

Plassey Food & Distribution Co. Ltd., Rathkeale Industrial Estate, Co. Limerick. Tel: **069 63500** Email: sales@plasseyfood.ie www.plasseyfood.ie

Plassey Food The Menu Magazine Edition December 2016 / January 2017

Wishing you all a fantastic festive season and a great start to 2017!

With this edition of the Menu Magazine we close 2016, which was a great year for Plassey Food and hopefully also for all our clients!

We like to thank you for your support and custom this year and look forward to working with you all in the New Year.

Best regards,

Don Flynn & Tom Magner Directors





100 Special Offers

Did you see our latest SuperDeals?

View all offers on http://plasseyfood.ie/special-offers





YOU ARE INVITED TO CATEX 2017

Plassey Food would like to invite you to stand A49/B34 at Catex 2017, Ireland's biggest ever hospitality event, with more than 200 exhibitors and 11,000 visitors in a three-day celebration of Irish foodservice.

Catex provides a platform for foodservice excellence, allowing industry professionals to network together, showcase innovation, explore and sample the latest products and practice.



21-23 February 2017, RDS Dublin

We look forward to meeting you at the Plassey Food stand in February!

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All prices in this publication are subject to change without notice. Whilst we make every effort to provide you the most accurate, up-to-date information, errors may occasionally occur.

In the event a product is listed at an incorrect price, Plassey Food shall have the right to refuse or cancel any orders placed for product listed at the incorrect price.

Hereford Beef



Hereford 5kg+ Striploin Code: 16189 Was €23.50 NOW €19.50



Hereford 6kg+ Striploin Code: 60059 Was €23.50 NOW €19.50



Hereford 7kg+ Striploin Code: 30256 Was €23.50 NOW €19.50



Hereford Cube Roll Code: 60061 Was €26.50/kg NOW €22.50/kg



The Products Quality Assurance Scheme operated by Bord Bia is designed to enable poultry producers and processors meet the ever increasing demands of customers and consumers.

The scheme is kept under review to ensure that it continues to reflect the emerging requirements of the marketplace.



