2016 Food NI Drinks Guide
Who we are

Thanks for picking up this booklet. In case you’re wondering who’s behind it, let us tell you.

We are Food NI/Taste of Ulster. We’re all about showcasing the finest food and drink from Northern Ireland. We promote the people who produce it and distribute it to shops and catering outlets. We believe we have world-class ingredients and chefs and we work tirelessly to get that message out near and far.

Our producer members represent everyone from the small artisan to the large scale distributors. We have the full support of the Northern Ireland agri-food industry. Our board of directors include all the major stakeholders.

We’re constantly in touch with the media, telling them about what are members are doing. Every week we are letting know about awards that have been won and new products that have hit the shelves.

There’ll be even more news for them next year. 2016 is the Year of Food and Drink in Northern Ireland. There'll be lots happening to promote our great food and drink both at home and abroad. Keep in touch at www.nigoodfood.com and on Facebook and Twitter.

Want to join? Have something to tell us?

Email: info@nigoodfood.com
Welcome to
Northern Ireland!

It’s an exciting time for food in Northern Ireland. After years of preparation, 2016 has been designated the Year of Food and Drink. It’s going to be a jam-packed year of celebration.

Our talented chefs and restaurants continue to gain accolades such as Michelin stars for OX and EIPIC and Bib Gourmands for James Street South Bar and Grill and the Old Schoolhouse Inn. A host of other establishments are winners in the Restaurant Association of Ireland, Food and Wine and Catex Awards to name but a few.

Our food producers are also shining on the world stage with hundreds of Great Taste Award winners including Hannan Meats, Mash Direct, Dale Farm, Punjana Tea, and En Place. They are all winning business overseas and enjoying export success.

The strength of our local produce has made an impact on the food experience our visitors can expect in our restaurants, hotels, visitor attractions, cafes, pubs and cookery schools. Our chefs have never had such a well-stocked ‘local larder’ at their fingertips. This is reflected in the magic our most talented chefs are able to conjure up on menus. Discerning foodies will delight in sampling the contemporary creativity of our chefs, while those looking to experience tradition will also find this in our food.

We’re also enjoying an increase in the variety and quality of food events celebrating local produce. From the well-established annual Flavours of the Foyle in July to the Hans Sloane Chocolate & Fine Food Festival which takes place in Killyleagh, County Down in September.

You can now buy Northern Ireland produce, including local drinks, in the Belfast International Airport shop - perfect to take a little piece of NI home to savour yourself, or to share with friends and family.

Northern Ireland, our food (and drink) so good!
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An Introduction from Felicia Matheson

My name is Felicia Matheson and I run Prohibition Ltd, a specialist craft beer distribution company. I have over ten years experience in the Northern Ireland drinks trade and set up Prohibition Ltd in response to the exciting and ever-evolving craft drinks market, and my own love of quality beer. It’s a pleasure to contribute to this brand new Food NI Drinks Guide!

The craft beer scene has been a developing worldwide trend for the last 20 years, although Northern Ireland has only witnessed a real surge of interest in the last four years. Many people here think of beer in terms of the mass marketed lagers that have dominated our drinks market. They are generally pale in colour, lacking distinctive flavour, low in alcohol and taste the same. If you have travelled in South East Asia, you will understand why the term ‘same same but different’ springs to mind.

Craft beer is different. Although I’m not a fan of the terminology, it’s a useful way to distinguish quality products from the mass market. Craft beer is made from high quality ingredients, it’s full of exceptional and often unusual flavours and should be savoured like a fine wine, not gulped down by the pint! We are starting to see a much more adventurous beer scene in Northern Ireland. People are growing more open to tasting new and interesting drink options. They’re moving away from the idea that you
should stick to traditional favourites and are embracing and exploring the vast and diverse range of beer available to them. There are so many styles and flavours available that there literally is a beer for everyone. As a result, the market here is responding and craft beer has become a real catalyst for growth in Northern Ireland.

In the last three years I have been delighted to witness the growth of local beer producers. We have grown substantially from 6 local breweries in 2012 to 23 breweries in 2015. And of course, the story isn’t just about craft beer. NI has a strong artisan cider tradition as a result of the variety and quality of our orchards. We have also seen a rise in craft distillers with award-winning ShortCross Gin blazing the trail.

Northern Ireland has a wealth of world-class food and drink producers and people here are doing a fantastic job of supporting local products. The rise in local markets is testament to that fact. However, it can be more difficult for producers of alcoholic drinks in particular to really promote their product due to our strict licensing laws. One of the aims of this guide is to highlight the diverse range of producers available here, make it easier for you to find their products, and demonstrate some exciting ways to use their products. We have a section in this guide highlighting how to incorporate these drinks into recipes and cocktails.

Food and drink go hand in hand. They can contrast, compliment and really enhance each other, making your dining experience extra special. Have fun exploring everything that NI has to offer, and keep us up to date with your imbibing adventures on Twitter using the hashtag #NIDrink16.
With monthly themes and key events already in the diary, the year is shaping up to be an extraordinary one.

Have a look at our brilliant themes month-by-month to help you plan your activity...

**JANUARY**

Breakfast Month

**FEBRUARY**

Love Local

**MAY**

Landscape & Places

**JUNE**

Love Dairy

**SEPTEMBER**

Bread & Baking

**OCTOBER**

Harvest

Here's the plan...

Year of Food and Drink

2016 Calendar
With monthly themes and key events already in the diary, the year is shaping up to be an extraordinary one. Have a look at our brilliant themes month-by-month to help you plan your activity...

**January**  
Breakfast Month

**February**  
Love Local

**March**  
Heritage & Traditions

**April**  
Brewing & Distilling

**May**  
Landscape & Places

**June**  
Love Dairy

**July**  
Seas, Rivers & Loughs

**August**  
Love NI Meat

**September**  
Bread & Baking

**October**  
Harvest

**November**  
Legacy & Learn to...

**December**  
Christmas & Premium Foods
Ciders

An orchard in Co. Armagh, home of the famous Armagh Bramley Apple. This product has received Protected Geographical Indication (PGI) Status and is used in the blend of many of the ciders in our Drinks Guide.
Armagh Cider Company

WHAT THEY DO: Craft Cider

PRODUCT RANGE

Carsons Crisp Cider is a refreshing cider with a real apple taste. Made using the Armagh Bramley Apple PGI along with a blend of cider apples.

Maddens Mellow is a traditional cider with a smooth apple taste. Made using the Armagh Bramley Apple PGI along with a blend of cider apples.

Doyles Cider is available in Dry, Medium and Sweet variations. Each one is true to its description. A refreshing cider made from Irish apples, ready to enjoy.

Doyles Summer Fruit is a light cider with a fruity twist.

Doyles Autumn Berry is a light cider with an added dash of berries.

Doyles Honey is a really smooth medium cider with a hint of honey.

Molly's Mulled Cider is Christmas in a glass. The Irish alternative to mulled wine.

AWARDS


Molly’s Mulled Cider 2014 Gold Blas na hEireann Irish Food Awards
Keltic Gold 2014 Bronze Medal Great Lakes International Cider & Perry Competition

STOCKISTS / WHERE TO BUY
Available throughout NI in Winemark, Tesco and Asda. Please contact Armagh Cider Company for a list of distributors.

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
Tours are welcome by arrangement

Do you have any annual Open Days?
Yes. Bank of Ireland Open Farm Weekend in June, and other days advertised on our Facebook page.

GET IN TOUCH...
Sales Contact:
Helen Troughton
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www.armaghcider.com
Kilmegan Cider

WHAT THEY DO:    Craft Cider

/Kilmegan Cider

PRODUCT RANGE

Kilmegan “Real” Cider 6.8% abv. A 100% pure juice cider. This a fully dry, naturally carbonated cider. Classic cider notes on the nose with a crisp, clean finish. Perfect with Seafood, Pork, Pasta and cheese.

