keeping food miles to a minimum and also ensuring milk reaches the dairy in peak condition.

These quality dairy products give our guests the freshest, richest taste that they will enjoy again and again.





Crawford's Foods Granola and Muesli

Hastings Hotels' delicious Granola and Muesli cereals are handmade by **Jill and David Crawford** at their farmhouse bakery in Portaferry, County Down.

In 2011 they started making granola in their farmhouse beside Strangford Lough. Everyone seemed to love their granola, so they started selling it at St Georges farmers market and it grew and grew from there. Just Live a Little granola is now sold all over the North and South of Ireland and as far away at Taiwan.

Despite the growing success of their 'just live a little' brand, all their products continue to be made by hand using the finest quality local ingredients ensuring a delicious homemade quality and these incredibly tasty, no nonsense products have become a favourite at breakfast tables across the country.





White's Porridge Oats

Nestled between the rolling hills of Tandragee in County Armagh, sits White's Oat Mill. The mill in Tandragee has been at the heart of the business since 1841 when Thomas White first began milling and producing the finest quality oats for people to enjoy. With over 175 years' experience and expertise and a focused passion for locally sourcing and milling oats, you'll taste and experience the difference, our time and dedication brings.

Our oats are twice steamed and then slowly kilned to deliver the unique and distinctively nutty texture and creamy taste that has become a household favourite across the breakfast tables of Northern Ireland.

Despite making additions to our product range we have stayed true to our original values. We have forged lasting relationships with local farmers so that together we can bring you delicious tasting oat based cereals for the whole family to enjoy.

White's porridge oats and oat cereals have won many Great Taste Awards from the Guild of Fine Food over several consecutive years. Their natural, wholesome and nourishing goodness provide the perfect start to the day!

White's is Northern Ireland's only oat miller and breakfast cereal producer and is part of a local farmer's co-operative.





Bushmills Whiskey

With its history dating back to 1608, Bushmills Irish whiskey has long been a key part of Northern Ireland's heritage. Bushmills is distilled, matured and bottled at the Old Bushmills Distillery, situated in the village of Bushmills just two miles from the iconic Giant's Causeway on the northern coast and 50 miles north of Belfast.

Bushmills Original whiskey is a blend of triple distilled single malt whiskey with lighter Irish grain whiskey. The folks back at the distillery will tell you it's an approachable whiskey with a rich, warming taste of fresh fruit and vanilla and a touch of honey sweetness. It can be enjoyed sipped straight, over ice or with a little added water to release all the aromas. Or for something a bit different, try drizzling a little over your morning porridge before heading out to face the day!





Carnbrooke Meats Honeybee Sausages

Established in 2011, Carnbrooke Meats, based in Dromara, County Down, has quickly established itself as one of Ireland's leading meat and poultry suppliers to the food service and hospitality industry.

The company's total commitment is on quality, provenance and helping support local farmers, producers and customers. Its pork is reared by local farmers including the **Wilfie Bingham** and **John Ferguson** both from outside Dromara and only when they, pig farmers all their lives, are satisfied with the animals will they release them to Carnbrooke.

Carnbrooke Honeybee Sausages are a unique blend of pork, spice, and Mourne Heather Honey. Only the finest belly and shoulder cuts of locally sourced pork are used in the sausages and, along with a special blend of spices and a hint of Mourne Honey, create a succulent and tasty sausage that is a favourite on everyone's breakfast plate!





Moyallon Dry Cured Bacon

Hannan Meats are very good at curing things; it's their passion and they have won numerous Great Taste Awards year on year for everything from their smoked sweet cured bacon chop to their guanciale (cured pork jowl).

It is no surprise then that for the last three consecutive years **Peter Hannan's** dry cured back bacon has also won a Great Taste award gold star.

Made only with pork loins from locally produced, farm assured pigs, their dry cured bacon is handmade the traditional way, by rubbing a mixture of salt and saltpetre into the loins, which extracts moisture from the fresh pork.

It has low salt and nitrate levels; there are no short cuts; nature and time develop the flavour. The resulting bacon therefore does not steam, and will crisp up like a proper well-behaved rasher. Delicious!





Gracehill Fine Foods Black and White Puddings

Gracehill Fine Foods is a family business, producing award winning black and white puddings locally in County Antrim.

Hugh Anderson's puddings are 'old style' using locally sourced ingredients. These artisan puddings are produced in small batches and deliver an authentic traditional flavour.

The Gracehill Black and White Puddings were both awarded gold stars at the Great Taste Awards in 2012. More national recognition was achieved when the black pudding was used on the TV programme "The Great British Menu" and was described as "absolutely delicious" by judge and Michelin Chef Richard Corrigan.

Hugh has been producing the Gracehill puddings for five years and puts their success down to the top chefs demanding the highest quality local produce for their customers. He passionately believes that the freshly chopped onions, which are used in the puddings, add so much more flavour than the commonly used dried ones!





Clements Eggs

Clements Eggs is a family run business, which has been producing, packing and distributing fresh and tasty eggs direct from its farm in County Down for over 40 years.

