



January/February 2020  
Valid to 29th February, 2020

# THE MENU MAGAZINE

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**VALENTINES DAY**



# Winter Edition



**One Stop Shop to the Foodservice Industry**

Plassey Food & Distribution Co. Ltd., Rathkeale Industrial Estate, Co. Limerick.  
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♥ *Love good food?  
Love Plassey Food.*



New Year's Resolution:

**Lets make 2020  
Fantastic!**

Details 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.



# Plassey Food – The Menu Magazine

## January/February '20

# THE MENU MAGAZINE

A happy New Year to you all! We hope you had a great festive season business-wise but also had some quality time to recharge for this coming New Year.

Our New Year's resolution is to make 2020 a fantastic year!

We, as well as the whole Plassey Food team, are looking forward to working with you.

Best regards,  
Don Flynn & Tom Magner  
Directors



## SuperDeals

All our **SuperDeals** will now be **included in** our bi-monthly **The Menu Magazine**.



Please take note of the SuperDeal icon!

*Don't forget:  
14th February Valentines Day*





# TASTY

## WINTER WARMERS

THE **MENU**  
MAGAZINE



**RECIPE** *Source: Bord Bia recipe*

### **Bacon Courgette & Cashel Blue Soup**

**Serves: 4-6 people. Cooks in: 30m**

This soup is perfect served as a starter or for a light lunch.

#### **Ingredients**

- little olive oil
- 5-6 streaky rashers, chopped or bacon lardons
- 1 onion or 2-3 shallots chopped
- 1-2 large courgettes, sliced
- 2-3 large potatoes, peeled and chopped
- 1 litre stock, homemade if possible
- 75g Cashel Blue cheese, crumbled
- 125ml cream
- Black pepper
- 2-3 tablesp. parsley, finely chopped

#### **Method**

Sauté the bacon for a few minutes in a little oil. Remove a few pieces of bacon for final garnish. Add the onion, courgette (reserve some slices for final garnish), and potatoes. Reduce the heat, cover the pan and allow to cook until the vegetables are soft.

Stir in the stock and simmer for 10 minutes. Remove from the heat. Process the soup. Return to the saucepan.

Stir in the cheese and cream and just heat gently.

Add the reserved bacon pieces and courgette slices just before serving.

#### **Serving Suggestions**

Finish with lots of black pepper and parsley.



#### **Cashel Blue Cheese**

Quantity: 1.5kg x2  
Code: 12570

**Costing: €13.25/kg**



#### **Streaky Bacon**

Quantity: 1kg  
Code: 19200

**Unit Cost €20.00**



#### **Avonmore Cream**

Quantity: 4ltr x1  
Code: 96321

**Costing €14.00**







## RECIPE Source: BBC Good Food

# Warm Salad of Scallops & Bacon

**Serves: 8 people. Cooks in: 40m**

A hot grill is the key to success here - crisp bacon and a succulent scallop. A classic that everyone should try.

### Ingredients

- 24 scallops
- 8 tbsp olive oil
- 4 tbsp lemon juice
- 12 thin slices streaky bacon
- 2 tsp Dijon mustard
- 1 tsp clear honey
- 2 tsp chopped caper
- 4 tbsp chopped parsley
- 1 head curly endive

### Method

1. Wash and dry the scallops and put them in a bowl. Mix 2 tbsp of the olive oil and 2 tbsp of the lemon juice in a bowl with a little salt and pepper, then pour over the scallops. Leave for 15 mins, until the scallops have turned white.
2. Cut each strip of bacon in half across and wrap around a scallop. Secure with cocktail sticks.
3. Whisk together the remaining 2 tbsp lemon juice with the mustard, honey, salt and pepper. Whisk in the remaining 6 tbsp olive oil until the dressing is thick, then stir in the capers and parsley. Divide the curly endive between 8 serving plates.
4. Preheat a grill to hot. Lay the scallops in one layer over a lined grill pan. Grill the scallops for 3-4 mins each side, until the bacon is crisp and golden. Put three scallops on each plate and spoon over the dressing.