Kilmegan “Farmhouse” Cider 5.9% abv. A 100% pure juice cider, sweetened with late season eating apple juice. Hints of grape and caramel on the nose, soft tannin mouth feel, followed by a soft caramelised apple finish. Perfect with Shellfish, barbequed food and cheese.

Kilmegan “Wid Elderflower infused” Cider 4% abv. A lightly carbonated, medium sweet, Cider has been quoted by many as “Summer in a glass. Full sweet apple flavours with hints of honeydew melon, concluding with a subtle floral finish. Perfect with barbequed food and salads.

STOCKISTS / WHERE TO BUY

AWARDS

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
We will be ready in Spring 2016

Do you have any annual Open Days?
Not at present

Additional Information
Kilmegan Ciders are all handcrafted, in small batches, using a traditional rack and cloth press. Other than small quantities of sulphites used at the initial juice stage, no other chemicals are used in our production method. Suitable for vegans, all our ciders are gluten free.

GET IN TOUCH...

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Long Meadow Cider

WHAT THEY DO:  Craft Cider

_MEDIUM CIDER_ (4.5%)  This is a sharp, refreshing, crisp cider a real thirst quencher made from 100% apple grown and harvested on our home farm, a taste of pure apple of pale golden colour and lightly carbonated, available on draft and in 500ml bottles.

_BLOSSOM BURST CIDER_ (4.5%)  This is a smooth, mellow, slightly sweeter cider made from 100% apple grown and harvested on our home farm of golden colour and lightly carbonated, a great accompaniment with any meal, available on draft and in 500ml bottles.

_OAK AGED CIDER_ (6%)  This is a dry, boisterous cider aged in oak barrels for a number of seasons allowing apple and oak to infuse with one another, of darker golden colour and lightly carbonated also made from apples grown and harvested on our home farm.

AWARDS

STOCKISTS / WHERE TO BUY

Please contact us directly for details.

Is your facility suitable for Media Visits?
Our facility will be available for media visits April/May 2016

Is your facility suitable for pre-arranged visits from the general public?
Our facility will be available for public visits, food & drink tours April/May 2016

Do you have any annual Open Days?
We plan to have open days in May 2016 as well as Open Farm Weekend in June 2016

Additional Information
We are a family run business established in January 2014 and the result of an ambitious diversification programme, all our products are 100% natural with no concentrates, artificial colours or ingredients added. Our Motto: FROM PLANT TO POUR.

GET IN TOUCH...

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Peter McKeever

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075 4344 4866 - Peter

Email:
info@longmeadowcider.com

Web:
www.longmeadowcider.com
Mac Ivors Cider Co.

WHAT THEY DO: Craft Cider

PRODUCT RANGE

Mac Ivors Medium Cider 4.5% Pours clear gold with lively carbonation. Aroma of apple skin and candy floss. Sweet red apple character with crisp, clean finish. Available in 500ml bottles and 30L Kegs.

Mac Ivors Dry Cider 5.6% Pours clear gold with light carbonation. Aroma of pear and toffee apple. Crisp with lingering tannins giving a long, dry finish. Available in 500ml bottles.

AWARDS

The International Brewing and Cider Awards 2015: Gold medal and the acclaimed Champion Cider award for Mac Ivors Traditional Dry Cider (5.6% ABV). Dublin Beer and Cider championships 2015: Bronze medals for MacIvors Medium and Traditional Dry ciders. International Cider Awards 2015: Traditional Dry Cider awarded Gold in the ‘Open Apple with 2.5-7.5% ABV Class’ Traditional Dry Cider – Silver Medal Winner, Cider 5% and above at the INTERNATIONAL BREWING AWARDS 2013 Great Taste Awards 2013: One Gold star awarded to MacIvors Tradtional Dry Cider. National Trust Fine Farm Produce 2013 awards for both Mac Ivors Medium and Mac Ivors Traditional Dry. Mac Ivors Medium and Mac Ivors Traditional Dry both feature in McKenna’s Guides, Best in Ireland 2013.
STOCKISTS / WHERE TO BUY
SuperValu/Centra Stores across Ireland, Tesco Extra stores across Ireland, O’Brien’s Wines, Next Door Group, Carryout Group, O’Donovan’s Group, Molloy Group and all good independent off sales and pubs.
Distributor; Drinks Inc.

Is your facility suitable for Media Visits?
Yes, please contact us

Is your facility suitable for pre-arranged visits from the general public?
Not currently

Do you have any annual Open Days?
Not at the minute

GET IN TOUCH...
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www.macivors.com

WHAT THEY DO: Craft Cider and Apple Juice

PRODUCT RANGE

Apple Juice Range: Locally produced pure natural apple juice is made from the finest quality apples, freshly pressed and bottled in Co. Armagh. We produce an extensive range of apple juices ranging from a very sharp juice to a very sweet juice blended with pears and berries.

Cider Range: A high quality refreshing craft Cider from Co. Armagh, ‘McCann’s Apple County Cider’ is produced using locally grown fresh apples, the cider is made in small batches using traditional methods to capture that extra taste and with a higher percentage of apple juice than normal ciders.

STOCKISTS / WHERE TO BUY

Supermarkets and Independent retailers within Ireland. Contact directly for distribution details.
Is your facility suitable for Media Visits?
Yes, appointment only.

Is your facility suitable for pre-arranged visits from the general public?
Yes, appointment only.

Do you have any annual Open Days?
Not at present, but will have in the future.

Any special editions?
Watch this space in the near future!

Additional Information
Bottle Size: Range of 330ml / 500ml / 750ml / 1litres both in glass and PET
Case Size: 24 / 12 bottles per case

GET IN TOUCH...
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Carn Food Park
Portadown
Co. Armagh

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Email: info@mccannapples.com
Web: www.mccannapples.com
Tempted Cider Company

WHAT THEY DO: Craft Cider

PRODUCT RANGE

Tempted Dry Cider This fruity, fresh and floral cider is not bone dry, but delivers a crisp refreshing taste that matches perfectly with food.

Tempted Medium Dry Cider With a generous proportion of bittersweet cider at its core this cider has a real depth of flavour and long smooth finish not to be missed.

Tempted Sweet Cider Lower in alcohol, by the addition of lots of apple juice, with a pleasing slightly dry finish this cider will quench many a summer thirst.

Tempted Strawberry Cider A blend of sweet cider, strawberry wine and apple juice. Thanks to all the apple juice, one bottle probably counts as one of your 5-a-day!

djs juice Pure pressed Co. Armagh apple juice described as just like drinking apples.

dj’s winter spiced juice dj’s winter spice is made by adding traditional winter spices to our pure apple juice. Served warm, it’s a great way to banish winter chills.

AWARDS


Strawberry; Winner of Cider Category in the 2015 Irish Quality Food Awards Summer Sweet; Winner of the Gold award 2015 National Irish Food Awards (Blas na hÉireann)

STOCKISTS / WHERE TO BUY
Available in most premium independent off-sales bars and restaurants. Distributors; Drinksology (NI), The Dalcassian Wine and Spirits Company Limited (ROI)

Is your facility suitable for Media Visits?
Yes, please contact us

Is your facility suitable for pre-arranged visits from the general public?
Not currently

Do you have any annual Open Days?
Not at the minute

GET IN TOUCH...
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Web:
www.temptedcider.com
Crafted here, not imported here.

Northern Ireland
Our food. So good.
Clearsky Brewing Company

WHAT THEY DO: Craft Beer

PRODUCT RANGE

Fulcrum Wheat Beer is a refreshing local twist on a traditional European beer style. Brewed with Bavarian hops to retain the subtle flavours of traditional wheat beer - a light creamy citrus nose, a delicate taste of light clove & banana with a hint of caramel – that finishes with clean crisp refreshment.

