



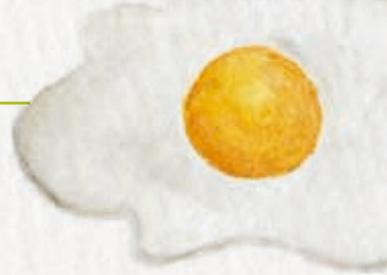
*Who made
my
Breakfast?*

Our little book of breakfast stories



Hastings Hotels are delighted to work closely with a range of local suppliers and producers who are passionate about the food they supply us for our breakfasts.

- 1 Grand Café Coffee
- 2 Thompson's Tea
- 3 Farmview Dairies
- 4 McCann's Apple Juice
- 5 Clondeboye Estate Yoghurt
- 6 Just Live a Little Granola and Muesli
- 7 White's Oats
- 8 Waggle Dance Honey
- 9 Bushmills Whiskey
- 10 Irwin's Breads
- 11 Hastings Scuffins & Muffins
- 12 Carnbrooke Meats Honeybee Sausages
- 13 Grant's Dry Cured Bacon
- 14 Gracehill Fine Foods Black & White Puddings
- 15 Clements Eggs
- 16 Malachy McKenna Mushrooms
- 17 Get Fresh Tomatoes





Who made my breakfast?

They say that breakfast is the most important meal of the day... and who are we to disagree?

Certainly, at Hastings Hotels we find it the very best way to showcase some of the finest produce that Northern Ireland has to offer. We are proud of the lengths that our chefs and suppliers have gone to in order to track down the food heroes of our local farms, many of whom have been out of bed long before us to ensure the freshest and tastiest start to your day. This booklet celebrates their dedication and passion, but also gives you an insight into the different stories behind each part of your breakfast. Please take this booklet as a keepsake if you so wish.

Most importantly though, we hope that you will enjoy your breakfast.





Sarah-Jane McCartney, Coffee Specialist



Camille, David, Jamie and Ross Thompson

Grand Café Coffee

Northern Ireland is the epitome of communities, families and bringing people together. That's why Hastings Hotels have partnered with one of Ireland's leading coffee specialists, UCC, to provide exceptional quality coffee brands that are ethically sourced, supporting communities across the globe, whilst maintaining a taste of home.

Grand Café is just one of the UCC brands and they take 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 here in Northern Ireland exclusively for Hastings Hotels.

Consistency is key, so no matter what Hastings Hotel you are staying in, the quality of the coffee won't change. Whether that's the first coffee to kick start your day, or a delicious latte after lunch, we believe in serving quality whilst ensuring our coffee is ethically sourced with 100% certified coffee beans.

Good things happen over great coffee, so sit back, relax and enjoy your coffee experience at Hastings Hotels.

Triple Certified means the coffee has been certified to Rainforest Alliance, Organic and Fairtrade Standards



Thompson's Tea

A family business through four generations, Thompson's Tea is Belfast born and blended... since 1896.

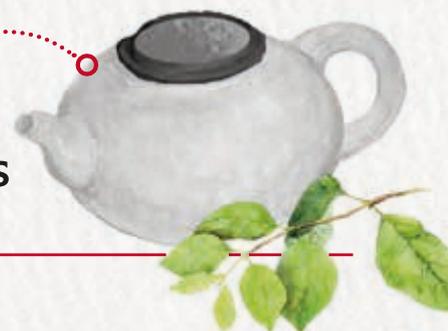
122 years ago, from his tea warehouse near Belfast docks, founder Robert S Thompson, trained in the art of tea tasting and soon became known for his uncompromising devotion to quality.

Today, the fourth generation Jamie and Camille Thompson, share this same passion for quality and take pride in selecting teas from only the finest gardens in Assam, Kenya and beyond. It takes a certain amount of courage to choose what is best over what is most profitable, but the Thompsons stay focused on selecting only the finest leaves, grown during optimum quality periods when sunshine and rainfall are in perfect harmony. They can't be persuaded to do it any other way!

