



SILVER HILL FARM

ESTABLISHED 1962

WINNER
BEST FOOD
AWARDS

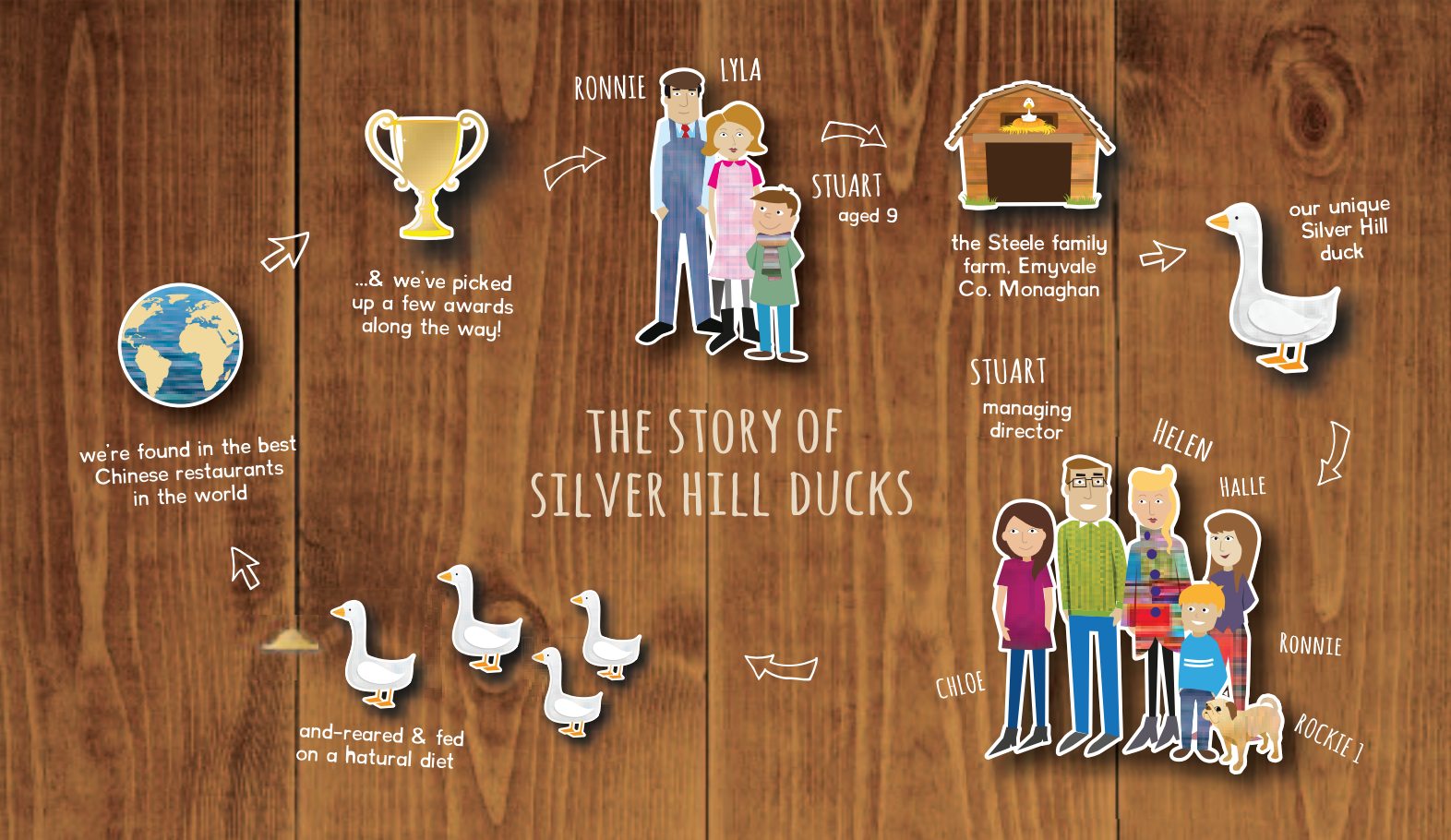


EXCLUSIVE IRISH SILVER HILL DUCK

100% NATURAL & IRISH

Fresh from the family farm & fed on a natural diet





Silver Hill Farm is a fully integrated family owned and managed Duck Company. Founded over 50 years ago by Ronnie and Lyla Steele in Emyvale, Co. Monaghan. The present Managing Director is their Son Stuart Steele.

Silver Hill Farm's success is as result of the unique Silver Hill breed of Pekin Duck, which is renowned within the food industry for being flavoursome, succulent, tender and consistent in its quality.