Fulcrum matches lighter foods perfectly. Try Fulcrum with Chicken, fish or salad. It’s subtle flavour will compliment, it’s citrus finish will cleanse the palate.

Rowlock IPA is a premium crafted American style IPA. Brewed with additional wheat, 3 distinct American and 2 European hop varieties Rowlock brings together a smooth silky mouth-feel, interesting hop flavours that develop with each taste and crisp dry refreshment.

Rowlock matches heartier foods best. Try Rowlock with Roast beef or steak. The beef or steak works well with the sweetness of the malt and the bitterness of the hops. The citrus hoppy finish will have you coming back for more.

AWARDS

STOCKISTS / WHERE TO BUY

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
Yes

Do you have any annual Open Days?
Not at the minute

GET IN TOUCH...
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www.nigoodfood.com
Drinks Guide 2016
Hercules Brewing Company Ltd

WHAT THEY DO: Craft Beer

PRODUCT RANGE

Yardsman Lager Yardsman Craft Lager is a delicate, well balanced beer with a mild floral hop character.

It is unique, in that it is filtered through Irish linen, an matured for 6 weeks to allow the beer to mature and develop its smooth and full bodied character. It’s delicate and easy drinking style, which is a perfect combination for food, belies its 4.8% ABV.

Yardsman Belfast Pale Ale This tripled hopped 5.6% Ale has a soft delicate floral hop forward bouquet with rich caramels. Well balanced fruity front palate with a dry full bodied citrus finish.

AWARDS

Gold Medal @ Monde International Quality Awards 2015

STOCKISTS / WHERE TO BUY

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
Not at the minute

Do you have any annual Open Days?
None currently planned

Additional Information
We are the first Craft Brewery in Belfast for 160 years.

GET IN TOUCH...

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Niall McMullan

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Web:
www.yardsmanlager.com
Hilden Brewing Company

**WHAT THEY DO:** Craft Beer

/Facebook: /Hilden-Brewery  
/Twitter: @hildenbrewery

**PRODUCT RANGE**

*Belfast Blonde* A clean tasting pale beer with a pleasant and distinct hop character lingering at the end.

*Headless Dog* A pale hoppy ale produced with North American cascade hops and Munich malt.

*Hilden Irish Stout* A classic, Irish, dry and full-bodied stout.

*Titanic Quarter* A pale ale brewed with the beers in mind that were once shipped from the UK around the world. Clean and refreshing with a good level of bitterness.

*Cathedral Quarter* A rich, warming premium beer, a classic red Irish ale with a full bodied flavour.

*Twisted Hop* A new Irish classic with lots of Aroma, bitterness and hop flavour. Twisted Hop is a strong premium pale ale.

*Barney’s Brew* This straw coloured beer is produced with malted barley, a predominantly wheat grist and spiced with cardamon, corriander and black pepper. This beer was initially produced to mark the 200th anniversary of Barney Hughes’s birth.

*Hilden Halt* A premium, traditional Irish red ale. Hilden Halt has a malty, mild hop flavour and medium bitterness.
AWARDS
Twisted Hop- Winner of inaugural Dublin Cup at The Alltech International Craft Beer Convention.

STOCKISTS / WHERE TO BUY
Distributors; Drinks Inc. (NI), Michael Slattery Wines (ROI), or directly from our brewery.

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
Yes

Do you have any annual Open Days?
Hilden Beer & Music Festival
A case of bottled beer is 12x500ml

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Hillstown Brewery

WHAT THEY DO: Craft Beer

WHAT THEY DO:

Craft Beer

PRODUCT RANGE

The Spitting Llama: Irelands champion Belgian ale, a strong golden ale packed full of aromatic spices.

The Goats Butt: a refreshing wheat and rye hybrid beer that has delicious ripe summer fruit flavours and aromas of banana with a gentle spice note from the rye.

Massey Red Ale: a traditional sessionable Irish Red Ale with great malty flavours and a modern addition of hops that make it truly delicious, chocolate and caramel notes make a smooth finish.

Horny Bull Stout: a full bodied stout bursting with flavours of coffee, liquorise, chocolate and a huge addition of fruity hops perfectly balanced with roasted flavours.

AWARDS

1. Spitting Llama - Best Belgian Style Ale - All Ireland Craft beer Championship 2015

2. The Goats Butt - 2nd Best in Category Wheat Beer - All Ireland Craft beer championship 2015

STOCKISTS / WHERE TO BUY
Province wide in all good craft beer off sales, restaurants and bars, if you want it in a stockist near you then drop us a line and we’ll make it happen. Distributors; Drinks Inc.

Is your facility suitable for Media Visits?
Yes via appointment

Is your facility suitable for pre-arranged visits from the general public?
Discussed via appointment only

Do you have any annual Open Days?
Yes we have several open farm days throughout the year. Please see our facebook page

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Deborah Mitchell

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Email:
info@hillstownbrewery.com

Web:
www.hillstownbrewery.com
Northbound Brewery

WHAT THEY DO: Craft Beer

PRODUCT RANGE

08 Kölsch Style Beer: Great Taste Award recipient 2015 - bright straw coloured beer that imparts a subtle aroma resulting in a smooth and slightly sweet flavour, with a pleasing mild bitter finish.

26 Pale Ale: is a nicely balanced, refreshing and aromatic ale with a bold hop character. The New Zealand Sauvin hops impart a tangy taste on the palate.

33 Sticke Alt: the only Altbier produced in Ireland, it is a rich dark coloured & full bodied beer. 33 imparts roasted chocolate notes and a clean smooth finish. The Sticke version of the Altbier allows a more adventurous use of malt, hops & ABV.

BOTTLE SIZES AND CASE SIZES THAT YOU PRODUCE?

Northbound beer bottles are 500ml and the reason for this is that we want the consumer to pour our beers and savour the beer. We feel that you use all of your senses when tasting beer and your senses are best used when the beer is poured for e.g. sight, smell, taste.

AWARDS

Great Taste Award 2015

STOCKISTS / WHERE TO BUY

Lots of cafes, hotels, restaurants and off-licences across Northern Ireland. Distributors; Rob Bros Wine Merchants Portadown (NI), Fourcorners (ROI), and Western Beverages Ltd (ROI).
Do you have any limited editions or seasonal specials?
Yes, we are about to bottle a seasonal Northbound IPA beer that uses the highly sought after Nelson Sauvin hop that comes from New Zealand.

**Is your facility suitable for Media Visits?**
Yes

**Is your facility suitable for pre-arranged visits from the general public?**
Yes

**Do you have any annual Open Days?**
No

**Additional Information**
We are passionate about crafting beers that use only water, malt, hops, yeast and the knowledge of our IBD qualified Master Brewer, David.

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**GET IN TOUCH...**

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Martina Rogers

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Eglinton
BT47 3XX

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Pokertree Brewing Company Ltd

WHAT THEY DO: Craft Beer

PRODUCT RANGE

Ghrian Golden Ale 4.5% ABV. Light and delicately flavoured with new world hops, coriander seed and lemon peel this is summer in a glass.

Red Earl Ruby Ale 5.5% ABV. Full bodied, dark and brooding this is an Irish Red with a difference. Dry and fruity its not as sweet as most other Irish reds, but has a satisfying morish finish.

Seven Sisters Treacle Oat Stout 5.2% ABV. A beautifully flavourful and smooth stout brewed with real treacle and Irish oats to create a memorable, silky Irish stout.

Dark Nirvana Cascadian Ale 6.5% ABV. Brewed to celebrate Kurt Cobain’s roots to the village of Carrickmore, County Tyrone this smoky, dry hopped beast of a beer uses real espresso coffee to create a totally uniqe beer.