Pork



Pork Loin

Code: 62001

Was €4.50/kg

NOW €3.50/kg



Stuffed Pork Loin Code: 62002 Was €5.95/kg NOW €4.80/kg



Pork Steak Fillet Code: 62004 Was €9.40/kg NOW €7.75/kg



Diced Pork 2.5kg Code: 62006 Was €17.75 NOW €14.50



Pork Shoulder Code: 62003 Was €5.95/kg NOW €4.95/kg

Lamb



Lamb Leg Boned & Rolled Code: 61002 Was €10.95/kg NOW €9.50/kg



ORIGIN-IRELAND

Lamb Rack French Trim Code: 61050 Was €22.50/kg NOW €18.50/kg



Lamb H/Q Shanks Code: 610052 Was €10.50/kg NOW €8.25/kg



Lamb Mince 2.5kg Code: 61010 Was €23.60 NOW €19.50

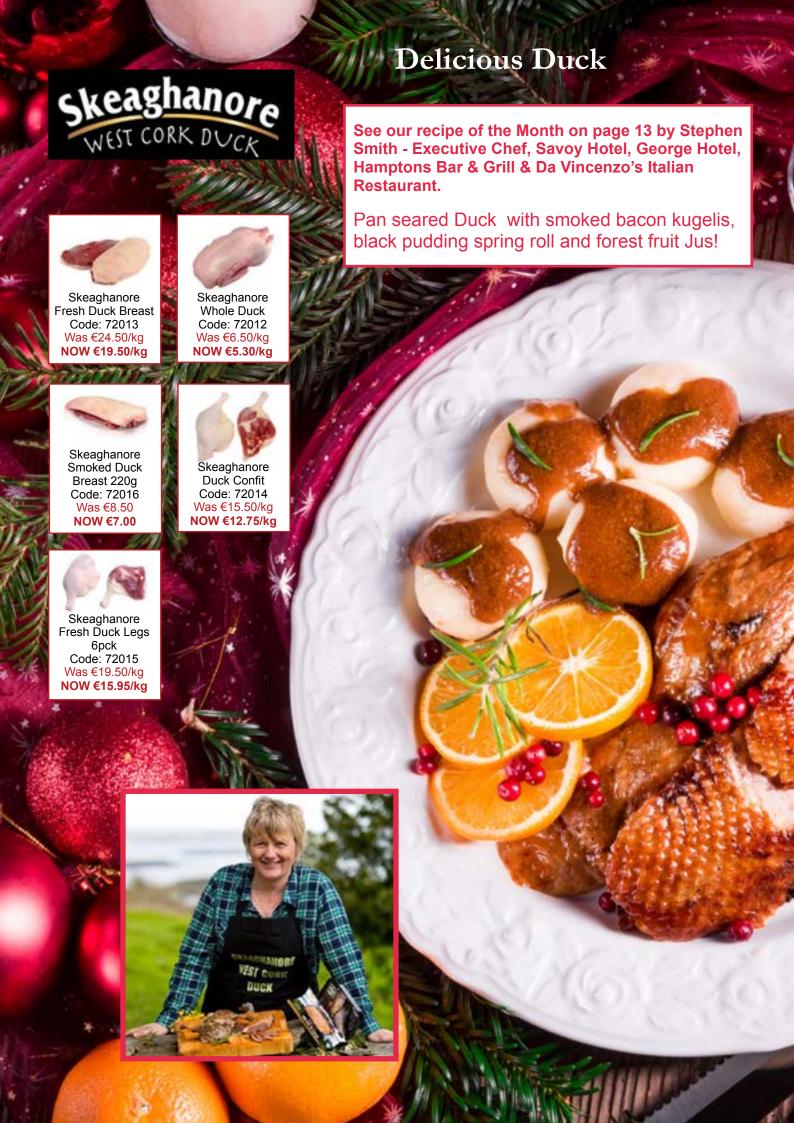


Lamb Gigot Chops Code: 61008 Was €18.00/kg NOW €13.50/kg



Hand Diced Lamb 2kg Code: 610054 Was €21.50 NOW €17.50









Scrumptious Salmon



Sliced Salmon Side 1kg Code: 75105 Was €38.00 NOW €30.00



½ Sliced
Salmon Side
500g
Code: 75100
Was €19.80
NOW €16.50

Award winning smoked salmon from Burren Smokehouse - how it all began

Birgitta is from Sweden, where she grew up in a family that would be hunting, fishing and foraging. She travelled to Ireland on a holiday where she met Peter Curtin, a native of Lisdoonvarna, Co. Clare. After a few years of a long-distance relationship, Birgitta moved to Lisdoonvarna and married Peter.

Peter grew up in the Roadside Tavern which was also a bakery at the time where loaves and loaves of bread were baked every morning. The young couple had to figure out how to earn a living, and their love for real, honest food led to the set-up of the Burren Smokehouse, with Peter designing the kilns in a revolutionary way.

The beginnings were humble: the smoked salmon was delivered to local restaurants in the area. Today, we are delivering to private customers, retailers and foodservice in the whole of Ireland, and we exporting internationally to a wide range of customers.



