



FOOD HERITAGE

OUR LITTLE BOOK OF LOCAL CUISINE



Foreword

The Agri-food industry in Northern Ireland continues to grow and is a major part of our economy. On a grass root level there has been an incredible number of small artisan producers making high quality products.

The Hastings Hotels Group have highlighted this strength and shone a spotlight on local food provenance in their menus. It's brilliant to see quality ingredients in their dishes and a dedication to showcasing our local food industry. The Hastings' breakfast is a roll call of Great Taste Award winning producers from our indigenous soda farls and potato breads, to the Armagh Apple juice and handmade granola served, and everything in between. Their restaurant menus celebrate our local award winning meats, vegetables, seafood and dairy with staff trained to be knowledgeable and proud of what they're serving.

I'm proud that Hastings Hotels are setting standards and putting food provenance principles before profit and setting benchmarks for other hospitality outlets to try to live up to.

Paula McIntyre

Chef and BBC Broadcaster



Our Story

At Hastings Hotels we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

The island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we want to give all our guests a true taste of this in everything we serve.

When sourcing our food, we look for produce which stands out from the rest – from where it originates, to the way it is produced and for its flavour. We are proud to share this story with you...



Breakfast

Commentators often say that Breakfast is the most important meal of the day, and we agree! That is why we have gone further to find locally sourced fresh produce, to give you a real Irish breakfast experience.

Our delicious breakfasts include a range of quality Irish pork products including **Moyallon** dry cured back bacon, delicious **Carnbrooke** breakfast sausages and **Gracehill** award winning black and white puddings, produced locally in County Antrim.

Our free range eggs are all locally sourced from **Clements Eggs** from Carrowdore in County Down. We are also proud of our muesli and granola, handmade in Portaferry, County Down by the Crawford family for their **Just Live a Little** brand, using the finest Irish oats and cereals.

These premium breakfast cereals give you tasty, natural products for the best possible start to your day. And our porridge, made with locally produced **White's** porridge oats and a touch of **Bushmills Whiskey**, is not to be missed.

McCanns provide us with all our Apple Juice which is milled and pressed in Loughgall, County Armagh, and gives a natural, fresh flavoured juice from its blend of apples, including PGI status Armagh Bramleys.



Milk, Cream and Yoghurt

Ireland's temperate climate and rainfall produce lush pastures, ensuring superb quality dairy produce. All Hastings Hotels' milk and cream is sourced from **Farmview Dairies**, in the Castlereagh Hills, where the McDowell family have been selling fresh wholesome dairy produce for over 100 years. Our yoghurt, found on the breakfast menu, is live Probiotic Yoghurt, naturally made at **Clandeboye Estate** with milk from Lady Dufferin's award-winning pedigree Jersey and Holstein herd.



Bread

We use only fresh locally produced breads.

The Irwin family have been at the heart of the local bakery industry for three generations, producing the finest range of Irish breads. We can guarantee quality and freshness in every slice of **Irwin's** bread. Our Guinness wheaten bread is a real speciality and captures perfectly the authentic taste of the black stuff!

We also source speciality breads from **The Yellow Door Deli and Patisserie**.

All our hotels bake our **Signature Hastings Wheaten Scones** freshly daily, using locally milled flour from **Neill's** and **Andrews** and rich and creamy Buttermilk from **Farmview Dairies**, and they are the perfect tasty accompaniment to a hearty bowl of soup!



Fresh Local Produce

Hastings Hotels are dedicated to using local suppliers for fresh seasonal fruit and vegetables wherever possible.

We have a close working relationship with a number of leading distributors and producers, which ensures that our chefs are consistently using the finest produce.

In season, our tomatoes are grown in Drumbeg by Bob Colhoun, Pak Choi and salad leaves come from Ballymena, root vegetables from Comber, vegetables and salads from **Willowbrook Farm** on the banks of Strangford Lough and **Wilson's Country** potatoes from County Armagh, who select potatoes grown in the finest Irish soils to ensure the flavour and texture of the traditional Irish spud.

