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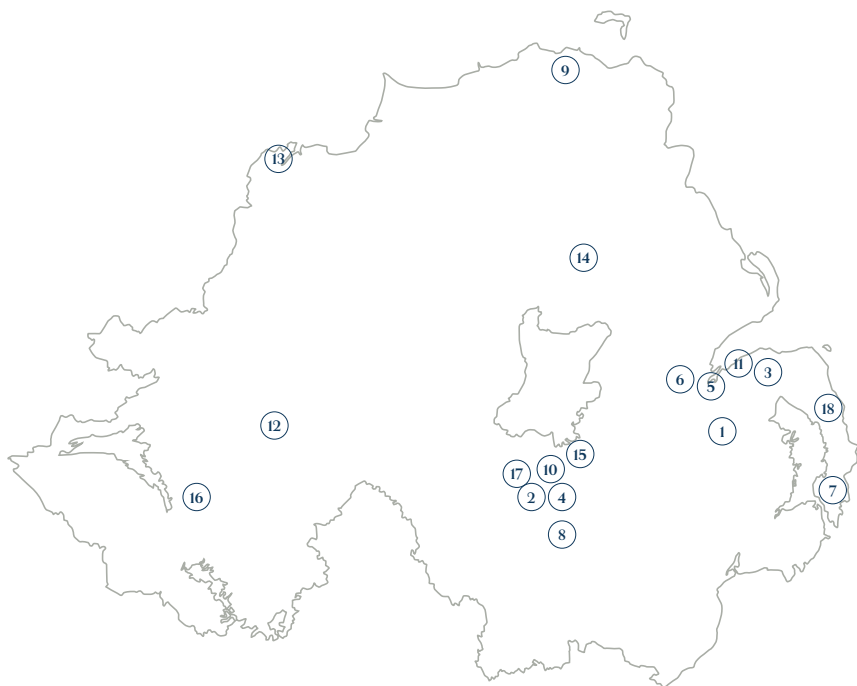
Hastings Breakfast?

For us, breakfast isn't just about the ingredients on your plate but also where they've come from and how they've got there. Here at Hastings Hotels, we find breakfast the perfect way to showcase some of the finest produce that Northern Ireland has to offer. We are proud of the lengths our chefs and suppliers have gone to track down the food heroes of our local farms. This booklet celebrates their dedication and passion and also gives you an insight into the different stories behind each part of your breakfast. You can take this booklet with you as a keepsake if you'd like - to remind you of your stay with us. And most importantly, we hope you enjoy your breakfast and that it sets you up for the day ahead!



The Local Power *of* good

We passionately believe that Northern Ireland's food is among the best in the world. There are many ingredients that go into giving NI Food its alchemy: our mighty-smallness, interconnectedness, passionate producers, diverse landscape, and age-old traditions. Our proximity to producers means that food never has to travel very far to get to your plate, meaning fresher, healthier food for you and a more sustainable way of growing and producing. Our food has the power to unite, delight and shine a light on this corner of the world. By choosing local, we are doing people, place and planet the Power of Good.



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The land of Milk

Food can often seem like the main event when it comes to a good breakfast, but we believe that every element is as important as the next. We put the same amount of care when serving up the finest juices, teas and coffees to complement your breakfast.

Farmview Dairies

Farmview Dairies, owned by the McDowell family, have been selling dairy products for over 100 years. Starting life on the back of a horse and cart, going from door to door, the business has since grown and now supplies milk all over Northern Ireland. Located in the Castlereagh Hills, Farmview pride themselves on the quality of their products, with all the milk collected coming from farms less than ten miles away.

Ballylisk Dairies

The Wright family farm at Ballylisk, County Armagh, was established in 1820. Mark Wright, a fifth-generation farmer from the family, now makes a range of award-winning cow's milk soft cheeses in the bespoke production facility of Ballylisk Dairies, a short distance from the farm. The secret to these award-winning cheeses? Using the highest quality milk from the lush pasturelands of County Armagh.

Clandeboyne Estate Yoghurt

Clandeboyne Estate is the only area to produce yoghurt in Northern Ireland. Until last year, this beautiful estate was home to the late great Lady Duferin - the Marchioness of Duferin and Ava and her herd of Jersey and Holstein cattle.

Continuing with the traditional methods that Lady Duferin started, the yoghurt is made using a mixture of milk from both breeds of cattle, blended by hand and incubated overnight in small batches before being packaged the following morning. The real secret to the creaminess comes from the Jersey milk, giving the yoghurt its signature thickness and texture.





