



A Celebration of Hastings Hotels local Food & Drink!

Enjoy our special menu to celebrate
this showcase of fabulous dishes made
with the finest locally sourced produce.



To Begin

*Handpicked Kilkeel White Crab
Cakes on a Bed of Fennel, Rocket and
Local Samphire Salad, Dressed with
Brighter Gold Lemon Rapeseed Oil*

Only the finest white crab claw meat,
locally sourced for Ewing Seafoods by
Kilkeel fishermen from the cold waters
of the northeast Atlantic Ocean.

£8

Main Course

*Roasted Stuffed Fillet of Pork with
Baked Armagh Apple & Prune, Gracehill
Black Pudding Croquette and a Cider Jus*

or

*Local Cider & Honey Glazed Ham Hock with
Champ, Fried Clements Hens Egg and Scraps*

Tasty and succulent pork reared by John Ferguson
from Dromara, County Down using traditional
breeds and farming methods.

£13

To Finish

*Pistachio and Clandeboyne Yoghurt Parfait,
Waggle Dance Honey from Portadown,
County Armagh and Crawford's Granola
from Portaferry, County Down.*

The secret to Clandeboyne Yoghurt's creamy
texture is a combination of the Jersey and
Holstein cattle grazing on the beautifully
lush land in Bangor, County Down and the
traditional methods used to create the
famously smooth texture.

£6

Locally Sourced Drinks

Have you tried one of our fabulous drinks
crafted from the finest local ingredients?

Apéritif

*The Symphonia
Gin Bramble*

This refreshing apéritif
celebrates the taste of the
Irish countryside. Created
using the award-winning
Symphonia No. 1 Dry Gin,
distilled locally in Benburb
by passionate gin expert,
Ric Dyer.

Accompaniment

*Whitewater Maggie's
Leap (bottled IPA)*

A formidable India
Pale Ale style beer
packed with citrus
flavours and aromas.

Digestif

Bushmills 10 Year Old

Triple-distilled from
100% malted barley, and
matured for a minimum of
10 years in mainly bourbon
barrels. Carefully balanced
to ensure precise flavour
with a smooth finish.

2 Courses

£18



Taste the Island

Taste the Island - A Celebration of our Food and Drink

is a hugely exciting new tourism initiative which Hastings Hotels are pleased to play their part in.

It is designed to provide visitors with access to authentic food and drink, high quality local ingredients and world class gastronomic experiences.



Ewing Seafoods

Northern Ireland has some of the finest fish and seafood in the world, and no one provides better quality smoked fish than Ewings.

Walter's grandfather opened the original store in 1911 and today, together with his two sons, Walter still ensures the craft of the fishmonger continues by using traditional methods that have been handed down over one hundred years.

The large brown crabs that are used to produce this beautiful dish are sourced locally for Ewing Seafoods by Kilkeel fishermen on day boats using hand lifted creels. The cold northeast Atlantic Ocean makes the crabs grow slower than some warmer waters. This, it's said, makes the crab sweeter in flavour.



The live crab are taken ashore at Kilkeel where they are cooked then processed by hand within four hours of landing. Only the finest white claw meat goes into this dish. This supplier is one of Ewing Seafoods best kept secrets. Don't be telling anyone, because they will all want to share!

Carnbrooke Meats

Established in 2011, Carnbrooke Meats, based in Dromara, County Down has established itself as one of Ireland's leading meat and poultry suppliers to the growing hospitality industry and has total commitment to quality and provenance.

Carnbrooke are proud to support local industry and use only traditional pig breeds, reared to the highest welfare standards in quality assured small local farms. One such farmer is John Ferguson.

John's pig farm is less than half a mile from the Carnbrooke Headquarters and with more than 50 years' experience behind him,

he is a leading pig farmer, only releasing his pigs to Carnbrooke when he is completely satisfied with them.

The pork is then cured by Vincent Grand in Culmore, County Londonderry. This quality pork guarantees a more succulent and flavoursome dining experience for all our guests.



Clandeboyne Estate Yoghurt

Situated near Bangor, County Down, Clandeboyne is home to Lady Dufferin - the Marchioness of Dufferin and Ava, and her small herd of Jersey and Holstein cattle.

Made using milk from both breeds using traditional methods the milk is hand-blended the old fashioned way! In spite of the estate's size, everything is done to a small scale at Clandeboyne. They know each cow by name, and even the yoghurt's lids are designed locally, painted by Lady Dufferin herself!



Waggle Dance Honey

Lyndon Wortley has only been working with bees as a hobby since 2010 but his honey has already been a resounding success!

Using hardy Northern European Bees, he gathers honey from hives in four different locations, all less than fifteen miles from his home near Portadown, County Armagh. Everything is done on a small scale, with Lyndon decanting all the honey from his own kitchen.

The catchy product name has a story behind it, as the Waggle Dance is a term for how bees communicate with one another. Where there is pollen, the bees "dance" in a figure of eight, wagging their abdomens, to communicate the direction and distance to the honey. You couldn't make it up!