**Coleman's  
Wholegrain Mustard**  
Quantity: 2.25 x 2  
Code: 48585  
**Costing €24.55**



**Polenghi Lemon  
Juice**  
Weight / Quantity 5ltr  
Code: 1028  
**Costing €7.00**



**King Scallop 10/20**  
Weight 1kg  
Code 101798  
**Unit Costing  
€16.50**



**Pomace Olive Oil**  
Weight: 5ltr x3  
Code: 10120  
**Costing €48.75**



# TASTY MAIN COURSE

## RECIPE

Source: BBC Good Food

## ROAST STUFFED PORK

Serves: 12 Cooks in: 1h 45m







### Ingredients

- 1 tbsp olive oil
- 1 onion finely chopped
- few sage leaves, shredded
- 25g fresh breadcrumbs
- 4 good quality sausages, skinned
- 1.6kg boned loin of pork
- 2 tbsp plain flour
- 400ml chicken or beef stock
- 100ml cider

### Method

1. Heat the oil in a saucepan and cook the onion for 5 mins until soft. Remove from the heat. Once cool, transfer to a bowl and mix in sage, breadcrumbs, sausage meat and some seasoning.
2. Untie the pork and score the skin well with a sharp knife. Cut down the length of the meat, then open out like a book so you can stuff the sausage meat inside. Close back up to resemble original shape and tie at intervals with string to hold it together. Weigh so you know how long it will need to cook for. This can be done ahead; chill until needed.
3. Heat oven to 240C/220C fan/gas 9. Rub the joint all over with salt and pepper and place in a roasting tray. Cook for 25 mins, then turn to 180C/160C fan/gas 4 and cook for 20 mins per 450g/1lb. Remove, and check it's cooked through: any juices that run out should be clear. Transfer to a dish, then cover with foil to rest while you make the gravy.
4. Spoon most of the fat out the tray, leaving the meat juices. Place tray on the hob or transfer juices to a frying pan. Stir in the flour for 1 min followed by the stock and cider, and bubble for a few mins. Strain into a jug. Serve the pork sliced, with the crackling, potatoes, gravy and veg.



	<b>LAMB</b> <b>Leg of Lamb</b> Code: 61002	Costing €10.00/kg
	<b>Lamb Shank</b> Code: 61003	Costing €10.00/kg
	<b>BEEF</b> <b>KCC Aberdeen Angus</b> Striploin 5kg+ / Code: 6005	Costing €13.95/kg
	<b>Tied LMC</b> Code: 6003	Costing €6.25/kg
	<b>CHICKEN</b> <b>Chicken Fillets</b> Weight: 170-190 / Code: 8381	Costing €40.00
	<b>Chicken Supremes</b> Weight: 2 x25 / Code: 2002301	Costing €65.00
	<b>PORK / BACON</b> <b>Pork Loin</b> Weight 4-5kg / Code:62001	Costing €4.20/kg
	<b>Bacon Loin</b> Weight: 5-6kg / Code:630011	Costing €3.80/kg
	<b>Sausage Meat</b> Weight: 5kg / Code: 62021	Costing €16.00
	<b>SEAFOOD</b> <b>King Scallop 10/20</b> Weight 1kg / Code 101798	Unit Costing: €16.50

Super  
Deal





## RECIPE

Source: BBC Good Food

# Healthy Roast Turkey Crown

**Serves: 4-6 Cooks in: 1h 30m**

Roast a turkey crown if you're catering to a party of fewer people.

### Ingredients

- 2kg turkey crown on the bone
- 3 oranges, 1 cut into wedges, ½ sliced, 1 ½ juiced
- 1 tbsp runny honey plus extra for drizzling
- handful thyme sprigs, leaves picked from one, two left whole, plus sprigs to serve (optional)
- 1 tsp soy sauce
- 2 bay leaves
- 500g carrots, peeled and cut into long batons
- 500g parsnips, peeled and cut into long batons

### FULL RECIPE on our website:

[www.plasseyfood.ie/healthy-roast-turkey-crown](http://www.plasseyfood.ie/healthy-roast-turkey-crown)