Spiced Smoked Mackeral 2 pck Code: 75106 Was €21.50 NOW €16.50



Smoked Fish Platter 180g Code: 75107 Was €7.60 NOW €6.25











Cooked & Peeled Prawns u150 2kg Code: 76042 Was €26.50 NOW €20.95



Beer Battered Cod Goujons 5kg Code: 11098 Was €38.50 NOW €32.50



16/20 Raw Peeled & Devined Prawn 1kg Code: 76038 Was €14.00 NOW €9.95

Festive Fish & Seafood



Artic Royal
Pre-fried Tempura
Prawn 500g
Code: 11589
Was €7.75
NOW €6.50



Cooked & Peeled Prawn Tail-on 31/40 450g Code: 76040 Was €5.45 NOW €4.00



Mozambique Prawns 70/90 1kg Code: 76039 Was €22.00 NOW €17.00



Jalapeno Popcorn Coated Prawns 1kg Code: 760361 Was €15.00 NOW €12.50



Chipoyle Coated Prawns 1kg Code: 76036

Was €17.50 NOW €14.50



Artic Royal Squid Tubes 1kg Code: 10023 Was €6.50 NOW €5.25

Fabulous

Finger Food



Hot N Spicy Chicken Wings 5kg Code: 97762 RRP €26.00 NOW €23.00



King Prawns in Filo 500g Code: 76046 Was €7.50 NOW €5.00



Manor Farm Cooked Goujons 5kg Code: 2031 Was €36.00 NOW €30.00



Cocktail Sausages 10lb Code: 239 Was €16.50 NOW €13.00



Mini Brie Wedges 24pce x 6 Code: 1379 Was €71.00 NOW €58.00



Mixed Crolines 22g x 90 Code: 3410 Was €36.00 NOW €29.00



Mini Puff Tartlet Selection 60pce Code: 32820 RRP €33.50 NOW €24.95



Orien Bites Chicken Tikka Samosa 1kg Code: 310003 Was €15.00 NOW €12.50



McCain Beer **Battered Onion** Rings 6kg Code: 43063 Was €36.50 NOW €28.50



NOW €24.00



Cove good food? Love Plassey Food.