Hastings Hotels have been working closely with the Thompson family to develop the rich and flavoursome Hastings House Blend, and their award-winning morning favourite "Irish Breakfast Blend".

Every blend they produce is tasted and approved by a Thompson, so sit back, relax and enjoy a rather special cuppa.

Winner of over 100 'Great Taste Awards'





Richard McDowell



Oliver McCann

Farmview Dairies

Despite not being our favourite type of weather — especially in summer, Ireland's temperate climate and consistent rainfall does have some benefits, producing the lush pastures that gave us the name of the Emerald Isle.

These same pastures are also perfect for cattle to graze on, meaning the up side for us is that we're treated to dairy produce of an astounding quality!

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. Not just happy to sit with what they have, the Dairy is always trying out innovative new projects and has recently become Northern Ireland's first dairy to produce their own clotted cream.



Farmview Milk goes into the lovely, local & award-winning Kearney Blue Cheese

farmview dairies!

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.

From the company's humble beginnings with Mr Patsy McCann selling bags of apples from door to door, the company has since grown and adapted, now producing their selection of well renowned juices.

Now in its third generation of family ownership, P. McCann & Sons pride themselves on their sense of community spirit, using a network of 40 local farmers to grow the traditional Bramley and sweeter dessert apples, such as Jonagold, Jonagored and Elster apples which are pressed into each bottle.

Between their years of experience and state of the art facilities in Portadown, the company remain the leading producers of apple juice in the area. In recent years they have even been recognised for their excellence with a number of Great Taste awards, as well as having had their Bramley's granted PGI (Protected Geographical Indication) status by the EU.



So impressive are the Bramley Orchards of Armagh the county is celebrated as the 'Orchard County of Ireland'





Lady Dufferin



Jill and David Crawford

Clandeboye Estate Yoghurt

Situated near Bangor, County Down, Clandeboye Estate is one of Northern Ireland's most beautiful areas of privately owned land.

Home to Lady Dufferin - the Marchioness of Dufferin and Ava, as well as her small herd of Jersey and Holstein cattle, it is the only area to produce yoghurt in Northern Ireland.

Made using a mixture of milk from both breeds of cattle but opting for more traditional methods, the milk is blended by hand and incubated overnight in small batches, before being packaged the following morning. The real secret to the creaminess though comes from the Jersey milk, giving the yoghurt its signature thickness and texture.

Despite being mammoth in size, everything at the estate is done to a very small scale. Having fewer cows at the farm ensures that each and every one of them are known by name, while even the yoghurt's lid designs are done locally, painted by lady Dufferin herself!

Clandeboye's creamy creations are so delicious that they're sold in Fortnum & Mason in London

Clandeboye Estate



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.

Made at their home in Portaferry, County Down, their granola became such a hit with friends and family that when they started selling it they moved the production from out of the kitchen and into their converted barn area.

The key to their success though is that Jill and David like to do things a little differently. They pride themselves in 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 enjoy using as much local produce as possible, sourcing both their apples and oats from County Armagh.

The signature ingredients to look out for though are their almonds. Unlike most mueslis and granolas which chop theirs up, Jill and David leave theirs in whole, adding an extra crunch to your breakfast.

You'll even find David & Jill's granola in specialist shops in Dubai & Hong Kong

Just LIVE a LITTLE...





Tim McClelland



Lyndon Wortley

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

On top of farming though, Tim loves to watch the birds from his tractor, and looks for ways to protect wildlife surrounding his 250 acre farm. He has taken up various methods to try and protect native species, such as leaving space between the edge of his crops and his hedgerows, allowing the local wildlife to flourish in the area, and has been acknowledged in the BBC Food and Farming Awards for his efforts.

White's supply the Ulster Rugby team with oats for breakfast

White's
TIME-HONOURED OATS SINCE 1841



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 adverse conditions 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.

If you're wondering, the catchy name of his product also has a story behind it too, with the Waggle Dance being a term for how bees actually communicate to each another. Where there is pollen or nectar, the bees "dance" in a figure of eight pattern on their comb, wagging their abdomens, to communicate direction and distance. Not only this, but the more they waggle, the further away the pollen or nectar is. You couldn't make it up!