### GRAVY, DEMI GLAZE & BOUILLON



#### Knorr Roast Gravy

Quantity: 1x 12ltr / Code: 79891

**Costing €28.00**



#### Knorr Demi Glaze

Quantity: 1 x 12ltr / Code: 75808

**Costing €24.00**

#### Rich Sauces Demi Glaze

Quantity: 1.4kg x2 / Code: 31041

**Costing €33.50**



#### Knorr Curry Sauce

Quantity: 2.25l x2 / Code: 70039

**Costing €23.00**

### SEASONING, HERBS & SPICES

#### Caterers Kitchen Dried Parsley

Quantity: 120g / Code: 972007

**Unit Price: €2.30**

#### Caterers Kitchen Mixed Herbs

Quantity: 180g / Code: 972003

**Unit Price: €2.30**

#### Caterers Kitchen Ground Black Pepper

Quantity: 500g / Code: 972035

**Unit Price €6.75**

#### Gem Salt Tub

Quantity: 1 x 6kg / Code: 74577

**Unit Price €6.50**

### DAIRY



#### Lakeland Butter Portions

Quantity: 6.2g x600pce / Code: 874190

**Costing €36.50**



#### North Cork Butter Block

Quantity 454g x28 / Code: 231

**Costing €61.00**



### SUPERDEALS

#### Frozen Savoury Stuffing

Quantity: 2kg x2 / Code: 80058

**Costing €15.90**



#### Triple Lion Coconut Milk

Quantity: 3kg x6 / Code: 322023

**Costing €45.00**



# BREAKFAST

## FULL IRISH



	<b>Glenquin Sausages 8s</b> Quantity: 1 x 4.54kg / Code: 64006	<b>Costing €14.75</b>
	 <b>Glenquin Sliced Black Pudding</b> Quantity: 9lb Code: 640013	<b>Costing €12.50</b>
	 <b>Glenquin Sliced White Pudding</b> Quantity: 9lb / Code: 640011	<b>Costing €12.50</b>
	<b>Glenquin Chilled Rindless Back Bacon</b> Quantity: 2.27kg x4 / Code: 63009	<b>Costing €43.00</b>
	<b>Lutosa Hash Brown</b> Quantity: / Code: 10146423	<b>Costing €16.50</b>
	<b>Annaghs Eggs</b> Quantity 360pce / Code: 80003	<b>Costing €36.00</b>
	<b>Beans</b> Quantity: 2.61kg x6pce / Code: 74732	<b>Costing €16.90</b>
	<b>Sliced Wheaten Loaf</b> Quantity: 400g x20pce / Code: 4201	<b>Costing €30.00</b>
	<b>Catering White Sliced Loaf</b> Quantity: 750g x15pce / Code: 1281	<b>Costing €22.50</b>
	<b>Catering Sliced Brown Loaf</b> Quantity: 750g x15pce / Code: 1283	<b>Costing €22.50</b>