Salted Caramel Carrot Cake 12ptn

Code: 2763 RRP €32.00 NOW €23.00

Mouth Watering Desserts



Choc Lovin Spoon Cake 14ptn Code: 156 Was €38.00 NOW €27.50



Sandys Sour Cream Coffee Cake 16ptn Code: 2881 Was €30.00 NOW €22.00



Brownie Bites 121ptn Code: 2528 Was €21.50 NOW €15.75



Rockslide Brownie 16ptn Code: 1426 Was €28.50 NOW €20.00



Raspberry Crumb Bar 16ptn Code: 2556 Was €23.75 NOW €17.50



Salted Caramel Cheesecake 16ptn Code: 2765 Was €34.50 NOW €24.50

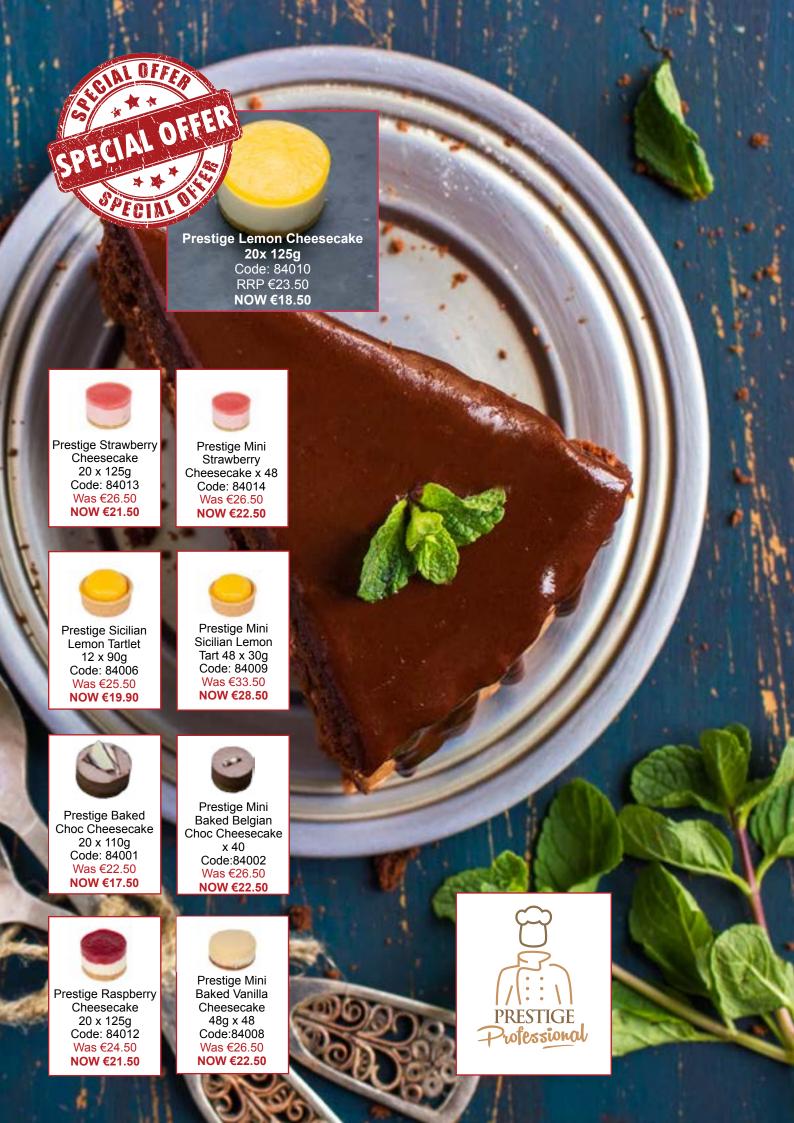




Raspberry & White Choc Brulee 14pce Code:1255 Was €39.00 NOW €28.50



Key Lime Pie 14ptn Code: 447 Was €26.75 NOW €19.95



Recipe of the Month - Pan Seared Duck

with Smoked Bacon Kugelis, Black Pudding Spring Roll and Forest Fruit Jus

Stephen Smith - Executive Chef Savoy Hotel, George Hotel, Hamptons Bar & Grill & Da Vincenzo's Italian Restaurant

Ingredients:

4 Duck Breast
1kg grated Potato
6oz chopped smoked bacon
I large white Onion
4 Sheets Spring roll pastry
8oz Black Pudding
200ml Fresh Cream
8oz fruits of Forrest berries
200ml Cranberry juice
20z brown sugar
Tablespoon of white Vinegar
Veal Jus
4oz butter
Seasoning

Method

Mix the grated potato, chopped onion bacon and butter in a bowl over boiling water until mixture becomes sticky, season then place in a tray and bake in oven 180 degrees C for 25 minutes.

Mix the black pudding with cream a little at a time to a soft texture, then roll in spring roll pastry and refrigerate immediately. Dissolve sugar in a pan with vinegar then add cranberry juice and reduce for 3 or 4 minutes, then add veal jus and fruits of Forrest berry mix and simmer for 4 mins then season.

Trim Duck Breast, then seal Skin side down and season, cook for 3 or 4 mins in oven at 180 degrees the put on a dry cloth to rest.

Boil or steam selected vegetables. Cut out required shape from potato cake, deep fry Spring roll, and assemble on plate, Season vegetables and add small touch of butter to glaze.

Slice Duck into desired slices not to thick and assemble lightly coat duck with berry sauce and serve.



Wonderful Wines

Wine pairing with Duck

Buxy Pinot Noir 2014

100% Pinot Noir from the heart of Burgundy in Cote Chalonnaise. This delicious medium-bodied red wine shows flavours of raspberry, morello cherry and a touch of spice. A very smart wine with refreshing acidity and good length.

Case of 6 - RSP €74

Domaine des Grands Fers 'Les Cotes' Fleurie AOC

Situated in the heart of Fleurie, the Domaine des Grands Fers has been in Christian Bernard's family since the turn of the last century. He owns a total of 10.3 hectares of Gamay planted on several different terroirs in the Cru. All are southeast facing slopes in the famous Madone terroir.

The classic Fleurie characteristics, including the wines' floral perfume notes, are the result of the incredible soils of crushed and crystalized ancient red granite. Christian ferments all his different terroirs separately, whole cluster, with a classic carbonic maceration for a twelve day period. After a six month elevage in oak foudres, he blends his various plots into what becomes his signature Estate bottling. This is a beautiful wine showing attractive berry fruits such as red current, stawberry and cherry with spice and mineral notes. A wine of exceptional quality.