*something
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McCann's Apple Juice

Founded in a small pack house at their family homestead in County Armagh, P. McCann & Sons have been involved with the apple trade since 1968, giving them over 50 years to perfect their process. And you can taste this care and quality in each drop of their fresh apple juice.

Thompson's Tea

On the island of Ireland, we've made a national pastime out of drinking tea, so it should come as no surprise that we take our tea choice very seriously. Thompson's Tea is a natural fit. Winner of over 100 'Great Taste Awards', Hastings Hotels have worked closely with the Thompson family to develop the rich and flavoursome Hastings House Blend and their award-winning morning favourite "Irish Breakfast Blend". And every blend they produce is tasted and approved by a Thompson, so you know it's good.

Grand Café Coffee

It may be hard to believe, but coffee has become just as popular as tea in Northern Ireland, and it's something we take a lot of pride in at Hastings Hotels. We serve Grand Café Coffee, one of the UCC brands who take real pride in the quality of the coffee and believe in doing good from seed to sip. Their passion lies in creating the best possible coffee experience, delivering full flavour from premium international coffees roasted locally by Mark Symington of Pure Roast Coffee in Lisburn, exclusively for Hastings Hotels. Grand Café Coffee is also Triple Certified, meaning the coffee has been certified to Rainforest Alliance, Organic and Fairtrade Standards.

You will also notice a smoother, creamier coffee in our hotels - that's down to our Hastings exclusive White Velvet milk. Specially produced for us by Farmview Dairies, this protein- enriched milk froths better than traditional milk, making each sip of your morning cappuccino extra velvety.

glorious Grains

Whether it's the oats in your porridge or granola in your yoghurt, Northern Irish grains are packed with goodness. With fewer food miles from field to pantry, they're free from unnecessary preservatives, making them extra nutritious. When you enjoy Northern Irish crops, you are also helping support local producers and more sustainable methods of farming.

Just Live a Little Granola and Muesli

Starting from their kitchen in 2011, Jill and David Crawford's 'Just Live a Little' granola and muesli have quickly become breakfast favourites. The key to their success is that Jill and David like to do things a little differently. They pride themselves on the home-made quality and insist on mixing their products by hand before toasting them in a small batch process. On top of this, the couple enjoys using as much local produce as possible, sourcing both their apples, oats and honey from County Armagh.

White's Oats

Nestled in the rolling hills of Tandragee in County Armagh sits White's Oat Mill. The mill has been at the heart of the business since 1841, when Thomas White first began producing oats for all to enjoy. With over 175 years of experience and a focused passion for locally sourcing their oats, White's significance at the breakfast table cannot be overstated. One of the local farmers, Tim McClelland, has been supplying Whites with oats for several

years. His farm is also in Tandragee, so his oats travel less than five miles between harvesting and milling, ensuring that food mileage is kept to a minimum.

Bushmills Whiskey

You might be wondering why Irish whiskey is featured in a breakfast booklet... we've found that it adds a special "Northern Irish" twist to a creamy bowl of porridge with a dollop of honey. But don't just take our word for it; try it for yourself!

With its history dating back to 1608, Bushmills Irish whiskey has long been a key part of Northern Irish heritage. Situated on the North Coast, next to the Giants Causeway, is the town of Bushmills - where the drink takes its name from. It's here that the Old Bushmills Distillery can be found, where the drink is matured before being bottled up and dispatched. Bushmills Original whiskey is a blend of triple distilled single malt whiskey with a mixture of lighter Irish grain whiskey. It's considered an 'approachable' drink, accompanied by the rich, warming taste of fresh fruit and vanilla and a touch of honey for sweetness.





freshly baked

Northern Ireland has a long tradition of home-baking, with recipes that have been passed down through the generations. You will find some of this tradition in your cooked breakfast in the form of our famous potato bread and soda farls - a vital staple of any Ulster Fry. And thanks to our localness, your bread never has to travel too far, making it extra fresh and extra delicious.

Irwin's Breads

Beginning life as Mr WD Irwin's grocery store in 1912, Irwin's Bakery has undergone a lot of change since its founding. On top of selling groceries, Mr Irwin's wife Ruth used to bake a variety of breads and cakes, selling them both in the shop and from door to door. Despite growing substantially since then, Irwin's has stayed true to its roots, with its bakery located in Portadown, County Armagh, just two miles from the original shop. The bakery's traditional family values are also reflected in the product range available, with soda and wheaten bread, fruited loaves and potato farls all being classic examples of Northern Ireland's strong baking heritage.