Colum Egan, Master Distiller



Brian and Niall Irwin

Bushmills Whiskey

With its history dating back to 1608, Bushmills Irish whiskey has long been a key part of Northern Ireland's heritage, even appearing on our banknotes.

Situated on the North Coast, next to the Giants Causeway is the town of Bushmills- the place 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. The folks back at the distillery will tell you it's an 'approachable' drink which is accompanied with the rich, warming taste of fresh fruit and vanilla and a touch of honey for sweetness.

The drink can be enjoyed sipped straight, over ice or with a little added water to release the aromas it's withholding. For something a little bit different, try drizzling a little over your morning porridge before heading out to face the day!



Irwin's Breads

Beginning life as Mr W D Irwin's grocery store in 1912, Irwin's Bakery has undergone a lot of change since its founding. On top of selling grocery, 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 being located in Portadown, County Armagh, just two miles from the original shop. The bakery's traditional family values are reflected also in the product range available, with: soda and wheaten breads, fruited loaves and potato farls all being classic examples of Northern Ireland's strong baking heritage.

The company is so proud of this heritage that it even produces Guinness Bread. By altering the recipe, replacing half of the buttermilk with the famous drink, the bread is a real specialty and perfectly captures flavour of the black stuff.

Nutty Krust was voted by the Northern Ireland public as 'Northern Ireland's favourite product.'





Mark Begley, Executive Chef



John and Roisin Ferguson

Hastings Scuffins & Muffins

Whereas in other parts of the world your day may start with Danish Pastries or with Croissants, here in Northern Ireland the chefs at Hastings Hotels have introduced Muffins and Scuffins as their bakery essentials at breakfast.

Hailing originally from North America, the Muffins at Hastings Hotels have a savoury top, incorporating a mixture of pumpkin seeds as well as a sweeter base of marmalade, giving the muffins a hint of orange flavour.

Scuffins are - you've guessed it, a cross between a scone and a muffin. 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. To this are added milk and butter, local dairy ingredients and our "twist of Northern Ireland" ... a little Armagh Apple in the mix. Does it all feel a little too indulgent so early in the morning? You'll never know until you've tried them.



Carnbrooke Meats Honeybee Sausages

Established in 2011, Carnbrooke Meats, based in Dromara, County Down, has quickly established itself as one of Ireland's leading meat and poultry suppliers to the food service and hospitality industry.

The company's total commitment is on quality, provenance and helping support local farmers, producers and customers. Its pork is reared by local farmers including 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.

Only the finest belly and shoulder cuts of pork are used in the sausages, along with a special blend of spices and even a hint of the Waggle Dance Honey mentioned earlier. This creates a succulent and tasty sausage that's a favourite on the breakfast plate!





Vincent Grant



Hugh Anderson

Grant's Dry Cured Bacon

With a reputation for the finest quality pork and bacon that spans over 100 years, William Grant and Company Limited know a thing or two about curing bacon. Founded in 1911, the company is still family run and is now well into its third generation.

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.

The late William Grant himself actually won his first award as far back as 1928 when his produce achieved the highest accolades at an international competition at the famous Waverley Market Exhibition in Edinburgh. His family, and their staff, are determined to ensure that the bacon they continue to produce today follows that tradition.

Grant's Dry Cure Bacon is produced in Derry-Londonderry and supplied to Hastings Hotels by Carnbrooke Meats of Dromara, one of the country's leading meat and poultry specialists.



• Finest Pork & Bacon Since 1911 •

WILLIAM GRANT
& COMPANY LIMITED

The bacon spends 10 days in a sugar pit to develop its delicious, deeply sweet & salty, cure

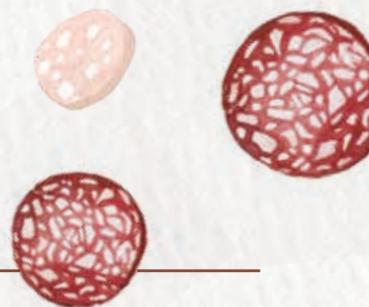


Gracehill Fine Foods Black & White Puddings

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

Hugh's been producing Gracehill puddings for over eleven years now and puts their success down to chefs demanding the highest quality local produce for their customers. His signature ingredients though are his freshly chopped onions, which he believes add to the flavour of the puddings much more so than the dried ones which are commonly used.