All our sandwiches and panninis are served garnished with locally produced Tayto Cheese and Onion Crisps.

Tayto NI Ltd has been part of the Province's heritage for nearly 60 years, and produces a range of delicious crisps and snacks at Tayto Castle in Tandragee, County Armagh, again using only the finest locally grown potatoes!



Pork

Our pork is sourced from **Carnbrooke Meats** in Dromara, County Down. They use only traditional pig breeds, reared to the highest welfare standards, in quality assured farms from small local farmers.

These pork products guarantee our guests a more succulent and flavoursome dining experience.

Try our delicious honey-bee breakfast sausages with a hint of Mourne heather honey, or our signature hand-tied Cumberland sausage to see for yourself!

Our Bacon is from **Hannan Meats** and is dry cured and handmade the traditional way.

The resulting bacon therefore does not steam, and will crisp up like a proper well-behaved rasher. Delicious!

Our Chefs also use Hannan's Great Taste Award winning Moyallon Guanciale – an unsmoked Italian bacon prepared with pig's cheeks, to make the perfect authentic pasta carbonara. And Hannan's dry cured Bacon rack is a real taste sensation not to be missed!



Poultry

We serve only the finest chicken and duck at Hastings Hotels, reared to the highest standards by local producers all over Northern Ireland. The result is succulent, tender poultry with reassuringly good taste!

Venison

In season, we use award winning wild Sika Venison in pies, and specialist sausages from **Baronscourt Estate** in County Tyrone, the home of the Duke of Abercorn's family since 1612. This is Ireland's finest venison from a heard of wild Japanese Sika deer which thrive in the forests and woodlands on the Estate. Their meat is renowned for being sustainable, 100% natural, lean and flavoursome.

Baronscourt Estate is a 3* and 2* gold star winner of the Great Taste Awards and one of the Top 50 Foods whose product has been stocked at Fortnum and Mason's.



Beef

Hastings Hotels use only prime Irish beef across all our menus. We select only the best local traditional beef breeds, including the native Dexter and Irish Moiled. We also are proud to serve Glenarm Shorthorn from **Glenarm Estate** supplied by **Hannan Meats** in County Armagh, as well as certified Northern Irish Hereford beef from **Carnbrooke Meats** in Dromara.

These beef breeds are renowned for their unique and exceptional flavour and succulence, enhanced by careful rearing, feeding and welfare regimes followed by perfect maturation.

Peter Hannan at Hannan Meats is a record breaking Great Taste Award winner whose products are stocked in Fortnum and Mason and Selfridges, all well as on the menus of celebrity London Chef, Mark Hix. His salt aged beef from his Himalayan Salt Chamber has a unique purity of flavour, is aged to perfection and is always a top seller on our menus. If you like good beef you will savour every mouthful.

Lamb

When sourcing lamb, Hastings Hotels are careful to only use the freshest local lambs or hoggets in season from approved local farms. Lambs are grass-fed and matured to enhance tenderness and natural flavour. We work with **Carnbrooke Meats** in County Down whose preference is for lamb from the Mourne Mountains area from small local farmers like Alan Newell from Binnian Mountain, ensuring the best in tenderness and taste when it reaches your table.



Fresh Fish and Seafood

At Hastings Hotels we endeavour to use fresh local fish and seafood, sourced responsibly and sustainably.

We use **Glenarm Organic** salmon; this is a Northern Irish business whose owners, management and staff are extremely committed to rigorous welfare standards.

These salmon are renowned for their outstanding quality derived from the clean, clear and fast flowing cool coastal waters of the Irish Sea and are seen as first choice for many top UK and International chefs.

On our menus, our fabulous smoked Salmon is again Glenarm Organic, and we get local fishmonger, **Walter Ewing** to smoke it, using traditional methods that have been handed down over a hundred years and four generations. His recipe still remains a secret, but the bespoke salt cure and beech wood smoke gives a delicate natural flavour and elegant texture that has already won him Great Taste Gold awards for two years running! So it must be good!