# A GOOD START OF ANY DAY!



## FRUITS & BERRIES

**Forest Mixed Berries** Costing €31.00  
Quantity: 5x 1kg / Code: 2175220

**Strawberries** Unit Cost €6.25  
Quantity: 1kg / Code: 33328

**Raspberries** Unit Cost €3.35  
Quantity: 500g / Code: 4116

**Newforge Grapefruit Segments** Costing €35.00  
Quantity: 1.25kg x12 / Code: 75816

## TOPPINGS

**Honey** Costing €16.00  
Weight: 3.17kg / Code: 71658

**Lyle's Golden Syrup** Costing €19.50  
Quantity: 454g x12 / Code: 59143

## JUICES

**Caterers Kitchen Orange Juice** Costing €10.00  
Quantity: 1ltr x12 / Code: 2010558

**Caterers Kitchen Apple Juice** Costing €8.50  
Quantity: 1ltr x12 / Code: 2010557

## PANCAKES

**Lawa American Pancakes** Costing €14.00  
Quantity: 60g x70pce / Code: 0876

**Lawa Crepes / Pancakes** Costing €9.50  
Quantity: 60g x60pce / Code: 0988

## NEW YEAR'S RESOLUTION SERVE A HEALTHY BREAKFAST!



**Flahavan's Porridge Oatlets**  
Quantity: 4kg Bucket  
Code: 1810  
Costing €10.95



**Flahavan's Muesli**  
Quantity 4kg  
Code: 1811  
Costing €24.50





# SWEET TREATS

Super  
Deal



## UNSLICED TRAYBAKES

**Patisserie Royale Unsliced Apple Slice T/B**  
Quantity: 4745g x1 / Code: 11552

Costing €24.00

Super  
Deal



**Patisserie Royale Unsliced Spicy Pear T/B**  
Quantity: 2790g x1 / Code: 11559

Costing €24.00

Super  
Deal



**Patisserie Royale Unsliced Strawberry Cheesecake T/B**  
Quantity: 3290g x1 / Code: 11553

Costing €24.00

Super  
Deal



**Patisserie Royale Unsliced Baileys Cheesecake T/B**  
Quantity: 3400g x1 / Code: 11555

Costing €24.00



**PATISSERIE  
ROYALE**

EST.1998

NEW



**Patisserie Royale White Choc & Blackberry mousse**  
Quantity: 1170g x12  
Code: 11170  
Costing: €14.00



## American Cookies

Super  
Deal



**Chocolate**  
Quantity: 80g x100  
Code: 1429  
Costing €35.00



Super  
Deal



**Oatmeal**  
Quantity: 110g x60  
Code: 1430  
Costing €31.00



Super  
Deal



**Wicked Desserts Round Choc Fudge Cake**  
Weight: 1500g  
Code: 840002  
Costing: €14.00



**White Chocolate**  
Quantity: 80g x100  
Code: 01428  
Costing €38.00



Super  
Deal



**Wicked Desserts Wild Berry Cheesecake**  
Quantity: 1400g  
Code: 260073  
Costing €14.50











# SORBETS & ICE CREAM











## ASHFORD DAIRY ICE CREAM

- 

**Ashford Dairy Premium Vanilla Ice Cream**  
 Quantity: 4.7ltr x1 / Code: 060601 **Costing: €9.75**
- 

**Ashford Dairy Premium Strawberry Ice Cream**  
 Quantity: 4.7ltr x1 / Code: 060101 **Costing: €10.00**
- 

**Ashford Dairy Premium Chocolate Ice Cream**  
 Quantity: 4.7ltr x1 / Code: 060104 **Costing: €10.00**

## FROSTEX ICE CREAM

- Mint Ice Cream**  
 Quantity: 2.5ltr x2 / Code: 844016 **Costing €14.00**

## ASHFORD DAIRY SORBETS

- 

**Lemon Sorbet**  
 Quantity: 4ltr x1 / Code: 070104 **Unit Costing €11.00**
- 

**Mango Sorbet**  
 Quantity: 4ltr x2 / Code: 060201 **Unit Costing €13.50**
- 

**Raspberry Sorbet**  
 Quantity: 4ltr x2 / Code: 070102 **Unit Costing €13.50**
- 

**Champagne Sorbet**  
 Quantity 4ltr x2 / Code: 070103 **Unit Costing €12.00**

## Profiteroles



**Super Deal**



### Salted Caramel & Choc Dipped Profiteroles

Quantity: 1kg x 2  
Code: 10997

**Costing €13.00**



### Choc Dipped Profiteroles

Quantity 1kg x2  
Code: 10998

**Costing €11.50**







# HAPPY VALENTINES

## RECIPE

Source: BBC Good Food

### Prawn Katsu Burgers

**Serves: 2 Cooks in: 10 MINS**

A twist on the beloved fish finger sandwich with tasty, bread crumbed prawn patty, chilli mayo and coleslaw - a marriage made in heaven.

#### Ingredients

- 2 brioche burger buns
- sunflower oil or vegetable oil, for frying

#### For the burgers

- 200g raw peeled prawns
- 1 spring onion, sliced
- ½ egg white
- 1 tbsp cornflour
- 100g panko breadcrumbs

#### For the slaw

- ¼ white cabbage, finely shredded
- juice ½ lemon
- 1 tbsp mayonnaise

#### For the chilli mayo

- 3 tbsp mayonnaise
- 1 tbsp sriracha chilli sauce or sweet chilli sauce



**FULL RECIPE on our website:**

[www.plasseyfood.ie/prawn-katsu-burgers](http://www.plasseyfood.ie/prawn-katsu-burgers)