Pokertree Original Ginger Beer 4.0% ABV. A light and refreshing alternative to traditional beers. We use real barley malt and ginger in our Ginger Beer to create a light and invigourating drink. Drink over ice and enjoy!

Little Barney West Coast IPA 5.0% ABV - Little Barney is a collaborative beer brewed between Pokertree Brewing Company and Marble Brewing in England. This beer is beautifully balanced between bitter hops and malt sweetness. Slightly amber in colour and at 5% ABV Little Barney is a firm favourite amongst the craft beer market.

STOCKISTS / WHERE TO BUY

Our beers can be bought in selected outlets across Ireland. Please refer to our website www.pokertreebrewing.co.uk for a full list. Distributors; Prohibition NI, AFT Drinks Omagh.
Is your facility suitable for Media Visits?
We welcome media and trade visitors but booking ahead is required.

Is your facility suitable for pre-arranged visits from the general public?
We currently do not have the facility to undertake larger tour groups but individual visits can be arranged by contacting the brewery directly.

Do you have any annual Open Days?
We currently do not operate open days but plan to do so in the future.

Additional Information
Our beers are all made the old fashioned way. We use only natural ingredients and never use any artificial ingredients, additives or preservatives in our products. All our beers are vegan friendly and were possible use locally sourced ingredients. Each beer has been developed to taste great alone - but they go even better with food!

GET IN TOUCH...
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Carrickmore
Omagh
County Tyrone
BT79 9JY

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02880761923

Email:
info@pokertreebrewing.co.uk

Web:
www.pokertreebrewing.co.uk
**Whitewater Brewing Co. Ltd**

**WHAT THEY DO:** Craft Beer

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**PRODUCT RANGE**

- **Belfast Lager** 4.5% ABV; Crisp & full flavoured, this continental style premium lager is brewed with the finest Saaz hops, rich in aroma and taste.

- **Belfast Ale** 4.5% ABV; Whitewater’s most popular brew, this aromatic russet ale is brewed with the addition of wheat and roasted barley. Rich fruitiness and gentle hop flavour leading to its smooth succulent finish.

- **Bee’s Endeavour** 4.8% ABV; A wonderful golden ale with the flavoursome combination of honey & ginger, gentle warmth to the aftertaste.

- **Hoppelhammer** 6% ABV; A triple-hopped 6% abv India Pale Ale, delivering up-front American hops and rich fruit flavours.

- **Maggies Leap** 4.7% ABV; A formidable India Pale Ale style beer brewed with Australian, New Zealand hops & American hops. Packed with citrus flavours, the ideal partner for spiced food…..or enjoyed just on its own.

- **Belfast Black** 4.2% ABV; Roasted barley, rolled oats, chocolate & black malts combine to produce our traditional Irish stout, brimming with flavour. The gentle coffee aroma is balanced wonderfully by rich hop flavours.

- **Copperhead** 3.7% ABV; A bright copper-coloured Pale Ale with a sessionable 3.7% abv. Dry nutty aroma, with hop-centred taste, citrus and spice flavours.

- **Clotworthy Dobbin** 5.0% ABV; A rich ruby porter style beer with lashings of hoppiness and plenty of fruit & toffee on the palate.

- **Hen, Cock & Pigeon Rock** 4.8% ABV; A punchy red ale delivering a blast of hops to the mouth and nose. Named after 3 summits in our splendid Irish Mourne Mountain range.

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**STOCKISTS / WHERE TO BUY**

Tesco / Sainsburys / ASDA / Supervalu / The Vineyard, Ormeau Road / Wineworks, Saintfield / bars and restaurants across Northern Ireland, particularly Belfast. We mostly distribute ourselves but also through Tennants and Bells.

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AWARDS

(2) Belfast Ale; Great Taste Awards 2015 1 gold star / Great Taste Awards 2012 – 1 gold star / International Beer Challenge 2014 – Bronze

Is your facility suitable for Media Visits?
Not at present but we are expanding over the next year and soon will have the facilities. We are connected to The White Horse Inn, Saintfield and any visits required would be welcomed.

Do you have any annual Open Days?
Not at present but will in the near future.

GET IN TOUCH...

Address:
40 Tullyframe Road
Kilkeel
BT34 4RZ

Tel:
028 4176 9449

Email:
info@whitewaterbrewery.com

Web:
www.whitewaterbrewery.com
Blended & bottled here.

Northern Ireland
Our food. So good.

Rademon Estate Distillery in Downpatrick, home of the award winning Shortcross Gin.
Old Bushmills Distillery

WHAT THEY DO: Spirits - Whiskey

PRODUCT RANGE

The Bushmills brand portfolio includes five award-winning whiskies: Bushmills Original, Black Bush, Bushmills 10 Year Single Malt, Bushmills 16 Year Single Malt and Bushmills 21 Year Single Malt. We also have our Distillery Reserve, a 12 Year Single Malt available to taste and buy only from the Distillery. The label on this whiskey can be personalised by our Gift Shop. All our whiskies can be purchased online (for UK and Ireland) at mail.order.bushmills@bushmills.com.

Bushmills Irish Whiskey is made at Ireland’s oldest working distillery in County Antrim, Northern Ireland on the beautiful North Coast. Our original grant to distil was signed in 1608 by King James 1st and there has been distillation in the area since then, using the unique water from our own stream and Irish barley. The Bushmills Brand Experience encompasses guided tours around a working distillery with all the associated sights and smells, tutored whiskey tastings, a specialist whiskey shop and a well-stocked gift shop with exclusive Bushmills merchandise. At the conclusion of your tour you will be offered a whiskey or a soft drink in our 1608 Bar. There is also a restaurant serving lunches and Bushmills inspired treats throughout the day.

Bushmills is the only distillery in Ireland to make triple-distilled single malt whiskey. During your tour you will see the copper potstills used to distil this special spirit. The triple-distillation is at the heart of all Bushmills whiskies and creates a unique combination of smoothness and richness.
STOCKISTS / WHERE TO BUY

Please contact Patrick Morgan via email, or the Distillery Shop

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
Yes - The Distillery Visitor Centre is open 7 days a week. Booking accepted for groups of 15 plus.

Do you have any annual Open Days?
No

Additional Information
Bottle Size – 50ml available in Bushmills Original and Bushmills Honey at the Distillery Visitor Centre
70cl available in all variants.
1 litre available in Bushmills Original/ Black Bush
Case Size 6 or 12

GET IN TOUCH...

Sales Contact:
Patrick Morgan

Address:
2 Distillery Road
Bushmills
Co. Antrim
BT57 8XH

Tel:
028 2073 3228 - Distillery Shop
077 34 12 8048 - Patrick Morgan
028 2073 3218 - Distillery Tours

Email:
Pmorgan@proximospirits.co.uk
visitors.bushmills@bushmills.com

Web:
www.bushmills.com
Hughes Craft Distillery

WHAT THEY DO: Craft Spirits & Liqueurs

@RubyBlueVodka @RubyBlueLiqueur

PRODUCT RANGE

RubyBlue Premium Vodka Distilled from Potatoes for Flavour & Purity
40% ABV / 80 Proof, 700ml, RRP £26.99
Tasting Profile: RubyBlue is Irelands First Potato Distilled Vodka
It’s Ultra Smooth with an appealing nose with subtle notes of vanilla and crisp apple. It is creamy, well-rounded with a heartening earthiness and a long clean finish.

RubyBlue Liqueurs 17% abv are ultra-smooth spirits that taste like real fruit, because they’re made with real fruit, handcrafted in small batches from quintuple distilled Irish grain spirit and authentically infused with all natural fruit, they deliver true flavour without the syrupiness often expected. Popular to sip on ice, make cocktails but add to champagne or sparkling wine for something wonderful.

