

Lecale Harvest

Ambient

Background

Lecale Harvest was created by native Frenchman Patrice Bonnargent and specialises in creating a range of seafood and meat pates, duck confit and pork belly all inspired by the food of his youth whilst living in the Loire Valley.

This family-run business produces a wide range of both seafood and meat pate all from locally sourced ingredients. They are made using the fresh fish and shellfish landed at the nearby fishing port of Ardglas. The confit and pork belly are made with local duck and pork.

Product Range

Seafood pates

Meat pates

Duck confit

Pork belly

Beef brisket in an Irish stout sauce (hillstown brewery stout)

Pork belly in Kilmegan Irish cider sauce

The 'Kitchen' - a 3 strong range of ready-to-eat French style dishes for home cooks inc Beef Bourguignon; Confit Duck Cassoulet with pork belly & Toulouse sausage and Confit Duck & Puy Lentils – each pack containing 330g servings x 2

Customers

Local artisan markets across NI as well as Independent and speciality retailers and delicatessens. Cotswold Fayre in GB

Awards held

- Great Taste Awards 2024: One Gold Star for Confit Duck
- Blas na h'Eireann Irish Food Awards 2019: Gold for Lecale Pork Belly.

Contact this supplier

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Image Gallery

[Pic 1 Pate Range](#) [Chicken Liver Pate](#) [Pork confit](#) [Pork Belly](#) [Bougnion](#)