



# KILLARNEY HOTELS

## COLLECTION



## Meet Some of Our Local Suppliers

*We are proud to work with so many excellent Irish producers, and below is a little introduction to a few of them:*

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|--|---|---|
| <b>1</b> <b>Spillane's Seafood</b><br>Killarney, Co. Kerry<br>- Fresh Irish Fish & Shellfish | <b>6</b> <b>Eve's Leaves</b><br>Cahersiveen, Co. Kerry<br>- Local Chutneys & Relishes               | <b>10</b> <b>Glenilen Farm</b><br>Drimoleague, County Cork<br>- Yoghurts & Butter                       |
| <b>2</b> <b>Dingle Goat Cheese</b><br>Inch, Co. Kerry<br>- Dairy Farmhouse Cheese            | <b>7</b> <b>Fenit Fruit &amp; Veg</b><br>Fenit, Co. Kerry<br>- Local Potatoes & Seasonal Vegetables | <b>11</b> <b>Lee Strand</b><br>Ballymullen, Tralee, Co. Kerry<br>- Milk & Cream                         |
| <b>3</b> <b>Kells Bay Cheese</b><br>Kells, Co. Kerry<br>- Dairy Farmhouse Cheese             | <b>8</b> <b>Star Seafood</b><br>Kenmare, Co. Kerry<br>- Fresh Irish Fish & Shellfish                | <b>12</b> <b>Scup Gelato</b><br>Kerlogue, Co. Wexford<br>- Natural Ice-Cream Company                    |
| <b>4</b> <b>Caherbeg Farm</b><br>Rosscarbery, Co. Cork<br>- Black & White Puddings           | <b>9</b> <b>Bally Goat Cheese</b><br>Newcastlewest, Co. Limerick<br>- Dairy Farmhouse Cheese        | <b>13</b> <b>Killarney Fruit &amp; Veg Market</b><br>Killarney, Co. Kerry<br>- Local Veg & Strawberries |
| <b>5</b> <b>Beaufort Eggs</b><br>Beaufort, Co. Kerry<br>- Local Free Range Eggs              | <b>●</b> <b>Killarney Hotels Farm</b><br>Fossa, Co. Kerry<br>- Beef & Lamb                          | <b>●</b> <b>The Europe Hotel &amp; Resort</b><br>Fossa, Killarney, Co. Kerry<br>Ireland V93 KHN6        |



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**Spillane's Seafood, Killarney, Co. Kerry – Fresh Irish Fish & Shellfish**

Started in 1973 by Michael and Finola Spillane, the business continues under the management of their son Paudie. Spillane Seafood supplies a variety of fresh and smoked fish to the hotels. Generations of experience, expertise commitment to quality goes into every piece of salmon that Spillane Seafood cures and smokes. It is all natural and preservative free.

**Dingle Goat Cheese, Inch, Co. Kerry– Dairy Farmhouse Cheese**

A luxurious creamy farmhouse soft goats' cheese, made by Angela O'Hanlon, It all started in 2014 when we got our first two milking goats Molly & Summer for our wonderful children Maryanne & Joseph who have asthma. We are a family run farm going down the organic route. Our healthy, happy herd of mixed breed goats are free to roam and forage the majestic Slieve Mish Mountains. Happy goats make delicious cheese! A true heavenly taste of the Dingle Peninsula straight from farm to fork, with no additional additives or preservatives.

**Kells Bay Cheese, Kells, Co. Kerry - Dairy Farmhouse Cheese**

The Lynch family have lived on the farm at Kells Bay on the Ring of Kerry since the 1700s. Butter was made on the farm until the 1960s with milk from the native, small, black, Kerry Cow, a hardy upland dairy cow, now classified as rare breed. In 2014, Brian Lynch created Kells Bay Cheese using milk from the Kerry Cow. Limited availability of dairy Kerry Cows ensues small amounts of Reserve Kells Bay Cheese for your enjoyment. The fusion of the sea and uplands helps create our unique, handcrafted farmhouse cheese.

**Caherbeg Farm, Rosscarbery, Co. Cork - Black & White Puddings**

Willie & Avril Allshire are artisan producers working from their small farm in Rosscarbery, West Cork. They launched their black & white pudding in December 2006, and in March 2007, Willie was the first Irish Producer to win a medal in the biggest European Black Pudding Competition - Gold! More awards followed for both the Black & White Pudding including Blas na hÉireann awards. In October 2015, they launched Gluten Free Black & White Pudding made to the same high standards. They use locally produced Irish pork for the entire Rosscarbery brand. The next generation has been involved since the business was established but eldest son, William, has worked full-time with his parents since completing his secondary education; while Maurice who is in his final year in secondary school continues to work on a part-time basis. All focus is on quality over quantity; you might say they are obsessed with it.

**Beaufort Eggs, Beaufort, Co. Kerry – Local Free Range Eggs**

Mary O'Connor and husband Pat produce free-range eggs from over 900 Lohmann Brown hens in Beaufort, near Killarney. The eggs have a distinctive golden brown shell and the yolks are a rich yellow. The business is family-run and their four sons and one daughter help at busy times.

**Eve's Leaves, Cahersiveen, Co. Kerry - Local Chutneys & Relishes**

Eve is a small artisan food producer and grows all her own veg in a chemical free environment, mainly in poly tunnels using only natural homemade fertilizers and water from her own mountain well. She does not use any pesticides or chemicals and uses as much organic matter as possible, delivering her veg within hours of picking, keeping it as fresh and nutrient rich as possible. Eve also makes her own health breads, relishes and pickles, which are made to order without the use of any preservatives.



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**Fenit Fruit & Veg, Fenit, Co. Kerry – Local Potatoes & Seasonal Vegetables**

Established in 2001 by Willie Parker, Fenit Fruit & Veg has grown to become one of the top suppliers of potatoes and fresh fruit and vegetables in Munster. The Parker family have been the principle potato growers in Kerry for over half a century, and the renowned Fenit potatoes have formed the backbone of this growing and dynamic business. As a supplier of prepared vegetable products to the trade, Fenit Fruit & Veg boast a comprehensive traceability system whereby all prepared products can be traced back to the field of origin. Such innovative production facilities and systems ensure that Fenit Fruit & Veg remain a front-runner in the food supply business.

**Star Seafood, Kenmare, Co. Kerry - Fresh Irish Fish & Shellfish**

Star Seafood specialists in producing organic smoked salmon since 1974, sourced from Kenmare Bay. Over the years, they have built up a great name for smoked products, in particular smoked salmon and mackerel, which their master smokers have perfected over the past 40 plus years. Fish is smoked in the traditional way, slow smoking it for over 16 hours for excellence in flavour and texture.

**Bally Goat Cheese, Newcastlewest, Co. Limerick - Dairy Farmhouse Cheese**

The Leahy Family established bally Goat Cheese in January 2019. They began milking goats in October 2017 on the family farm in Newcastle West, Co. Limerick. Having previously supplied milk to another cheese producer, they decided in 2019 to start their own, new venture. Inspired by the cheese of Northern Italy, Bally Goat Cheese is handmade in Co. Kerry. The cheese has a smooth and creamy texture, without any additives or preservatives. The herd of goats are regularly exhibited at agricultural shows across the country and have won numerous championships.