#### Brioche Burger Buns

Quantity: 4" x 48 / Code: 1212

**Costing €16.50**



#### Argentinian Red Prawn 70/90

Quantity: 1 kg / Code: 760391

**Unit Costing €15.00**

#### Gem Cornflour

Quantity: 3kg / Code: 74805

**Unit Costing €4.75**



#### Alfee's Real Mayo Sauce

Quantity: 10kg / Code: 1301

**Costing €20.00**



#### Alfee's Sweet Chilli Sauce

Quantity: 2.5kg x2 / Code: 13111

**Costing €15.00**

#### Alfee's Peri Peri Sauce

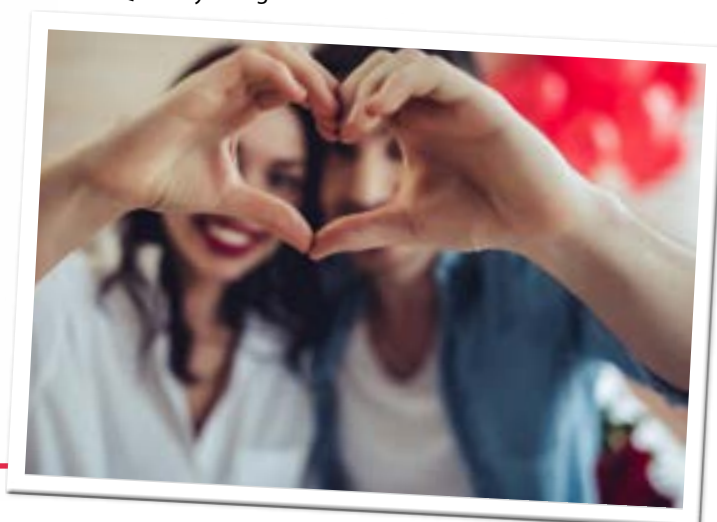
Quantity: 2.5kg x2 / Code: 1316

**Costing €18.95**

#### White Breadcrumbs

Quantity: 6.8kg / Code: 716811

**Costing €13.00**







## **RECIPE** *Source: BBC Good Food*

### **Coffee Cocktails & Star Biscuits**

**Makes:** 40 biscuits

**Prep:** 20 mins

**Cook:** 15 mins

Give your after-dinner coffee an edge with indulgent cream and Kahlúa

#### **Ingredients**

- 200g soft butter
- 140g caster sugar
- 1 egg yolk
- 1 tsp vanilla extract
- 280g plain flour, plus a little extra for rolling

#### **For the cocktails (per person)**

- 50ml strong coffee, cooled
- 1 tbsp Kahlúa
- 2 tbsp double cream
- cocoa powder, for dusting

#### **FULL RECIPE on our website:**

[www.plasseyfood.ie/coffee-cocktails-star-biscuits](http://www.plasseyfood.ie/coffee-cocktails-star-biscuits)

#### **Café Melor Silver Blend Coffee Beans**

Quantity: 1kg / Code:41001

**Costing €11.85**

#### **BS Caster Sugar**

Quantity: 25kg / Code:579

**Costing €21.00**

#### **Allied Mills Plain Flour**

Quantity: 16kg x1 / Code:191016

**Costing €9.75**

#### **Newforge Vanilla Essence**

Quantity: 500ml / Code:75876

**Unit Costing €6.25**

♥ *Love good food?  
Love Plassey Food.*







**Demi Baguette**  
Quantity: 135 x 70  
Code: 0310  
**Costing €14.50**



**Salud Wraps**  
Quantity: 25cm x144  
Code: 37125  
**Costing €21.00**



**Schwartz Cranberry Sauce**  
Quantity: 2.65g  
Code: 75773  
**Costing €16.00**



**Global Sauces Real Mayo**  
Quantity: 10ltr x1  
Code: 111001  
**Costing €19.50**



**Pomace Oil**  
Quantity: 5ltr  
Code: 10120  
**Costing €16.00**



**Lutosa Wedges**  
Quantity: 2.5kg x4  
Code: 1016423  
**Costing €14.50**



## RECIPE

Source: Ballymaloe

# The Healthy Chicken Wrap

## Ingredients

- 1x free range chicken fillet (170g) diced
- 1x small pinch of saffron
- Zest of half an orange (segment the orange to release the flesh from the skin, peel and pith, keep 3 segments for this wrap)
- 1x teaspoon of dried tarragon
- 2x teaspoon of olive oil
- 15g whole toasted almonds roughly chopped
- 5g sunflower and pumpkin mix
- 1 teaspoon (10g) Ballymaloe Cranberry Sauce
- 1 teaspoon (10g) Mayonnaise
- Half an avocado (60g) in chunky dice
- Sea salt and freshly cracked black pepper
- Generous amount of lettuce leaves
- 1x seeded wrap

