

Carnbrooke



~ OUR NAME IS OUR HALLMARK ~

Carnbrooke

Chilled Fresh Frozen

Background

Carnbrooke was established in 2011 by owner Jason Hamilton, with a passion and focus on sourcing the best local produce. Having established a network of producers from the Mourne Mountains they created their very own Mourne Black Gold brand. Sourcing from small local farmers and producers ensures consistency and the best quality for their foodservice and retail customers.

All their meat and cooked products are produced on site in Lisburn, by their team of Master Butchers who cut every order to each customer's exact specification, and their team of talented chefs with years of experience who continually strive to improve and bring new products to the range. On site there is a purpose-built Salt-Ageing chamber so hotel and restaurant customers can select how long they want their beef aged and hung for.

Retail customers can enjoy their purpose-built Food Halls in Lisburn and Dromore, Co. Down with their own range of over 300 products and other carefully selected local producers for that unbeatable shopping experience. They are open 7 days a week, giving each customer the opportunity to bring quality restaurant meats and meals into their homes and kitchens at an affordable price without any compromise.

Opening Hours: Mon – Wed: 8AM – 7PM, Thurs – Fri: 8AM – 8PM Sat: 8AM – 6PM, Sun: 10AM – 6PM

Product Range

Every conceivable cut and preparation of a range of meat including beef, pork, lamb, chicken and venison. Alongside a full range of cooked meals and dishes and an artisan range of grocery products which can also

all be shopped on their website.

Early 2023 Carnbrooke launched their WagyuGold range to both their foodhalls and foodservice customers, bringing an exciting luxury product to the market for all to enjoy and try, through working with a local farmer and animal nutritionist whose focus was and continues to be bringing quality Wagyu to NI consumers.

Customers

Supplying hotels and restaurants offering quality, locally sourced beef, pork, and lamb products Carnbrooke quickly built their customer base to include well renowned and prestigious foodservice customers including Galgorm Group, Deanes, Muddlers Club and OX. Throughout Northern Ireland they can be found on many local restaurant menus with approximately 300 foodservice customers.

Their retail customers include people from all over NI who travel to shop, alongside the local communities who support their vision and offering. They have extended their reach by offering home delivery throughout Northern Ireland through their own fleet of vans. They have also recently extended their reach by introducing next day Mainland UK delivery.

Accreditations

- Factory EC Approved
- Kitchen EHO Approved

Awards held

- Northern Ireland Butcher Shop of the Year 2023
- Northern Ireland Butcher Shop of the Year 2022
- Neighbourhood Retailer 'Outstanding Customer Service'
- Great Taste Award 2023: 2 Stars – Wagyu Ribeye, Wagyu Beef Fillet Steak, Wagyu Cote de Boeuf, Wagyu Beef Sausage, Wagyu Steak Burger, 1 Star – Wagyu Sirloin.
- Great Taste Awards 2021: 1 Star – Lasagne, Venison Sausage, Venison Steak, Sugar Pit Pork Sausage Coil.
- Great Taste Awards 2018: 1 Star – Homemade Steak Pie.
- Great Taste Awards 2017: 2 Stars – Salt Aged Ribeye, 1 Star – Salt Aged Sirloin.
- Great Taste Awards 2016: 2 Stars – Salt Aged Fillet of Beef, Mourne Lamb Carvery leg, Mourne Lamb Rack French Trimmed, Mourne Lamb Rump, 1 Star – Mourne Lamb T-Bone, Hand Linked Pork Sausage with Bramley Apple and Gracehill Black Pudding.

Contact this supplier

- **Jason Hamilton**

100-108 Ballynahinch Road
Lisburn
BT27 5EZ

Northern Ireland
[+44 \(0\)28 9250 8608](tel:+442892508608)
info@carnbrooke.com

Image Gallery