The **Clements family** distributes throughout Northern Ireland and further afield to retail, catering, and wholesale customers. They carry out all stages of production in house. Philip Clements believes that the happiest hens lay the tastiest eggs. For this reason his hens are fed on only the highest quality feeds, and are free to roam the green pastures of the Ards Peninsula. This ensures the Free Range eggs they supply to Hastings Hotels are of guaranteed quality and freshness every time we crack one open!





Malachy McKenna Mushrooms

Malachy McKenna established his own mushroom growing business in 1955 and at the time he was one of a few pioneers in Mid-Ulster to establish the mushroom growing sector that we know today.

The farm is still family run and is now managed by his sons **Stephen and Paul**. Over the years, following extensive capital investment, today's twenty poly-tunnel mushroom farm is computer controlled to ensure they deliver the highest quality mushrooms grown locally in a safe and hygienic environment. Our guests are guaranteed to taste the difference with these fresh and delicious mushrooms on their breakfast plate!





Get Fresh Tomatoes

For nearly 35 years **Bob Colhoun** has been growing his tomatoes in Drumbeg, County Down.

Using water from a natural bore hole to irrigate and bees to pollinate the plants, Bob's passion for growing only the finest tomatoes comes through as every single tomato bursts with the flavour of summer.

Every May we look forward to seeing which new variety Bob has grown this year alongside his fantastic regular Cherry Red and Plum Tomatoes. This is a truly seasonal product from a true local food hero and we are sure you will taste the difference in your breakfast tomatoes. Bob's tomatoes are supplied to Hastings Hotels by local food distributor Get Fresh.





Irwin's Breads

We use only fresh locally produced breads in our breakfasts. Irwin's Bakery is proud to be celebrating 100 years of baking in Northern Ireland and has been at the heart of local bakery for three generations.

Family owned bakery Irwin's has been baking the favourites we all grew up with, such as batch bread and soda farls, since 1912.

The bakery's traditional family values are reflected in the product range available; traditional soda and wheaten breads, fruited loaves and potato farls are classic examples of Northern Ireland's heritage.

We can guarantee quality and freshness in every slice of Irwin's bread and our Guinness wheaten bread is a real speciality which captures perfectly the authentic taste of the black stuff!





Made with Love

Margaret Cooper makes a range of over twenty jams, jellies and chutneys in very small batches using open pans at her home in Donaghadee, County Down. All her quality ingredients are grown or sourced locally and every single jar is handmade with personal care and attention.

Margaret's business, "Made With Love xo", started in 2013 when family and friends encouraged her to take her goods to local markets and fairs. She quickly built up a following and now when she attends shows she meets people who have bought before, and enjoys hearing the recipes they invent using her produce.

Husband Tony and daughter Danielle often get roped in to help at the shows but Margaret prepares and cooks everything herself.





Bewley's Coffee

An iconic Irish brand, Bewley's fine traditions of expertise and excellence began in 1835 and the company's commitment to perfecting the craft of coffee has taken it from humble beginnings to its position today as Ireland's leading provider of ground roast coffee to cafés, restaurants and hotels across the country.

People who love coffee increasingly depend on its delightful aromas, underlying flavours and individual varieties to enhance their enjoyment of food and social encounters and the breakfast table is no exception!

Naturally, Bewley's offers a wonderful selection of coffees to satisfy any taste, any time of day. Everything from the purest hit of deep, dark espresso, to the less intense but equally as rewarding cup of filter coffee, Bewley's carefully select only the finest quality beans from around the world to go into their extensive coffee range.

The intensity of taste lies in their Master Roaster's ability to unlock the various flavour oils present in coffee beans through a meticulously controlled roasting process. Skilfully roasting by hand brings out the individual characteristics of the coffee creating a sublime experience for true coffee lovers.

Serving Bewley's superior coffees, we can rest assured that when our guests order a coffee, they will be served with the quality they've come to expect from Hastings Hotels.





Thompson's Family Teas

Folk in Northern Ireland are known for their love of tea. In fact after tap water, tea is what we drink most of! In light of this Hastings Hotels have been working closely with Thompson's Family Teas of Belfast to develop the rich and flavoursome Hastings House Blend and the morning favourite Irish Breakfast Blend.

For over a century the Thompson family have been buying and blending the world's finest teas. Their state of the art blending facility in Belfast is home to 3rd generation **Ross and David Thompson** who carry on the family's passion for tea in blending their Award Winning range of teas. With frequent visits to gardens in Assam and Kenya the Thompson's insist on buying their precious leaves when the tea bushes are producing their best quality growth, when sunshine and rainfall are in perfect harmony.



Hastings Hotels are delighted to work closely with a range of local suppliers and producers who are passionate about the food they supply us for our breakfasts.





Ballygally Castle, Ballygally
028 2858 1066

Culloden Estate and Spa, Belfast
028 9042 1066

Europa Hotel, Belfast
028 9027 1066

Everglades Hotel, Derry-Londonderry
028 7132 1066

Slieve Donard Resort and Spa, Newcastle
028 4372 1066

Stormont Hotel, Belfast
028 9065 1066



Dublin ⁸





CULLODEN
STORMONT
EVERGLADES
EUROPA
BALLYGALLY
SLIEVE DONARD



Northern Ireland Year of Food 2016

Our Food So Good

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