STOCKISTS / WHERE TO BUY

Supplying Duty Free Travel Retail sites throughout Ireland, Top Restaurants, Style Bars and Hotels. Independent Off-Licenses, Supervalu, Centra, Tesco, Spar, Specialist Food & Drink Retailers, On-line Liquor Stores & Premium Supermarkets. Exporting to Australia, Lebanon, Luxembourg, Finland and Looking for new global opportunities. Online accounts include; Amazon, Ocado, Celticwhiskeyshop. Our distributors are; Drinksology, JN Wines, Galvins Wines & Spirits.

www.nigoodfood.com

Drinks Guide 2016
AWARDS

Is your facility suitable for Media Visits?
Yes it’s a small SALSA approved site & we can create an interactive visit.

Is your facility suitable for pre-arranged visits from the general public?
We can offer pre booked Visits & Tours for groups of 10.

Do you have any annual Open Days?
Not currently.

Additional Information
Hughes Craft Distillery is a family Business based in Co Antrim, Run by husband and wife team (Stuart & Barbara Hughes).

GET IN TOUCH...

Sales Contact:
Barbara Hughes

Address:
504 Enterprise Crescent
Ballinderry Road
Lisburn
Co Antrim
BT28 2BP

Tel:
077 8011 7743

Email:
Barbara@HughesCraftDistillery.com

Web:
www.HughesCraftDistillery.com
Shortcross Gin
Rademon Estate Distillery

WHAT THEY DO: Spirits - Gin & Whiskey

PRODUCT RANGE

Shortcross Gin is Northern Ireland’s first premium craft gin, distilled with pride at Rademon Estate Distillery in Crossgar, County Down. Their small batch philosophy ensures that every aspect of the gin meets their exacting vision. From foraging in the surrounding country estate for botanicals, to labeling, signing and wax dipping every bottle – everything is crafted and perfected by hand.

A classical gin, with a unique twist; best described as floral meadow, wild berries and grassy notes. It is a smooth gin, with an exceptionally long finish.

Delicious over ice with a premium tonic water, such as Fever-Tree and a peel of fresh orange, or even drunk neat as a sipping gin.

AWARDS

IWSC Silver Outstanding, San Francisco World Spirits Competition Silver Medal & The Spirits Business, Gold (Super Premium Gin) and Silver (Micro Distillery).

STOCKISTS / WHERE TO BUY

Available across Northern Ireland in all good bars, restaurants, hotels and independent off licenses, as well as London Fortnum and Mason and Dublin’s Celtic Whiskey Shop. Please contact us if you would like to stock Shortcross Gin.

Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
Our Visitor Experience Centre will launch in 2016! Visit our website for details.

Do you have any annual Open Days?
Not at the minute

Additional Information
Rademon Estate Distillery has recently casked their first batch of Irish Malt Whiskey. Ready for release to the public in August 2018!

GET IN TOUCH...

Sales Contact: Fiona and David Boyd-Armstrong

Address: Rademon Estate Distillery Downpatrick County Down N. Ireland

Tel: 028 4483 0001

Email: hello@shortcrossgin.com

Web: www.shortcrossgin.com
Speciality Drinks

Grown here, not flown here.

Northern Ireland
Our food. So good.
WHAT THEY DO: Speciality Drinks

Mór Drinks is a new company from the same people behind Pokertree Brewing Company.

The ethos is a range of premium, healthy drinks to be enjoyed anytime that use real fruit and have minimal calorific content.

Mór drinks will be the perfect refreshing accompaniment to any meal, great on the go or as a mixer befitting the very best cocktails.

There will be 6 interesting and unique flavours including: Rhubarb and Ginger, Lemongrass and Basil, Lemon and Pink Grapefruit, Ginger and Lemon, Cucumber and Mint and Cranberry and Lime.

Mór drinks will be made in small batches by hand to capture the unique flavours of real ingredients. It is expected Mór drinks will be on sale by March 2016.
Is your facility suitable for Media Visits?
We welcome media and trade visitors but booking ahead is required.

Is your facility suitable for pre-arranged visits from the general public?
We currently do not have the facility to undertake larger tour groups but individual visits can be arranged by contacting the brewery directly.

Do you have any annual Open Days?
We currently do not operate open days but plan do do so in the future.

GET IN TOUCH...

Sales Contact:
Emma Nugent

Address:
The Brewhouse
357b Drumnakilly Road
Carrickmore
Omagh
County Tyrone
BT79 9JY

Tel:
028 8076 1923

Email:
info@mordrinks.co.uk

Web:
www.mordrinks.co.uk
Papas Mineral Company

WHAT THEY DO: Speciality Drinks and Cordials

PRODUCT RANGE

Papas Original Ginger Wine made from hundred year old recipe. It packs a mighty kick when paired with whiskey.

Papas Traditional Clove Cordial add to rum or brandy for a delicious heart warming toddy.

Papas Spiced Winterberry Cordial a blend of fruit juices and spices. Add it to red wine for an instant mulled wine.

Papas Traditional Sarsaparilla can be used to spice up a multitude of cocktails and also makes a perfect blend with spiced rum.

STOCKISTS / WHERE TO BUY

Speciality food shops across Northern Ireland. Please contact us directly if you would like to stock any of our products.
Is your facility suitable for Media Visits?
Yes

Is your facility suitable for pre-arranged visits from the general public?
No

Do you have any annual Open Days?
No, not at the minute.

Additional Information
All products are handmade in Northern Ireland to traditional recipes.

GET IN TOUCH...

Sales Contact:
Wayne Adair

Address:
39 Bayview Rd
Bangor
BT19 6AR

Tel:
078 8653 8603

Email:
info@papasmineralcompany.com

Web:
www.papasmineralcompany.com
DISTRIBUTOR OF LOCAL CRAFT DRINKS
INCLUDING BOUNDARY, POKERTREE & SHORTCROSS GIN

WE ALSO OFFER BESPOKE TASTINGS FOR PRIVATE
AND CORPORATE EVENTS AND DRINKS DINNERS
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Co. Down, BT19 6JP
tel. 028 91450114
email. info@neillwine.com
www.neillwine.com

Bay Wines
2 Station Square, Helen’s Bay
Co. Down, BT19 1TN
tel. 028 91853650
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The 3 C Guidelines

When it comes to successful beer and food matching, you really can break it down to three simple rules. Compliment, Contrast and Cut-through (or Cleanse).

Compliment

As the title suggests, this is when you pick flavour notes in a beer that compliment flavour notes in a dish, when the two sit in harmony with each other. Lighter beers with citric flavours matched with white fish. Coffee Stouts matched with chocolate desserts.

Contrast

This is when you pick flavour notes in a beer that sit in contrast with the accompanying dish, when the flavours sit in opposite corners of the taste spectrum, yet for some reason they work together.

A perfect example of this is Irish wheat beer with spicy Thai, Indian or Mexican dishes. While you would think salty, spicy dishes wouldn’t work with a beer that is known for its fruity and yeasty banana flavour notes, they really do.
Cleanse / Cut-through

This is a reference to one taste cutting through another, cancelling an opponent out and cleansing the palate. Usually with beer this means the dry bitterness of the hop character cancelling out an oily or creamy opposing taste. A popular Irish match that fits with this rule is a balanced but hoppy IPA accompanying creamy blue cheese. The hops in the IPA give a crisp dry taste that will cut through the creamy cheese.

Contributed by Stephen McKenna at Clearsky Brewing Company.
Belfast Blonde
Glazed Pork Belly

**Brewery:** Hilden Brewery
Hilden Brewing Company was established by Ann and Seamus Scullion in 1981 in the courtyard of Hilden House, the former home of the Barbour linen barons. Here the Scullions reintroduced into Ireland the tradition of a local brewery making beers of distinctive character and taste. Hilden is now the oldest independent brewery on the island of Ireland.