All aspects of our duck production are owned and controlled by Silver Hill Farm from breeding, egg production, hatching and selection to processing and cooking. Ultra sound scanning is used to assist in the selection of our breeding Ducks. This combined with over 50 years of husbandry experience has resulted in lower fat content and increased depth of breast meat whilst maintaining succulence and flavour.

All our products are hand prepared, our cooked product range is slow cooked to ensure the constancy and the highest quality finished produce. We can manufacture both the raw and cooked Duck products to the specific requirements of our customers.

PARTNERSHIP

Silver Hill is a customer-focused company we believe that our relationship with our customers is of the utmost importance. Customers can contact our development team directly for advice on menu ideas, tailor-made to their own requirements. The email address is chef@silverhillfoods.com

Our sales team are also dedicated and committed to help build mutually beneficial business through adopting and interactive sales strategy to suit individual customers.

SERVICE

We measure our success by customer's satisfaction. Silver Hill guarantees its customers the highest standard of quality and service at all times. We listen to our customers and react to their requirements.

ENVIRONMENT

Sustainability forms an integral part of the Company's' philosophy and we annually review our carbon footprint and offset this by sponsoring acres of rainforest in Peru through the Cool Earth Programme."

We have also developed and built the world's first integrated duck waste facility, generating green energy through utilisation of bio-gas. In recognition of our innovations towards achieving environmental sustainability we have won several awards.

Green Awards Finalist 2011, 2012
2007 Energy Manager of the Year Finalist
'04, '05, '06 Winners of Sustainable Ireland Energy Awards



INNOVATION

Our Development team is working continually to develop and launch new and exciting ranges of convenience duck products for both the Foodservice and Retail markets.



QUALITY

A total focus and emphasis on product quality builds loyalty and commitment with our customers. Silver Hill Farm, operates to the highest standards of quality and food safety within the industry. The foundation of our operations is based on the principles of HACAP. All Silver Hill Ducks are air chilled improving the texture and tenderness, to produce a bird the way nature intended - with no added water. Our quality management system is BRC higher level approved.

For numerous years we have won awards for the taste and quality of our duck the most recent being

- Great Taste 2012
2 Gold Stars for Silver Hill Pekin Duck
- Great Taste 2012
2 Gold Stars for Crispy Duck & Pancake
- Great Taste 2012
1 Gold Star for Garlic & Black Pepper Fillets
- Shortlisted for Irish Food & Drink Exporter of the Year 2012
- Gold National Irish Foods Awards Gold 2012
- Gold at Blas Na hEireann for Crispy Duck & Pancake
- Deloitte Best Managed Companies 2012, 2011
- Glanbia Irish Restaurant Awards
- Industry winner "Best Food Producer 2011"

KEY FACTS:

- Unique Silver Hill Breed
- Award winning Raw and Cooked range
- Reared on Steele Family Farms
- Fed on a Natural diet
- No additives
- Succulent, tender flavorsome meat
- Air Chilled - no added water
- Innovative
- All products hand produced
- Slow Cooked
- Environmentally Sustainable Company ethos
- Carbon Negative
- 98% UK top Chinese Restaurants use Silver Hill Head On Duck
- Over 50 years of Husbandry experience
- Fully integrated

SILVER HILL CORE VALUES

QUALITY of all products

WELFARE of all our ducks

TEAMWORK on all things

INNOVATION in all thinking

INTEGRITY in all situations

RESPONSIBILITY in all actions

SILVER HILL FARM SHOP



Silver Hill Farm Shop, is situated in the village of Emyvale, Co Monaghan, we are a fully integrated duck producer that also offers duck down duvets and pillows now available through our retail shop. Silver Hill Farms also encourages and promotes local producers and artisans.

The Farm Shop is also involved in a newly established community allotment located directly across the street on the edge of town. Divided into six sections, the allotment is nurtured and harvested under the tutelage of the farm shop by

six different schools in the local area. It's an exciting development which will teach children the importance of planting and growing, as well as what can be done with fruits and vegetables in season.

Our Garden centre and allotments are co-ordinate by award winning horticulturalist Declan McKenna... Top five in Young horticulturist of the year all Ireland heats 2012.

So if you happen to be travelling through Emyvale, be sure to stop at the Silver Hill Farm Shop where you can buy some delicious duck as well as a few other locally produced treats before sneaking a peak at the flourishing farm shop sponsored allotment across the street. This is corporate social responsibility at its best - where community based industry helps sustain local producers by maintaining interest and development in the surrounding area.



HEAD ON DUCK

Our premium Head On Oven Ready Duck is used by 98% of the top Chinese restaurants in the UK and Europe.