Hastings Scuffins and Muffins

Hailing originally from North America, the Muffins at Hastings Hotels have a savoury top, incorporating a mixture of pumpkin seeds and a sweeter marmalade base to give a beautifully zesty flavour.

What's a Scuffin, you ask? A cross between a muffin and the famous Northern Irish Scone, these have been developed for Hastings Hotels utilising locally made flour from Neill's, who have been milling flour in Belfast for over 150 years. Milk and butter are added to this alongside a little Armagh Apple to give a distinct "Northern Irish" twist!

A Cut *above* the Rest

Northern Irish pork, beef, lamb and poultry are considered some of the best produce in the world. We have a strong tradition of family-run farms, ensuring quality, herd health and transparency when it comes to the production process. Our locality also means the meat on the plate has never travelled far to get there – so you can enjoy your breakfast knowing exactly where your sausages and bacon have come from.

Lisdergan Butchery

Our Breakfast Sausages are supplied by Lisdergan Butchery from the rural village of Fintona in County Tyrone. Established in 2013, Lisdergan Butchery is a family-run business that has quickly established itself as a leading supplier to the hospitality industry with a deep-rooted passion for our island and community. Lisdergan is synonymous with quality, and they take pride in sourcing only home-produced pork from local pig farms. The team selects the specific cuts, adding a blend of spices and a hint of honey to make the tastiest sausages for your breakfast.

Grant's Dry Cured Bacon

There is an artisan quality to Grant's Dry Cure bacon, achieved by sourcing only local pigs to produce quality pork, which is then dry cured the traditional way. Given ample time to mature, the resulting bacon is a two-star Great Taste award-winning product that tastes the way bacon should. The judges called it an 'old school' rasher with a beautifully balanced flavour.

Gracehill Fine Foods Black and White Puddings

Gracehill Fine Foods is a family business run by Hugh Anderson, producing award-winning black and white puddings in County Antrim. A staple of any Ulster Fry, the puddings are, as Hugh describes, "old style", using an assortment of locally sourced ingredients like pork, oats and onions. On top of this, the puddings are produced in small batches, delivering an authentic and traditional flavour every time.

Carnbrooke Meats

Established in 2011, Carnbrooke Meats has quickly established itself as one of Ireland's leading meat and poultry suppliers to the food service and hospitality industry. Located in Lisburn, County Antrim, the company has a total focus on quality, provenance and helping support local farmers, producers and customers. Their produce is sourced by local farmers to create a high-quality, tasty, traceable product.





Picked from the *earth*

Because our agriculture crops are grown locally, the produce is picked at its peak ripeness, meaning they're full on flavour and dense with nutrients. Minimal food miles means fresher, tastier food with fewer preservatives.

Annaghmore Mushrooms

Annaghmore Mushrooms is a family business located close to the shores of the beautiful Lough Neagh. They have been growing, marketing and distributing top-quality locally-grown mushrooms throughout UK and Ireland since 2006. Eamon Murray, who founded the business, has over 30 years of experience working in the mushroom industry, with knowledge passed down from his father and grandfather. Annaghmore is committed to the finest natural produce, which guarantees quality products and a personal service you can depend on.

North Down Group

Our tomatoes are supplied by North Down Group. Based in Belfast, the wholesalers supply the very best of local produce, exotic fruits and vegetables and fine luxury foods to hotels, restaurants and food establishments throughout Northern Ireland.

Erin Grove Preserves

Nestled in the heart of the Fermanagh Lakelands is the family farm where founder Jayne Paget first learned the art of jam-making from her grandmother as a little girl. Wanting to recreate the simple, traditional flavours that have been lost in so many of the over-processed foods found in our supermarkets, Jayne uses the time-honoured method of small batch production – the same way her grandmother made them on the kitchen stove – to ensure the best quality of natural flavour and colour in every jar. Erin Grove only uses the finest quality ingredients, with an emphasis on supporting local producers where possible. Spread a little joy on your morning toast – their orange marmalade is simply the best!