## FULL RECIPE on our website:

[www.plasseyfood.ie/the-healthy-chicken-wrap](http://www.plasseyfood.ie/the-healthy-chicken-wrap)





# WHOLESOME FOODS DELI & CATERING

♥ *Love good food? Love Plassey Food.*



**Fully Cooked  
Veg Lasagne**

Quantity: 1.7kg x2pce  
Code: 363

**Costing €26.00**



**Catering Chicken  
Curry**

Quantity: 2.5kg x1  
Code: 361

**Costing €16.00**



**Catering Shepherd's  
Pie**

Quantity: 2.75kg x1  
Code: 112255

**Costing €12.50**



**Quiche Lorraine**

Quantity: 1.7kg x1pce  
Code: 5001

**Costing €13.00**



**Fully Cooked Beef  
Lasagne**

Quantity: 2.7kg x2pce  
Code: 362

**Costing €25.00**



**Chicken and  
Broccoli Bake**

Quantity: 2.5kg x1  
Code: 3635

**Costing €17.00**



**Beef & Veg Stew**

Quantity: 2.5kg x1  
Code: 73733

**Costing €16.00**





# DELI & TAKE AWAY



**Caterers Kitchen  
Chips 12mm & 14mm**  
Quantity: 10kg  
Code: 1033713 &  
1033715  
**Costing €9.50**



**Caterers Kitchen  
Shoe String Chips**  
Quantity 2.5kg x4  
Code: 10337167  
**Costing €9.50**



**Caterers Kitchen  
Vegetable Oil**  
Quantity: 20ltr  
Code: 1261  
**Costing €22.00**



**Lutosa 10mm  
Frozen Chips**  
Quantity: 2.5kg x4  
Code: 1031072  
**Costing €13.50**



**Pepperoni**  
Weight: 1kg x9  
Code: 7159  
**Unit Costing €9.50**



**Turkey Julienne**  
Weight: 1kg x10pce  
Code: 1198  
**Unit Costing €6.90**



**Divella Pizza Flour**  
Weight: 25kg  
Code: 2588  
**Costing €20.00**



**Signature Pizza  
Sauce**  
Weight: 3kg x5  
Code: 64056  
**Costing €26.00**



**Bandon Vale  
Grated Red Cheddar**  
Weight: 2kg x5  
Code: 963751  
**Costing €9.50**



**Bandon Vale  
Grated Mozzarella**  
Weight: 2kg x5  
Code: 14789  
**Costing €9.50**



**Big Al's Black  
Angus 7oz Burger**  
Quantity: 198g x40  
Code: 958707  
**Costing €50.00**



**Big Al's Big  
Eat Burger**  
Quantity: 6oz x32  
Code: 901352  
**Costing €36.00**



**Big Al's Pulled  
Pork with BBQ  
Sauce**  
Quantity: 1kg x4  
Code: 959044  
**Costing €33.50**



**Diggers Shredded  
Chicken**  
Quantity: 1kg x5  
Code: 13383  
**Costing €36.50**



**Seara Cooked Chicken  
Breast 9-12oz**  
Quantity: 10kg  
Code: C21QF  
**Costing €50.00**



**Seara Southern Fried  
Chicken Fillet**  
Quantity: 10kg  
Code: 12257  
**Costing €50.00**





**White Tea Bags**

Quantity: 600pce / Code: 74706

**Costing €12.50****Barry's Gold Blend 2 Cup**

Quantity: 500pce / Code: 59183

**Costing €23.50****Cadbury Drinking Chocolate**

Quantity: 2kg x 6pce / Code: 75302

**Unit Costing €12.00****Yellow Snack Bar**

Quantity 43g x36pce

Code: 68581

**Costing €24.00****Cadbury Purple Snack**

Quantity: 22g x60pce

Code: 65038

**Costing €27.00****Kit Kat Bar**

Quantity: 41.5g

x24pce

Code: 69545

**Costing €14.00****Mars Bars**

Quantity: 51g x48pce

Code: 69018

**Costing €23.50****Coca Cola Cans**

Quantity: 330ml x24 / Code: 104001

**Costing €10.50****Diet Coca Cola Cans**

Quantity: 330ml x24 / Code: 104002

**Costing €9.00****Fanta Orange Cans**

Quantity: 330ml x24 / Code: 51150

**Costing €9.00****Coca Cola Bottles**

Quantity: 500ml x 24 / Code: 65007

**Costing €19.50****Diet Coca Cola Bottles**

Quantity: 500ml x 24 / Code: 65008