Our signature scampi is made from deliciously fresh and succulent prawns which are landed in Portavogie, County Down and prepared by local company **Superior Oceans**. The scampi is hand crafted on site with a batter which is light, crispy and delicious made using local ingredients. We are confident you will taste the difference!



Cheeseboard

With a growing choice of artisanal and locally produced cheeses, Hastings Hotels are proud to offer only the finest Irish cheese selection to our guests. The Signature Cheese Slate includes creamy **Kearney Blue** from the Ards Peninsula in County Down and **Leggygowan Goats cheese** from Saintfield, County Down.

We also use a selection of cheeses from the celebrated **Fivemiletown Creamery** in County Tyrone in many of our menus, including their delicious creamy Boilie, Ballybrie and Ballyblue and we are always looking out to work with local artisanal cheese producers.

For our cheeseboard we use **Ditty's oatcakes**; these are handmade by Robert Ditty at his bakery in Castledawson, County Londonderry, using soft oats from County Armagh and include organic buttermilk, a rich by-product of butter making which lends a distinctive flavour to Northern Irish regional baking.

Complemented with some homemade spicy pear chutney, it's the perfect end to your meal, or also perfect to share over a bottle of wine!



Homegrown Herbs

We have now installed special edible herb gardens in all six hotels and we can't get any fresher or more local than growing herbs in our own garden!

The investment in on-site herb gardens has given the culinary teams at the hotels an assured abundance of seasonal produce on a daily basis, right at their fingertips! The chefs can pick a range of culinary herbs daily to meet their needs for flavouring and garnishing and in the creation of aromatic oils and vinegars to complement the seasonal dishes served in restaurants.

At the same time bar staff use some of the herbs for their cocktails.

The Europa Hotel was the last of the properties to develop green fingers and is now the proud home to its own herb gardens and greenhouses, situated on the hotel roof!

The greenhouses will be used to grow micro-herbs and pea shoots for the hotel from April to October and raised beds have been planted with rhubarb, bay trees, thyme, rosemary, parsley, sage, coriander and chives.

These fabulous, productive herb gardens allow guests and diners alike to enjoy the freshest ingredients with the lowest carbon footprint and food miles around.



Rapeseed Oil

Leona Kane had the idea to start up her **Brighter Gold** business in 2009, excited about the health benefits of cold pressed rapeseed oil, and loving the fact they could grow the produce on their farm outside Limavady in County Londonderry.

Brighter Gold rapeseed oil has ten times more Omega 3, and half saturated fat of olive oil. It also has a high burn point of 220 degrees.

Which makes it perfect for baking, roasting, marinades and of course frying!

The business has received a number of awards and accolades and has been used by a range of celebrity chefs, including The Great British Menu, James Martin and Paul Hollywood. In 2014 they received a total of 5 stars in the Great Taste Awards!

Leona has now developed a specially blended Rosemary infused oil exclusively for The Hastings Hotels Group which is used in their kitchens and also available to purchase.



Patisserie, Desserts and Ice Cream

In Northern Ireland we are very proud of our long history of baking traditional bread, scones, tarts, cakes and the ubiquitous “wee buns” of which we are all so fond!

At Hastings Hotels we bake a selection of signature Traybakes in house and serve them to our guests having Tea and Coffee – a decadent little treat!

We also use small, artisan producers including **The Yellow Door Deli and Patisserie** who are passionate about keeping these traditions alive by preparing our baked goods and patisserie using only the best Irish eggs, oats, flour, milk, butter and buttermilk, delivered fresh to us every morning.

An unforgettable dessert at the end of a great meal is hard to beat, and we’re sure you will agree when you taste our range of locally produced ice-creams from **Glastry Farm**, near Kircubbin in County Down. Will Taylor and his antecedents have been producing milk from its frost free clover rich pastures since 1856 and more recently, this premium milk has been used to create the richest ice cream imaginable, made fresh every day in their creamery. All Glastry products are handmade on the farm and incorporate popular flavours and produce from Ireland... delicious!



