St. Patrick's Day Features





Kerrygold Irish Dubliner: This delicate and creamy Irish cheese has a taste and texture in between that of Cheddar and Swiss. It is smooth and buttery with an addictive sharpness that appeares your palate with its rich flavor. Made from pasteurized cow's milk, Dubliner is delicious with fruit, but also excellent when shredded and melted on zucchini.

Cahill Irish Porter: This cow's milk pasteurized cheese has been aged for 9 months with a marble-brown color and malty undertones. The brown waxed gourmet cheese truckle is the original and definitive Irish plain Porter Cheese. Each brown waxed truckle is individually handcrafted with plain Irish porter, brewed by Guinness at their Dublin premises since 1759. This cheese is perfect as an appetizer when sliced and served with a tossed salad.

Wexford Creamery Irish Vintage Cheddar: The Irish Cheddar is creamy with a buttery, grassy, yet sweet taste. Made using pasteurized cow's milk matured for 12 months the texture is semi-hard and it comes in a loaf form. The Irish Cheddar has a rich, rounded, mature flavor and firm, smooth body.

Cashel Blue: Cashel Blue is a unique Irish blue cheese made by a single family on a single farm in Tipperary. This cow's milk pasteurized cheese is firm, relatively moist with a fresh and slightly sharp flavor. Soft and creamy blue cheese with sharp tangy taste.





IR202 2 x 5 lb.

IR200 2 x 5 lb.

JP004



IR500 2 x 3 lb.





IP003





JP002

Traditional Pork Bangers or Pork & Herb Bangers (9 x 1 lb.): Filled with prime cuts of pork and finely seasoned with a select blend of high-quality herbs, spices, and breadcrumbs. Stuffed into natural pork casings, these bangers are plump, juicy, and generously sized just like buying from your local butcher back home.

Black or White Pudding (12 x 12 oz.): Ideal as part of a proper breakfast or for other inspired dishes, the finest quality Black Pudding and White Pudding are each rich and delicious. These traditional recipes and artisan methods make these exceptional puddings, and they are perfectly seasoned with onions, mace, white pepper, and salt.