Gracehill's Black and White Puddings have been recognised for their excellence, with each winning Great Taste Awards, as well as being used on the TV show "The Great British Menu", where judge and Michelin Star Chef, Richard Corrigan described them as "absolutely delicious".





Philip Clements Senior, Junior and Family



Stephen and Stefan McKenna

Clements Eggs

Clements Eggs is a family run business, which has been producing eggs from their farm in County Down for over 40 years.

The family distributes throughout Northern Ireland and even further afield, with retail, catering, and wholesale customers all wanting to get their hands on this sought after product.

To make sure that they see all the stages the eggs go through, they even do the packaging in house. In fact they're so dedicated to providing as high quality a service as possible that each egg shell is printed with the farm identification number on it and even the chicken house it came from, ensuring that all of the eggs are completely traceable.

Moving into its third generation of ownership, the Clements family are old hands in their field, but believe that the happiest hens lay the tastiest eggs. It's for this reason that the hens are allowed to roam freely over the green pastures of the Ards Peninsula.

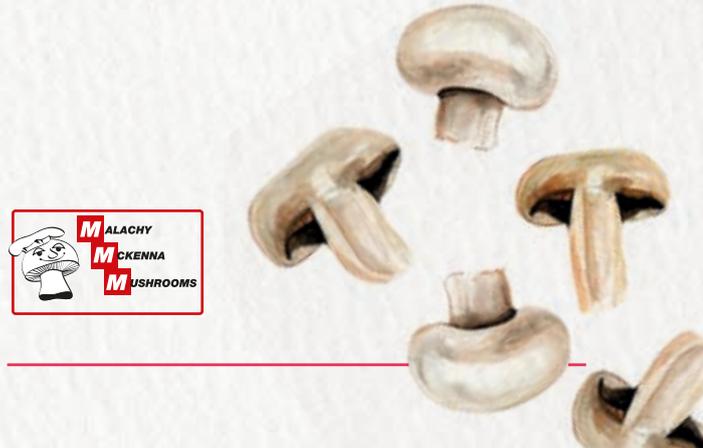


Malachy McKenna Mushrooms

Malachy McKenna established his own mushroom growing business in 1955. At the time he was one of a few pioneers in Mid-Ulster to establish the mushroom growing sector that we know today. The farm is still family run and is now managed by his son Stephen and grandson Stefan.

Despite mushroom growing being an industry which is in decline, the McKenna family have bravely stuck to it and made significant investments to increase the amount they grow, now having a huge 20 poly-tunnel farm. Due to the delicate nature of the mushrooms though and the specific conditions that they need to survive, all of the tunnels are computer controlled, meaning that they can be left in near total darkness and have the precise humidity needed for optimum growth. Luckily for us, this means that what we're left with are mushrooms that have been grown to perfection.

Try them with either your cooked breakfast or in an omelette and see if you can taste the difference.





Bob Colhoun

Get Fresh Tomatoes

With his home less than five meters away from his greenhouses in Drumbeg, County Down, for over 35 years Bob Colhoun and his wife have lived and breathed tomatoes.

Initially a hobby, Bob grew a variety of fruit and veg, before deciding that tomatoes were his speciality. Keen to create as fresh a product as possible, he uses water from a natural bore hole to irrigate his crop, while bees are used to pollinate the plants, ensuring that the growing process is kept as sustainable as possible.

Despite being a seasonal product, with tomatoes being harvested from May until mid-September, Bob works all year round. As one crop dies away, it's not long before he restarts the process of cultivating his new ones. Also, each winter Bob has to do a total clean down of his greenhouses. This ensures that come summertime as much sunlight can enter the greenhouses as possible, meaning that his tomatoes can swell to their maximum size. This is a product from a local food hero.



“ We love good food ”



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