**Costing €16.00****7up Bottles**

Quantity: 500ml x 24 / Code: 65006

**Costing €18.00****Lucozade Bottle**

Quantity: 380ml x 24 / Code: 65606

**Costing €16.00**

# BEVERAGES

## DRINKS & SNACKS





# PLASSEY NON-FOOD



**Heavy Duty  
Refuse Sacks**  
Quantity: 1400 x  
990mm  
Code: 11142  
**Costing €26.00**



**Good quality  
Blue Roll**  
Quantity: 150m x6  
Code: 1690  
**Costing €7.25**



**White Napkins 2ply**  
Weight: 33cm x 2000  
pce  
Code: 180232  
**Costing €16.00**



**Standard size  
Chip Punnets**  
Quantity: 2000 pce  
Code: 150011  
**Costing €43.00**



**Plassey Food  
Burger Bags**  
Quantity: 1000pce  
Code: 11137  
**Costing €17.50**



**Chicken Supper  
Tray**  
Quantity: 2000pce  
Code: 150810  
**Costing €74.00**



**Small Fish & Chips  
Box**  
Quantity: 100pce  
Code: 120007  
**Costing €13.00**



**1lb Lined  
Greaseproof Bag**  
Quantity: 5kg  
Code: 1200020  
**Costing €11.50**



**2lb Lined  
Greaseproof Bag**  
Quantity: 5kg  
Code: 160201  
**Costing €8.50**



**3lb Lined  
Greaseproof Bag**  
Quantity: 5kg  
Code: 160164  
**Costing €8.50**



**Large Carrier Bag**  
Quantity: 5kg  
Code: 1676  
**Costing €14.50**



**FP7 Regular Burger  
Box**  
Quantity: 500pce  
Code: 120011  
**Costing €15.50**



**FP6 Quarter Pounder  
Burger Box**  
Weight: 500pce  
Code: 120010  
**Costing €17.00**



**HP9 Takeaway  
Container**  
Quantity: 500pce  
Code: 120013  
**Costing €11.25**



**HP10 Takeaway  
Container**  
Quantity: 250pce  
Code: 120691  
**Costing €16.80**



# ENVIRONMENTALLY FRIENDLY COMPOSTABLES

SPOONS – FORKS – KNIVES – PLATES – CUPS & LIDS – ETC. ETC.

At Plassey Food, we provide you with the best products available. As a leading supplier to the Foodservice sector, sustainability plays an important role when choosing what products to supply.

We are committed to doing our part to protect the environment, and with that in mind, we now can offer you disposables made from natural, sustainable and renewable resources.

We endeavour to provide you with the most environmentally-friendly solutions available and to present you with upcoming advancements in this area.

## COMPOSTABLE

Compostable Products certified to be industrially compostable according to the European standards EN 13432. These products biodegrade in a composting process typically within 12 weeks.

Never place compostable plastic into the recycling with other plastics; as it is designed to break down it cannot be recycled and contaminates recyclable plastics. Products that carry this symbol can be recycled with garden and food waste through your local authority or in composting bins.

## BIODEGRADABLE

Biodegradable Is the disintegration of materials by bacteria, fungi, or other biological means. It is commonly associated with environmentally friendly products, capable of decomposing back into natural elements.

There is no defined time limits for the term “biodegradable” as a number of factors determine the rate at which this degradation occurs. Factors include light, water, oxygen and temperature.

**Talk to your sales rep  
for more information!**





**Looking for a  
specific product?**



**Call us on 069 63500!**