**Beer:** Belfast Blonde
A light, crisp tasting pale beer with a pleasant and distinct hop character lingering at the end. Using “Saaz” and “Hersbrucker” hops from the Czech Republic and Germany.

**Ingredients:**
One pork belly
500ml Belfast Blonde
1 onion
1 carrot
1 leek
1/2 bulb fennel
150g Honey
35g Brown sugar
Rock salt
Thyme
600g Maris piper potatoes 80ml
Whipping cream
20g butter
1-2 tbsp Whole grain mustard
1/2 Celeriac
Mayonnaise to bind
Salt and pepper for seasoning Flap leaf parsley

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**ABOUT THE CHEF**

Michael McAvana
Chef
Molly’s Yard
Tel. 028 9032 2600

**First Job:**
Belvoir Golf Club

Inspired by the cooking of his mum and grandmother and the relentless rock & roll of Slash!

**Chef Hero:**
Anton Mosimann
Method

For the pork

Rub a good handful of the rock salt into both sides of the pork and place in a container with the thyme and refrigerate for 12-24 hours.

The celeriac remoulade can be prepared 24 hours in advance. For this grate half a celeriac, bind with mayo and season with salt and pepper and chopped parsley to taste. Preheat an oven to 150°C.

When the pork belly has marinated, remove the thyme and wash off all the salt.

Roughly chop the onion, carrot, leek and fennel and place on the bottom of an oven proof dish, and place the pork on top.

In a pot, warm the Belfast Blonde, add the honey and sugar and allow to dissolve. Pour this liquor over the pork and wrap well ensuring a good seal.

Put the dish in the oven and cook at 150°C for 30 minutes.

Turn the temperature down to 100°C and cook for a further 3 to 3.5 hours until the belly is tender.

Once the belly is tender, remove from the oven and allow to cool uncovered for 30 minutes. After 30 minutes remove the pork belly and allow to cool further so as it can be portioned easily.

Reserve the liquor from cooking - this will make the glaze.

Allow the liquor to stand and remove any fat residue.

Place in a pot and reduce until the liquid becomes like a light syrup.

Peel and dice the potatoes to approx 1 inch cubes, simmer in well salted water until easily pierced with a fork.

Drain and mash and combine with the cream, butter and whole grain mustard, adding the mustard according to taste. Season with salt and pepper.

To serve

Preheat an oven to 180°C

Place the portioned pork on a tray and heat through. Once warmed generously brush on the Belfast Blonde glaze and return to the oven for a few minutes until the glaze is sticky and bubbles. Repeat the process to achieve a good coating on each portion.

Serve on a plate with the mash and remoulade.
Roast Guinea Fowl with Morel Mushrooms, Heritage Carrots, Confit Potatoes and Bushmills Whiskey Cream Sauce

**Distillery:** Old Bushmills Distillery  
**Spirit:** Bushmills Whiskey

**Ingredients:**
- 2 whole guinea fowl
- 2 heritage carrots
- 100g Savoy cabbage
- 6 asparagus spears
- 16 morel mushrooms
- 200g button mushrooms
- 50g oyster mushrooms
- 2 large Maris Piper potatoes
- 500g duck fat
- 50g breadcrumbs
- Butter
- Thyme
- Garlic Puree

**For the sauce**
- 100mls Bushmills Whiskey
- 2 shallots
- ½ clove of garlic
- 200mls reduced chicken stock
- 200mls double cream
- Salt and pepper

**ABOUT THE CHEF**

Chris Moran  
Head Chef  
The Bushmills Inn  
Tel. 028 2073 3000

**Chef Hero:** Joël Robuchon

**Why do you love being a chef?** Working with the produce around me. There’s also a certain freedom in cooking, you have a set of rules but really you get to make your own rules in your kitchen. I enjoy that.

**Describe a typical day in the kitchen.** There is no such thing as a typical day for me as in a hotel kitchen as there is always something different happening!
Method

Cut the Maris Piper potatoes into cylinder shapes and parboil. Roast in a pan with hot butter, add salt and pepper and thyme and roast slowly over a slow heat.

Cut the Savoy cabbage and peel the asparagus and blanch in hot water in separate pots. Blanch the heritage carrots in chicken stock.

Dice the shallots and pan fry them with the morel mushrooms, adding a small teaspoon of garlic puree.

Slice the button mushrooms and pan fry them with butter, salt and pepper and thyme. Add a dash of double cream and place in a blender. Pass through a light sieve, ready to pour over the guinea fowl.

To make the stuffing for the ballotine, sweat down the following: diced morel and oyster mushrooms, 50g of shallots, ½ clove of garlic, 50g butter, 50g breadcrumbs and a sprig of thyme.

To prepare the ballotine, bone out the thigh and stuff with the mix above. Roll in cling film and then poach in chicken stock for 12 minutes. Take out of the cling film and let cool. Pan fry on a medium heat, season the legs and breast and let them caramelize. Place in an oven at 180 degrees for 7 minutes and then rest for 4 minutes. Slice and serve with the potatoes, vegetables and Bushmills Whiskey cream sauce.

For the sauce

Take the guinea fowl off the bone and portion up. Chop up the carcass and dice the shallots and sweat down with garlic until lightly brown. Add the Bushmills Whiskey and reduce by two thirds. Add the chicken stock and reduce by half. Finally add the double cream and reduce by a further half.
Crispy Pork Belly with Celeriac & Apple Remoulade and Celeriac & Apple Purees

**Brewery:** Armagh Cider Company

**Cider:** Carsons Crisp Cider

**Ingredients:**

**Pork belly**
- 1/2 Pinkertons pork belly, skin left on
- 1 large black pudding sausage, thinly sliced
- 250g breadcrumbs (to pane)
- 1 onion
- 2 carrots
- 2 celery sticks
- 570ml Carsons Crisp Cider
- Dash oil
- 1 knob of butter
- Salt

**Celeriac & apple remoulade**
- 1 large celeriac, peeled & sliced finely
- 1 large Armagh Bramley apple
- 1 onion, thinly sliced
- 2 garlic cloves, chopped
- 1 pinch of fresh thyme
- 3tbsp wholegrain Mustard
- 100ml cream
- 30g butter

**Apple purée**
- 4 Armagh Bramley apples, peeled, cored & chopped
- 100g sugar
- 100ml Carsons Crisp Cider

**Celeriac purée**
- 1/2 celeriac, medium dice
- 500ml chicken stock
- Salt
- 1 dash lemon juice
- 50ml cream

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**ABOUT THE CHEF**

Sean Farnan
Head Chef
The Moody Boar Restaurant
Tel. 028 3752 9678

**Chef Hero:** Marco Pierre White

Sean was inspired as a young chef by the pressure and work load that chefs put themselves under to hear those few words that are not often given—beautiful, amazing, the flavours! He understood early on to never cut corners, as it will cut out flavours and this is what he bases his cooking on to this day. Food is all about the flavour; everything else is secondary.
Method
Preheat the oven to 100°C/gas mark ¼
Roughly, chop the onions, celery & carrots, place in a deep tray. Arrange the pork on top, add cider.
Cover with parchment, tightly wrap with tin foil. Cook for 8 hours until soft.
Remove from the oven & drain excess juice into a jug, store in the fridge.
Peel the skin off the warm pork belly & discard. Line tray (same size as the cooked belly) with cling film. Carefully slice belly (it’ll look like slices of streaky bacon), press them into the tray.
Place a layer of sliced pudding onto the pork, repeat the process again until finished. Cover with cling film, press with a sturdy weight & refrigerate overnight.
Remove pork & cut into 8 equally-sized portions, coat with the breadcrumbs. Keep in fridge until required.

Celeriac remoulade
Cut celeriac into julienne (very thin strips). In a pan on a low-medium heat, lightly cook the onions in butter, add garlic & thyme. Remove pork juice from fridge & remove fat from top - you will be left with a clear jelly.
Add jelly & cream to the onions. Cook until reduced by half then add the celeriac & cook, stirring occasionally, until tender. Remove from the heat, stir in mustard. Now grate in the apple & mix.