A spoon full

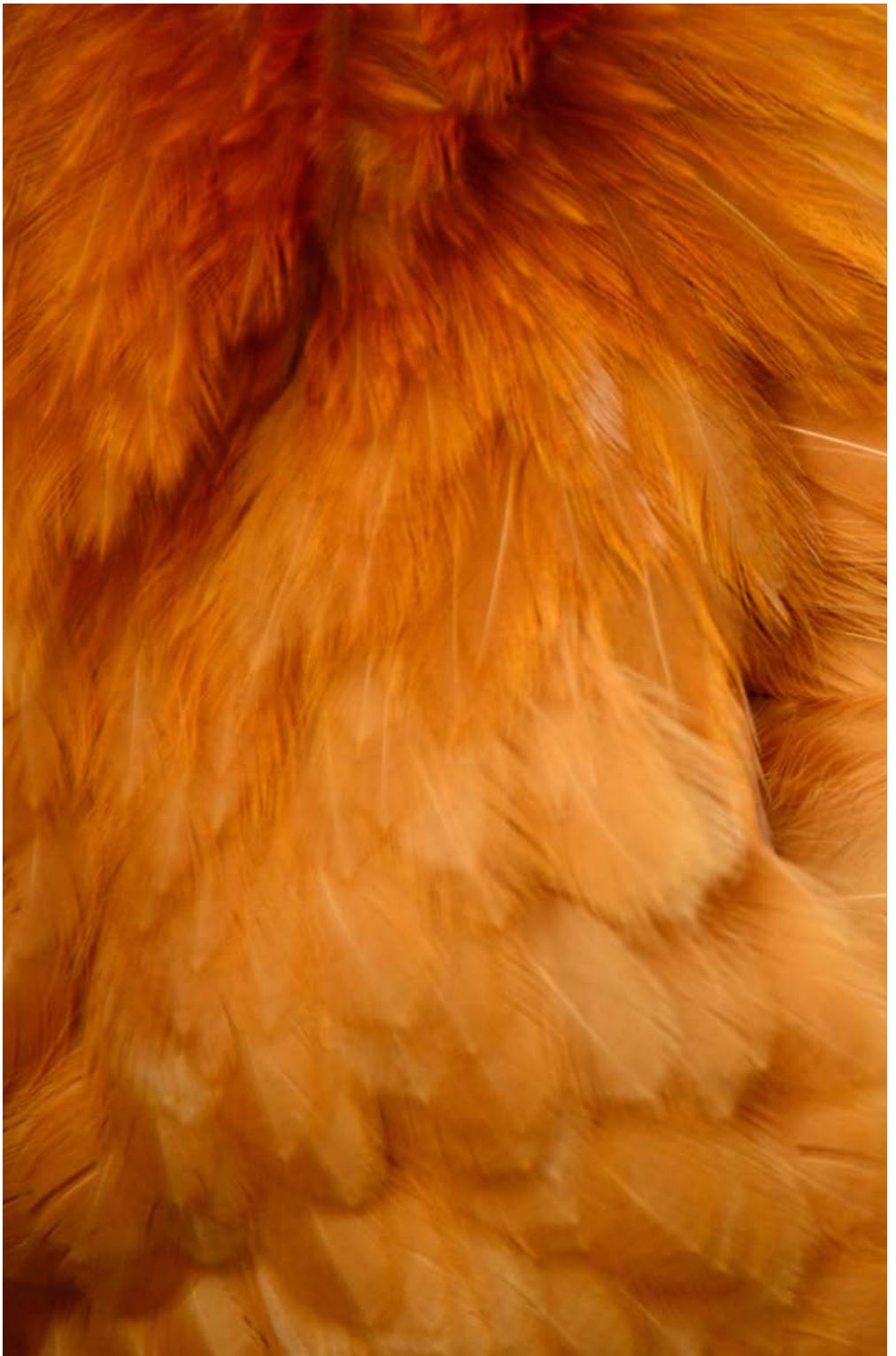
of honey

Whether drizzled over your porridge or dolloped on your yoghurt, savour the sweet and complex flavours of natural Northern Irish honey.

Waggle Dance Honey

Starting in 2010, Lyndon Wortley's work with bees is a relatively new venture but one that has been a resounding success. Using hardy Northern European Bees, which are well adapted to our "temperate climate" here in Northern Ireland, Lyndon and his Dad work to gather honey from a total of four different apiary locations. With the hives all located less than fifteen miles from his home near Portadown, County Armagh, beekeeping remains a hobby, and everything is done on a small scale, with Lyndon even decanting all the honey from his own kitchen.





