



The Yellow Door Bakery

Ambient Chilled Fresh

Background

In Business for over 30 years, we are a family ran business with many aspects. We have a deli, outside catering business and we don't just produce delicious baked goods for our own stores, we wholesale our award-winning hand-crafted bread, patisserie, desserts and puddings to a range of foodservice outlets throughout Ireland; cafes, coffee shops, restaurants, bars, hotels, catering companies.

Our skilled bakers work through the night and our pastry team by day to allow our small fleet of vans to deliver to different Counties North and South, 6 days per week. We also supply through a limited number of distributor partner companies nationwide.

We are delighted to have won medals at the World Bread Awards and to be a Great Taste Awards Producer member.

We offer an extensive range of breads from traditional Irish soda and wheaten breads, buttermilk scones, ciabatta, granary loaves and sourdough, to innovative and on-trend offerings which are veg-loaded or with natural flavour twists.

We are proud to be members of the Real Bread Campaign and all of our yeast breads and sourdough contain only natural ingredients; no chemicals, yeast enhancers, improvers or preservative. just proper bread.

Comforting puddings, glorious gateaux, rustic tarts, traybakes and delicate mini patisserie; our team of skilled pastry chefs prepare mouth-watering creations every day using traditional methods in our dedicated stand-alone bakery.

We produce a range of “naked” desserts for foodservice customers so that decoration can be personalised to the season or occasion.

In line with our sustainable food sourcing policies in our bakery we use free range eggs only, Irish butter, Ballyrashane buttermilk, Draynes Farm milk and cream, Compsey Creamery cream cheese, Clandeboye yoghurt and locally milled flour.

Product Range

Breads:

Focaccia (several varieties)
Ciabatta (several varieties)
Sourdough
Farmhouse Crusty
Granary
Honey glazed buttermilk baps
Brioche
Sodas
Wheaten
Bloomers
Rye
Small breads and rolls
Flat breads
Scones
etc

Desserts and Patisserie:

Tray-bakes
Cheesecakes (large and individual)
Armagh apple upside down pudding
Sticky toffee pudding
Christmas pudding
Cupcakes and muffins
French apple tart
Apple and blackberry crumble tart
Lemon tart
Modern tart “bars”
Chocolate truffle torte
Lemon drizzle
Banoffee pie
Gateaux and cakes (several varieties)
etc

Customers

Foodservice customers
Distributors to foodservice

Awards held

- Great Taste Awards 2024: 2 Star - Treacle Tart and 1 Stars for the following Fennel Flatbread, Chocolate Brownie, Dry Cured Bacon, Sausage Roll, Chocolate Caramel Torte and Thai Butternut Squash Soup
- Great Taste Awards 2022: 1 star - Apple, rosemary and raisin soda bread loaf; Seared Irish Chicken with leeks, home cured bacon and dijon cream sauce & Beef Rendang
- Great Taste Awards 2021: 2 Star - Caramelised onion and soft cheese quiche, 1 Star awarded each to Chicken, Ham hock and Scallion pie, Yellow Door Lasagne, Sprouted Flaxseed Sourdough, Sprouted spelt and honey loaf, Chocolate Cake and a Gold Star for Hillsborough Harvest Cranberry Sauce produced for the Yellow Door at Hillsborough Castle
- Great Taste Awards 2020: 1 Star - Pea and Vanilla Gateaux, Sticky Pear Tart & Vegan Beetroot Wellington.

Contact this supplier

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Image Gallery





