

Abernethy Butter Company

Chilled

Background

Established in 2005, the Abernethy Butter Company makes creamy hand churned butter daily on the family farm located outside Dromara in County Down. Will and Allison Abernethy use locally sourced cream to produce their butter which contain no additives or preservatives with a shelf life of 12 weeks.

The enterprising couple use only traditional techniques on Beechtree Farm, which has been in Will's family for generations. They source cream for the butter from a local farm that grazes cows on the lush green pastures of the Lagan Valley in County Antrim. All that is added to the natural butter is a pinch of salt. The buttermilk is removed and the butter then has to be washed in cold water 5 times to wash any remaining butter milk out as it would sour the butter. Then they add salt and using wooden butter pats the butter is rolled out and then can be sliced into rounds for serving. What the couple have done is to carry forward successfully a tradition of hand churning butter, a skill the couple began demonstrating at country fairs, vintage shows and farmers' markets.

They supply their butter to many high end restaurants and shops all over the UK and Ireland including The Fat Duck, Marcus Wareing and Fortnum and Mason.

Product Range

Hand Churned Salted Butter

Hand Churned Unsalted Butter

Smoked Butter

Dulse and Seasalt Butter

Black Garlic Butter

Chipotle Chilli and Smoked Paprika Butter

Butter Fudge

Lemon Curd

Customers

Fortnum and Mason, London

Cotswold Fayre, Reading

Fat Duck restaurant at Bray in Berkshire

The Berkeley Hotel

The Gilbert Scott restaurant in London

Deanes Eipic, Belfast

The Neptune, Norfolk.
The Latymer, Bagshot
L'Autre Pied, London
Pied A Terre, London
Alimentum, Cambridge
Rosewood Hotel, London
The Spa Hotel, Royal Tunbridge Wells
Yummy Stilton, Nottinghamshire
Claridges Hotel, Mayfair, London

Awards held

- Irish Food Writers Guild Award 2021
- Slow Food UK Awards 2018: Abernethy Butter named Champion Slow Food Product in Northern Ireland
- Great Taste Awards 2018: Two Gold Stars for our Abernethy Butter Dulse & Seasalt Butter & one Gold star each for our Abernethy Butter and Abernethy Black Garlic Butter
- Great Taste Awards 2017: Two Gold Stars for our Abernethy Butter Fudge and One Gold Star each for our Abernethy Butter, Dulse & Seasalt Butter & Unsalted Butter
- Great Taste Awards 2016: Three Gold Stars for our Smoked Abernethy Butter & One Gold Star for our Abernethy Butter
- Great Taste Awards 2015: One Gold Star for our Abernethy Seaweed Butter
- Blas na hEireann awards 2015: Silver Winner for our Abernethy Smoked Butter
- UK Farm Produce Awards 2015: Highly commended for Abernethy Butter (original)
- UK Farm Produce Awards 2015: Highly commended for Abernethy Butter (original)
- 2015: Abernethy Butter named as a UK Food Star by DEFRA Minister Elizabeth Truss, in UK Government food promotion initiative.
- Great Taste Awards 2014: Two Gold stars - Abernethy Smoked Butter & one star for Abernethy Butter.
- Runner up in BBC Food and Farming Awards 2014

Contact this supplier

- **Allison and Will Abernethy**

66 Ballynahinch Road
Dromara
County Down
BT25 2AL
Northern Ireland
[+44 \(0\) 28 9753 3349](tel:+4412897533349)
allisonabernethy@btinternet.com

Image Gallery

Gallery 1 July 16.jpg
Gallery 4 July 16.jpg

Gallery 2 July 16.jpg
Gallery 5 July 16.jpg

Gallery 3 July 16.jpg
Gallery 6 July 16.jpg