Case of 12 - RSP €170

La Maialina Chianti DOCG 2014

A gorgeous wine, fresh, vibrant and utterly impeccable. The floral aromatics render an impression of accessibility but the darkness and richness of the fruit that follow hint at a far more important pedigree. Dark red berries, flowers and minerals add the final notes of complexity on the impressive finish "

Festive Wines

Valminor Albarino 2015

The winner of the Irish White Wine of the Year at this years Irish Wine awards, and the perfect white this festive season. A great match with both seafood such as salmon or prawns, it is equally as charming with poultry such as chicken or turkey. On the nose, Valminor shows a wide fruity range of aromas with notes of fresh grapefruit, apricot and melon. In the mouth, Valmiñor combines fruity flavours and freshness with a rounded acidity, resulting in a balanced wine that boasts an opulent taste with elegant aromas and slight spritziness. It is fresh and tasty, boasting a taste of apple and fruit with elegance.

Case of 12 - RSP €156

Coto Imaz Reserva 2010

Sexy, oak-spiced aromas of ripe cherry and cassis, with pipe tobacco and rose oil nuances adding complexity. Supple and expansive on the palate, offering gently sweet dark fruit flavors lifted and clarified by juicy acidity. The Coto Imaz will delight with most winter | dishes especially lamb or game.

Case of 12 - RSP €154

La Fluer Anne Saint-Emilion AOC 2014

A Saint-Emilion fruit-bomb, the soft, luscious, seductive 2014 La Fleur Anne is filled with copious quantities of black cherries and blackberries as well as a notion of underbrush. Soft, smooth, and hedonistic, this sensual, pleasure-filled wine is the perfect claret to be enjoyed this Christmas.

Case of 6 - RSP €80



Irish Craft Beers, Cheers!

Brehon Brewhouse

In the rolling hills of Monaghan, not far from Carrickmacross, in the countryside resides Brehon Brewhouse. It is housed in the parish of Killanny, which is also the name of their Red Ale.

Established in 2014, owner *Seamus* has set up a lovely brewery in one of the old sheds, located behind the milking parlour. This brewery is set up on a working Dairy Farm. The team have renovated the shed to exacting specifications. The brewery was installed in April 2014, with further vessels currently enroute to Monaghan to expand the breweries capacity to meet ever growing demand for their beers.

The slogan "Irish Beer, Crafted by Hand" rings very true here. Everything is done under brewer Phil's supervision, brewing, cleaning, bottling and kegging. In fact all their beers are hand bottled on site.







Brehon Killanny Red Ale 500ml x 12 ABV 4.5% Code: 89898 WAS €30.00 NOW €25.00

Brehon Blonde 500ml x 12 ABV 4.3% Code: 89897 WAS €30.00 NOW €25.00

Brehon Stony Grey IPA 500ml x12 ABV 5% Code: 77010 WAS €30.00 NOW €25.00

Black Donkey Brewing

Deep in the heart of rural Roscommon, in the village of Ballinlough, a brewery grows. Brewing without boundaries, Black Donkey Brewing, a concept that has come of age, has finally found a place to call home. Traditionally cautious animals, this Donkey is not one to shy away from turbid mashes, spontaneous fermentation, wood ageing, smoked malts, coolships, or anything else we can come up with, to bring you the best, and most diverse, beers we can make. Production began in mid 2014, bringing Irish, European, American and historical brewing influences together under one roof, and onto the rapidly growing and increasingly exciting Irish craft-brewing scene.







Black Donkey Beyond 500ml x12 ABV 4.6% Code: 77286 WAS €38.00 NOW €32.00

Black Donkey Buck It 500ml x12 ABV 4.8% Code: 77288 WAS €38.00 NOW €32.00

Black Donkey Scythe 500ml x12 ABV 4.6% Code: 77287 WAS €38.00 NOW €32.00

Kenmare Irish Beers

Kenmare Irish Beer is 100% Irish and is brewed with passion and bottled with pride by the Little Island Brewing Company in Co Cork.







Kenmare IPA 500ml x12 ABV 5% Code: 89892 WAS €36.00 NOW €30.00

Kenmare Porter 500ml x 12 ABV 4.5% Code: 89889 WAS €36.00 NOW €30.00

Kenmare Red Ale 500ml x 12 ABV 4.3% Code: 898883 WAS €36.00 NOW €30.00