

taste

OF HASTINGS

Passionate about Local Produce

JULY

SEAS, RIVERS AND LOUGHS

ENJOY OUR
SMOKED

LOUGH NEAGH EEL
OR GRILLED
LOUGH NEAGH POLLAN

Northern
ireland

Year of Food
& Drink 2016





Smoked Lough Neagh Eel

With Pickled Rainbow Carrots &
Beetroot, Armagh Apple, Local Radish,
Comber Potatoes & Cress.

Served with **Thompson's** Hastings Blend Tea
or **Bewley's** Estate Blend Coffee.

only £10



Grilled Lough Neagh Pollan

With local Sautéed Potato,
Edamame Beans, Tomato, Capers,
Lemon & Parsley Butter.

Served with **Thompson's** Hastings Blend Tea
or **Bewley's** Estate Blend Coffee.

only £10



MAKING THE MOST OF A MOUTHWATERING YEAR

**Northern Ireland's Year of Food and Drink 2016
is a celebration of everything delicious
about this place.**

The fishing industry on Lough Neagh is one with a rich heritage and is steeped in traditions passed down over generations. Today more than 220 fishermen hold licences enabling them to fish for eels seasonally, making the industry a significant contributor to the rural economy. In 2011 the Lough Neagh Eel brand was awarded PGI (Protected Geographical Indication) status, confirming it as a unique and elite food item in Europe. This significant accolade recognised the heritage and authenticity of what are regarded as the finest eels in Europe, renowned for their texture and flavour.

Pollan is a freshwater white fish similar to herring, found only from five Irish lakes including Lough Neagh. Their population in Lough Neagh remains abundant and supports a small fish commercial fishery. The Lough Neagh Pollan claims to have been a key feature within the food heritage and traditions of this region and its people for hundreds of years, yet is still revered for its unique qualities in the 21st Century.



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