Apple purée
Place in a pan along with the sugar & cider, cook slowly until the apples are soft and there is no liquid left. Blend until smooth.

Celeriac purée
Place all of the ingredients in the stock and bring to a gentle boil. Cook for 10-15 minutes until soft & tender, strain & blend with cream & lemon juice until smooth. Pass through a fine strainer & season.
Pan-fry the pork in a little oil until golden brown on all sides. Warm the celeriac remoulade and place in the centre of the plate. Place the pork belly on top & then the warm apple purée.
Lastly put a spoonful of the celeriac puree around the plate (swipe).
Beer Battered Fish 08

**Brewery:** Northbound Brewery  
**Beer:** Northbound 08

This 08 Kölsch Style Beer, Great Taste Award recipient 2015 - bright straw coloured beer that imparts a subtle aroma resulting in a smooth and slightly sweet flavour, with a pleasing mild bitter finish.

**Ingredients:**
- 300g self raising flour
- 60g cornflour
- 15g caster sugar
- 1 1/2 tsp salt
- 15g yeast
- 500ml Northbound 08

**Method**

All of the dry ingredients are mixed together in a bowl, then the beer is added. All the ingredients are whisked together and then sieved, to make a smooth batter.

The fish is then dipped in flour, to help the batter stick better to the fish, then dipped in batter and fried off for about 2 1/2 mins at 180 degrees or until the batter is golden and crispy.

---

**About the Chef**

Sean Harrigan  
Head chef  
The Sooty Olive  
Tel. 028 7134 6040

Owner Sean Harrigan is a relative newcomer to the restaurant industry. His passion for chefing can be seen in his food and the dishes he produces.

Sean is very keen to support local produce to produce creative dishes, that have put our city on the map in terms of food. His passion and drive is echoed throughout the rest of the team, with the need to continually improve every aspect of his menu and business.
Pan seared Coley, BBQ Carrots, Marjoram Gnocchi, Dukka and Real Ale Gel

Brewery:  Whitewater Brewery
Beer:  Clotworthy Dobbin

Clotworthy Dobbin 5.0% ABV
A rich ruby porter style beer with lashings of hoppiness and plenty of fruit & toffee on the palate. This ale has moreish appeal and was voted in the ‘Top 50 Beers in the World’ at the International Beer Challenge 2007. Available in bottle and cask-conditioned.

Ingredients:
Carrot Puree:  
200g carrots
150g butter
300ml white chicken stock

Gnocchi:  
400g potato
40g plain flour
20g potato starch
15g marjoram

Real ale gel:  
300ml Whitewater Clotworthy Dobbin
50g muscovado sugar
2g agar agar

BBQ carrots:  
Carrots
30ml mirrin
2g Maldon salt

Dukka:  
100g hazelnuts
20 g sesame seeds
2 teaspoons cumin seeds
2 teaspoons coriander seeds
1 teaspoon Maldon
1 teaspoon black pepper

ABOUT THE CHEF

Paul Cunningham
Head Chef
Brunel’s, Newcastle
Tel. 028 4372 3951

Former Head Chef of Dundrum Inn.

Inspired by his grandfathers love of the land and passion for foraging locally.

Brunel’s menu focuses on ingredient-led, seasonal, innovative cuisine.

Winner of 2012 Taste Of Northern Ireland award.

Creed is “good food from the heart”.

Co. Down Recipe
Method
For the carrot puree, peel & dice the carrots.
Brown butter in a pan, add the carrots and stock and cook out.
Blend, correct your seasoning, then pass through sieve until smooth.

For the gnocchi, bake potatoes at 175°C until cooked (60 - 80 mins)
Scoop out the flesh, mash and mix with rest of ingredients.
Roll into cylinders, cut and blanch in salted water for 2 mins
Pan fry in foaming Butter.

For the real ale gel, mix all ingredients and let stand for 3 mins.
Bring to the boil, sieve then chill.

Once set, blend and sieve again until smooth.

For BBQ carrots, mix all ingredients and chargrill until blackened.
Then slow roast at 130°C for 2 hours.

For the dukka, roast hazelnuts and sesame in oven at 180°C for 8-10 mins
until golden.

Cool at room temperature. Slowly toast the coriander and cumin seeds in
a pan until fragrant.

Then pulse in blender to leave rough texture.

Pan sear the Coley in a hot pan to crisp skin, then cook in oven at 180°C
for 6-8 mins.
Shortcross Cured Irish Salmon Fillet, Soused Cucumber Pickle, Redcurrant Jelly, Killyhevlin Smokey Bacon & Scallion Champ

**Distiller:** Rademon Estate Distillery  
**Spirit:** Shortcross Gin

Shortcross Gin is Northern Ireland’s first premium craft gin, distilled with pride at Rademon Estate Distillery in Crossgar, County Down. Their small batch philosophy ensures that every aspect of the gin meets their exacting vision.

**Ingredients:**
- **Shortcross Cured Salmon:** 210g Shortcross Cured Salmon Fillet  
  15g Unsalted Butter  
  5ml Vegetable Oil  
  Sea Salt and Cracked Black Pepper
- **Soused Pickle:**  
  3 Large Cucumbers  
  12 Shallots (Peeled & Very Finely Sliced)  
  1 Tbspn Pickling Spice  
  2 Tablespoons of Freshly Chopped Dill Leaves  
  ½ tbsp Fine Sea Salt  
  600ml White Wine Vinegar  
  150g Caster Sugar
- **Killyhevlin Bacon & Scallion Champ:**  
  4 Rashers Crispy Streaky Bacon  
  110g Hot Mashed Potatoes  
  3 Scallions  
  15g Butter  
  20ml Buttermilk  
  Salt & Ground White Pepper

**About the Chef**

**Kevin Watson**  
Head Chef  
**The Killyhevlin Hotel**  
Enniskillen Co. Fermanagh  
Tel. 028 6632 3481

**Chef Hero:** Anton Mosimann  
Kevin studied at Fermanagh Catering College as a teenager, after which, he completed his work experience in The Killyhevlin Hotel. He always had the intention of returning to college to further his studies, but while on work experience, a job opportunity became available as a Breakfast Chef. Kevin was successful, and has been working in the kitchens of the family owned and managed Killyhevlin Hotel now for 33 years.
Method

Shortcross Cured Salmon

The scaled and pin boned salmon is rubbed down with salt, then sugar and then treated with gin. The treated product is then left in a brine solution for 48 hours. After the 48 hour period the salmon is placed on our smoking racks and put through a 6 hour cold smoke. After this cycle the cured product is sprayed with a mixed gin sugar solution.

Soused Pickle

Shave the cucumbers lengthways and finely shave the shallots using a fine vegetable peeler or a mandolin. Salt the cucumber with the fine sea salt to extract the excess water leave for 20mins rinse in a clean colander and pat dry each slice. Pack the Cucumber loosely into a sterilised Kilnar jar, leaving enough room for the Pickling Juice to flow through.

Place the White Wine Vinegar, Sugar & Pickling Spice in a thick bottomed pan and bring to the boil, cook out for 15mins to infuse the flavours, add the finely chopped Dill Leaves, Infuse for a further 15 mins. Pour the liquid onto the cucumbers in the Kilnar Jar and seal tightly, leave for at least one week to get the maximum flavor infusion. Use as necessary from the jar. This pickle is also a great accompaniment for Lamb, Goat or Game Meats. Serve with a teaspoon of Redcurrant Jelly.

Killyhevlin Bacon & Scallion Champ

Finely chop the crispy bacon into crumbs add to the hot Mashed Potatoes add the Scallions softened in Butter and Buttermilk, seasoned with Ground White Pepper and Salt to taste. Beat the mixture until soft and fluffy. This is also a great Breakfast Treat served with a local free range egg.