Straight from

the coop

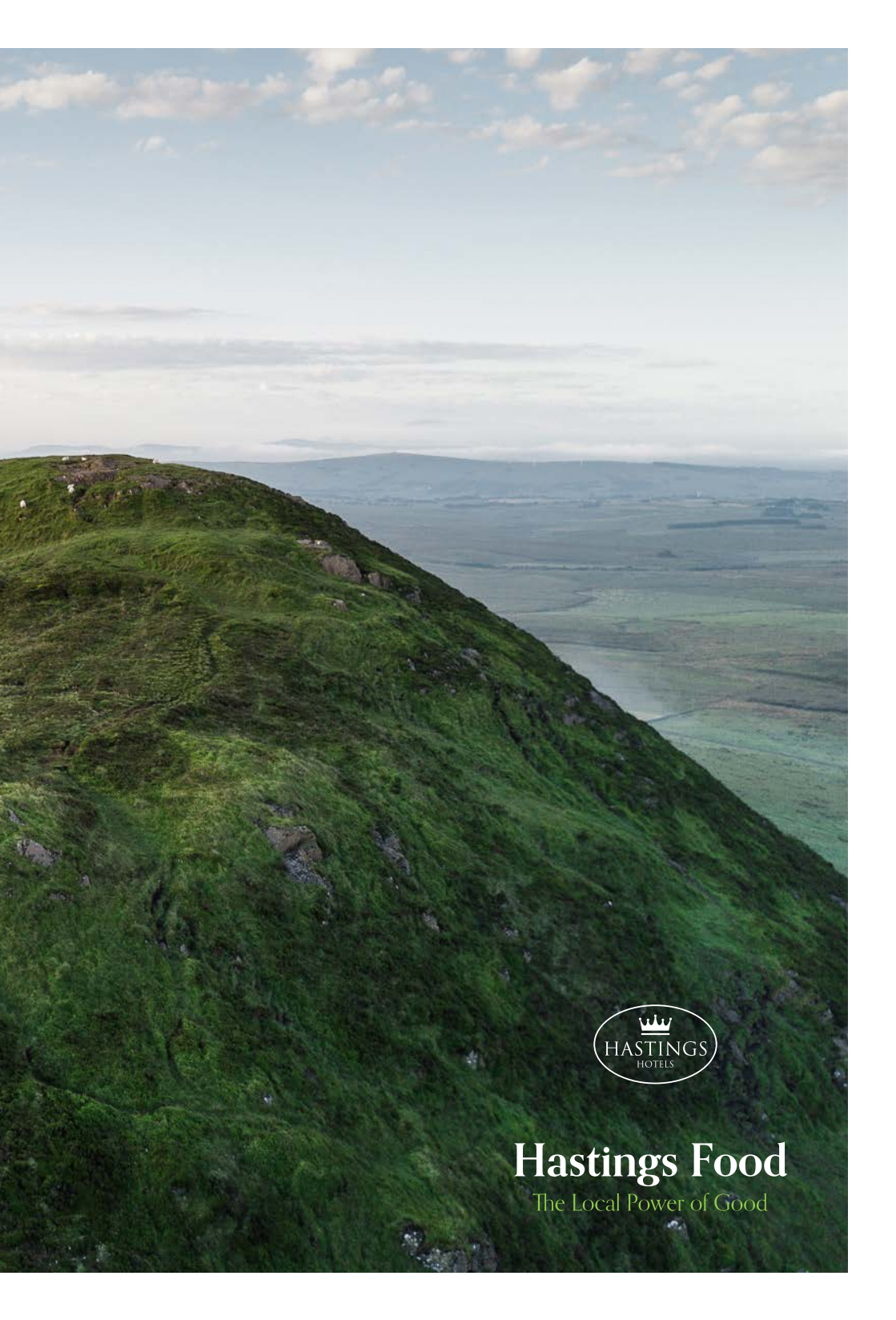
Scrambled, fried, poached or boiled - what would breakfast be without the humble egg? However you like yours, you can rest assured that you'll only find the finest free-range eggs on your plate at a Hastings breakfast.

Clements Eggs

This family-run business has been producing eggs on their farm for over 40 years. To make sure they oversee all stages of the production, they even package the eggs in-house. In fact, they're so dedicated to providing quality that each egg is printed with the farm identification number on it and even the chicken house it came from, ensuring that all of their eggs are completely traceable. Moving into its third generation of ownership, the Clements family are old hands in their field. But still, they believe that the happiest hens lay the tastiest eggs. For this reason, the hens are allowed to roam freely over the green pastures in Carrowdore on the Ards Peninsula.



enjoy your
breakfast.



Hastings Food

The Local Power of Good