Hastings' Produce

We have teamed up with a selection of local suppliers who use home-grown produce, including our fresh herbs, to create a range of Hastings Branded delicatessen produce.

The current range includes Spicy Drumbeig Tomato Chutney, Chilli and Mint Jelly, Apple and Sage Jelly, Rapeseed Oil with Rosemary, Rosemary Sea Salt and handmade Granola all made locally, specifically for Hastings hotels.

In addition to being available for guests to buy and use at home, many of the items are now included as elements in our Restaurants' Signature Dishes, such as the Tomato Chutney which is served as a delicious accompaniment to our Glenarm Shorthorn beef burger.



Tea

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. Other exciting blends ranging from the morning favourite **Irish Breakfast Blend** to an indulgent range of luxury loose leaf teas to adorn our **Afternoon Tea Experience**.

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.



Coffee

People who love coffee increasingly depend on its delightful aromas, underlying flavours and individual varieties to enhance their enjoyment of fine foods and social encounters. All Hastings Hotels' coffee is sourced from **Bewley's**, who have been exploring, sourcing and roasting the world's most delicious coffee for over a century.

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 all across the country. Bewley's places the highest priority on quality and craftsmanship. The intensity of taste lies in the master blender'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.

Hastings Hotels work closely with a range of local suppliers and producers who are passionate about the food they supply.

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serious about meat.



YELLOW DOOR



“ We love good food ”



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BELFAST FISHMONGERS

Bewley's
1840



*Superior
Oceans*



What the papers say

Elysha Krupp, Askmen.com

"In Culloden's Mitre Restaurant the finest local produce is all carefully selected by Head Chef Paul McKnight. Between the roast Baronscourt saddle of venison with pear tarte tatin, celeriac purée and Ruby Port, the Fillet of Katesbridge 28 Day Dry Aged Steak and the Braised Ox Cheek... we decided to keep fit and chose the Pan Roast Monkfish. Womp. Hey, it was delicious."

Tom Garton, Arbuturian

"In Derry, The Everglades Hotel offers exceptional service and traditional, established comfort, only a short taxi ride from the city. The restaurant brings in locals from miles around, serving great steaks, a very special afternoon tea and a pretty amazing Ulster Fry along with porridge enlaced with Bushmills whiskey."

Joris Minne, Belfast Telegraph

"The Causeurie at the Europa is getting on with the business of serving good Northern Ireland produce, cooked with skill, imagination and love. The 10oz Dexter sirloin was textbook, blackened and pink in the middle, the juicy meat like no other. 'Causeway' chips hexagonal and flat topped, just like our famous tourist attraction. You'd have to be a heartless old dog not to be charmed."

Claire McNeilly, Sunday Life

"In the Oak Restaurant at the Slieve I went for the 'chargrilled Hereford beef 8oz fillet steak' which came with huge field mushrooms and tomato concasse and coated with Bernaise sauce. The sound of 'triple cooked home cut chips' was irresistible. They lived up to my expectations – delicious!"

Helen McGurk, The News Letter

"The Sunday lunch buffet at the Ballygally is a dining experience fit for a king, with a bountiful array of gastronomic delights made from the finest locally sourced produce in Northern Ireland."

Andrew Quinn, Derry Journal

"In the Grill at the Everglades I ordered the seafood chowder to start and an on the bone ribeye steak, done rare, for my main course. It was one of nicest bowls of seafood chowder I have ever had - perfectly seasoned and it came with big pieces of salmon steak, the most delicious mussels, prawns and wholesome slice of wheaten bread to bring it all together. If my taste buds could have spoken at that very moment they would have shouted 'if I die now, I'll die happy' - the food really was amazing. The Everglades have some of the best tasting food in Derry and a visit to The Grill restaurant should be a must for all local food lovers."



CULLODEN
STORMONT
EVERGLADES
EUROPA
BALLYGALLY
SLIEVE DONARD



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