



MORRISON'S
A SUPERMARKET BY ALDI
BY THE HEART OF EVERYTHING DUBLIN

OUR IRISH SUPPLIERS



ANGUS BEEF

Our Angus Beef comes from Ballon Meats, one of Ireland's leading butchers located in Co. Carlow. Reared on the family farm, the Angus cattle are renowned for their low carbon footprint as the Angus breed thrive on a grass based diet, providing a rich and flavoured marbled meat.

HEREFORD BEEF

The taste and tenderness of Irish Hereford Prime Beef is world renowned – some of the most prestigious restaurants around the globe are now proudly serving Irish Hereford Prime. A key characteristic of Irish Hereford Prime Beef is the fine grain marbling throughout, which ensures a consistent and superior quality.

GRASS FED BEEF

James Whelan Butcher is currently run by Pat Whelan, the fifth generation butcher from Clonmel Co. Tipperary. James Whelan Butchers works with traditional artisan suppliers and farmers to source the finest quality of product from the surrounding areas. James Whelan Butchers have also been awarded the Board Bia Origin Green Programme recognising their efforts in sustainability.

FREE-RANGE EGGS - POULTRY

Manor Farm chicken is one of the oldest family companies in Ireland. Since 1775, Manor Farm have been dedicated to providing quality poultry straight from their farm in Co. Cavan.

SEAFOOD

Wrights of Marino: “If it swims – We have it!” such is the motto of the Wright family who opened their first fish & grocery shop in Malahide in 1904. Over the years, they have grown to be one of the most well-known and renowned fishmongers in the country sourcing their seafood from all corners of Ireland stretching from Lambay Island of Dublin, to Dingle in Kerry and Killybegs in Donegal.

BAGELS & SOURDOUGH

Bretzel Bakery is a modern-day bakery steeped in tradition and history. Established in Dublin’s Portobello neighbourhood in 1870, the Bretzel Bakery has long been synonymous with excellence. This bakery’s secret resides in the quality of ingredients used and the passion of their bakers who hand make all of their delicious mouth-watering breads daily.

BLUE CHEESE

The story of Cashel Blue® and Beechmount Farm goes back to the 19th century, when a Quaker family living in the south-east of Ireland owned and ran several successful mills in counties Tipperary and Waterford. Cashel Blue® is a true Irish food success story growing to be the most recognised Irish cheese internationally and winning many awards in Ireland and worldwide.

VEGGIES

The Keelings have been supplying locally sourced fruit & veg to the Dublin Markets since 1926. As Keelings products are grown here in Co. Dublin and surrounding areas, you can be sure that you are eating the freshest and the best that Ireland can offer!

Find out more about our local Irish suppliers and their products:

www.morrisonhotel.ie/morrison-grill/suppliers