Cooking & Service Instructions

Sear the seasoned Whiskey Cured Salmon Fillet in the pan on all sides in vegetable oil. Add a little butter and cook out until the butter is nut brown, or Noisette in colour. Add a little cucumber pickling spice juice to the pan, this will reduce and make a lovely Beurre Noisette sauce. Keep basting the fish until it is completely coated with the sauce and retain hot for service. In the centre of a hot large joint plate, place a good dollop of the hot Killyhevlin Bacon and Scallion Champ. Place the Belfast Whiskey Cured Salmon just off to the side and garnish with a good helping of the Dill Cucumber Pickle and a teaspoon of Redcurrant Jelly. Garnish with dill leaves.
Cider and Apple Cake with Sauce Anglaise and Vanilla Ice Cream

**Brewery:** Mac Ivors Cider Co.
**Cider:** Mac Ivors Medium Cider

**Mac Ivors Medium Cider** 4.5% Pours clear gold with lively carbonation. Aroma of apple skin and candy floss. Sweet red apple character with crisp, clean finish. Available in 500ml bottles and 30L Kegs.

**Ingredients:**
- 50g Sultanas
- 150ml Mac Ivors medium cider (fresh & fruity)
- 125g Softened butter
- 125g Light soft brown sugar
- 2 Eggs, beaten
- 175g Self-raising flour
- 50g Brown spelt flour
- ½ tsp Baking powder
- 1 tsp Ground coriander
- Pinch of salt
- 1 Crisp dessert apple, peel on, cut into cubes

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**ABOUT THE CHEF**

**Patrick Mallon**
Head Chef
**Glenavon House Hotel**
Cookstown Co.Tyrone
Tel. 028 8676 4949

Chef Hero is Rick Stein. I met him years ago and love his enthusiasm for food and cooking.

I like to read about cookery trends and food - mostly my inspiration comes from the wide range and high standard of local seasonal produce with a little help from the producers with their passion and knowledge of their foods.
Method
Soak the sultanas in 50ml of the cider until plump.
Preheat the oven at 180°C/350F/Gas 4
Lightly grease an 18cm/7in diameter baking tin and dust it with flour.
Beat the butter and sugar, add the beaten eggs, flours, baking powder, coriander and salt. Mix well.
Add apple, sultanas and the cider they’re soaked in, plus the remaining cider to the cake mix, and combine but do not beat.
Place in cake tin and bake in the oven for 20-25 minutes till golden-brown and firm to touch.
Can also be baked in individual dariole moulds for restaurant service.
Serve with a scoop of vanilla ice cream and hot custard or sauce anglaise.
Cocktail Recipes
Brunel’s Signature cocktail
The “Kingdom”

✓ 35ml Shortcross Gin from Downpatrick
✓ 25ml St Germain elderflower liqueur
✓ 35ml freshly squeezed lime juice
✓ 15ml sugar syrup
✓ Dash of peach bitters

Method: All ingredients together - shake shake shake!
Double strain into chilled Martini glass
Garnish with fresh lime wedge.

Recipe provided by Brunel’s Restaurant, Newcastle, Co. Down
Cloudy Cooler  (Non Alcoholic)

✓ 35ml Papas Mineral Co. Cloudy Lemonade Cordial
✓ 160ml Cranberry Juice
✓ 25ml Lime
✓ 3 Fresh Strawberries (Chopped)

Method: Add all ingredients to a cocktail shaker with ice, shake hard for 10 seconds, strain over ice into glass with ice, garnish with a fresh strawberry. Enjoy!
Mr E Grey

✓ 35ml Shortcross Gin
✓ 15ml Triple Sec
✓ 25ml Lime Juice
✓ 25ml Suki Tea *Earl Grey Blue Flower Sugar Syrup*
✓ 100ml Northbound #26 Pale Ale (Top-Up)

**Method:** Add all ingredients to a cocktail shaker with ice, shake hard for 10 seconds, top up with Pale ale, strain over ice into glass and garnish with an orange twist. Enjoy!

*Earl Grey Blue Flower Sugar Syrup*

✓ 3 Scoops Suki Earl Grey Blue Flower Loose Leaf Tea
✓ 1 Cup Boiling Water
✓ 2 Cups Caster Sugar

**Method:** Make a very strong cup of Earl Grey tea using the Suki Tea, let steep for 5 - 7 minutes, strain the leaves from the liquid, add 2 cups of caster sugar to the tea and stir until dissolved, let cool and bottle, (Keeps up to a week in the fridge).
**Tempting Flower**

- 50ml Ruby Blue Vodka
- 35ml Papas Elderflower Cordial
- 25ml Lime Juice
- 1 Dash Orange Bitters
- 75ml Tempted Dry Cider (Top-Up)

**Method:** Add all ingredients to cocktail shaker with ice, shake hard for 10 seconds, top up with cider, strain over ice into glass and garnish with an orange slice. Enjoy!
Ginger Warmer

☑️ 100ml Pokertree Ginger Beer
☑️ 25ml Papas Mineral Company Clove Cordial
☑️ 50ml Red Bonny Dark Rum
☑️ 25ml Lime Juice
☑️ 10ml Sugar Syrup

**Method:** Add all ingredients into a pre-chilled glass, stir until well mixed, top up with ice, garnish with lime wheel. Enjoy!

Cocktail Recipes provided by Gary Moran, Bar Manager at Brewbot Belfast.
The story behind our label

Northbound Brewery

The story behind the name on the label Northbound is reflective of returning emigrants from Australia. We lived in Australia for 8 years however we always felt bound by the North West of Ireland hence the company name. Our labels also impart brewing knowledge to the consumer and we use numbers for example 26 Pale Ale. The 26 refers to the measurement of bitterness of the beer, this is the same for 33 Sticke Alt. However in our award winning 08 Kolsch Beer, the 08 refers to the measurement of colour.

Our company strapline on the label ‘contains only water, malt, hops, yeast and knowledge’ highlights our passion for a natural product that does not use chemical or preservatives. The word “knowledge” is with reference to the Master Brewer David’s expertise as he has been conferred a Masters in Brewing by the Institute of Brewing and Distilling.

David and Martina Rogers, Husband and Wife.
The story behind our label

Pokertree Brewing Company

Our brewery is named after a famous local legend from the Village of Carrickmore, where the brewery is located. It is said that on certain nights, when the moon is bright and the air still, the Devil can be found playing cards under the branches of an old tree. Passers by can challenge him to a game, and if they win any wish will be granted, but if they lose their soul will be lost forever.

Darren Nugent.
The story behind our label

Long Meadow Cider

We chose the name Long Meadow Cider as it is the name of our home farm, Long Meadow Fruit Farm, where all our fruit is grown, harvested and used in the production of our cider range. We also wanted a label that signifies what we do, and at the same time make it personal to us and our customers, resulting in the apple, leaf effect and tree emblem within our logo, as well as the personal signature by Pat McKeever Master Cider Maker, a symbol of authenticity of all our products.

Pat and Peter McKeever, Father and Son.
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Useful Numbers
Food NI (Taste of Ulster) 028 9024 9449
Visit Belfast 028 9024 6609
Flavour of Tyrone 028 8776 7259
Fermanagh Lakelands Tourism 028 6632 3110
George Best Belfast City Airport Tourism Information Office 028 9093 5372
Belfast International Airport 028 9448 4848
City of Derry Airport 028 7181 0784
Belfast Harbour 028 9055 4422
Larne Harbour 028 2887 2100
Derry Visitor and Convention Bureau 028 7137 7577
Coleraine Tourist Information Centre 028 7034 4723
Newcastle Tourist Info Centre 028 4372 2222
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