It is renowned throughout the Chinese community for its quality, succulent taste and the golden crisp lacquer finish to its golden skin. The golden skin is as a result of our insistence on the highest possible product quality, air chilling and selection of only the best ducks produced through our unique breeding programme.

Roasted Silver Hill Head On Ducks are to be found displayed in the windows of the finest Chinese restaurants throughout the UK & Europe. Our Head On Ducks are recognised as setting the benchmark for flavour, quality, consistency and appearance.

Silver Hill Head On Duck was selected by Heston Blumenthal to feature on his show "In search of Perfection" where Heston was looking for the perfect Pekin Duck

Available frozen or chilled, Head On Oven Ready ducks are packed 6 per case, 70 cases per pallet.

Sizes range from 2.3 - 2.8kg



2 GOLD STARS:
SILVER HILL PEKING DUCK
GREAT TASTE AWARDS 2012

**“GOLDEN CRISP FLAWLESS SKIN WITH
SUCCULENT, TENDER MEAT”**

Leatherhead Food International research



OVEN READY DUCK

The mainstay of our business of Silver Hill Farms is the production of fresh and frozen Oven Ready Duck.

Over 50 years of research and husbandry has yielded the optimum bird for flavour, texture and consistency. Air chilled with no added moisture and packed at the optimum freshness, consistency and quality is always to the highest standard. Over ready ducks are available chilled or frozen.

CHILLED DUCK CAN BE:

- atmospherically packed
- tray packed for the retail trade from 2kg up to 2.4kg
- individually packed for caterers
- loose in polylined cartons for food manufacturing

Available frozen or chilled Oven Ready ducks are packed 6 per cases, 70 cases per pallet. Sizes available range form 1.7 -3.kg



**GOLD STAR
SILVER HILL OVEN READY DUCK
GREAT TASTE AWARDS**



ISLAMIC FOUNDATION OF IRELAND

Islamic Foundation of Ireland certified Halal Ducks are also available, and we can also supply a full range of raw duck portions and cooked ducks.

HOW TO COOK

Here is a basic way of how to cook a Silver Hill Oven Ready Duck

**4-6 PORTIONS (DEPENDING ON SIZE OF THE BIRD)
COOKING TIME 55MINS PER KG.**

INGREDIENTS

1 Whole Fresh Silver Hill Oven Ready Duckling
Sea Salt
Freshly Ground Black Pepper

PREPARING THE DUCK:

1. Remove all outer packaging. Remove the giblets from the cavity (these may be used later to enhance the flavor of your gravy)
2. Place the duckling on a wire rack in a deep roasting tray
3. Lightly season the skin with sea salt and black pepper

COOKING THE DUCK:

1. Pre heat the oven to 200°C/400°F/Gas 6
2. Once temperature is reached place the duckling in the oven and roast. Please check your duckling regularly as not all domestic ovens cook evenly so you may have to rotate the duckling during cooking.
3. Once the duckling is ready, remove from the oven and allow to rest for a few minutes.
4. To ensure the duckling is cooked gently cut into the thigh area to make sure all juices run clear, or test with a temperature probe. The duck should reach 73°C for 15 seconds.

There are lots of stuffings, sauces and glazes that go particularly well with our duck, check out our website for more recipes and ideas from our chefs
www.silverhillfoods.com





RAW DUCK FILLET

For the convenience of our Customers we have devised various packs of hand-prepared portions of Silver Hill Ducks.

Premium Duck Fillets: succulent and tender, and can be used for a variety of different recipes and menu ideas. Great Taste Gold Star Award

For Duck Supremes: A supreme is a duck fillet with the wing bone still attached, therefore it is started in the same way on the pan but requires further cooking time in the oven, depending on size a further 10 minutes is a good approximation.



MAPLE MUSTARD FILLETS BFFF SILVER AWARD

Caramelises when cooking to have a sweet flavour and very good with traditional flavours



SMOKED SPICE FILLETS BFFF GOLD AWARD

Mix of seeds & spices for a unique taste. Excellent with salads & serve hot or cold



GARLIC & BLACK PEPPER FILLETS GREAT TASTE GOLD STAR AWARD

Has a subtle blend of flavours. Excellent with Cous Cous or a Mixed Bean salad

AROMATIC FILLETS

Tender succulent Duck Breast Fillets which have been marinated for 8 hours in our special authentic blend of aromatic chinese spices.

WEIGHT RANGE - GRAMS / OUNCES

142g /5oz; 170g / 6oz; 198g 7oz; 227g / 8oz

Vacuumed Packed either with 10 or 40 individual fillets per case

RAW DUCK LEGS

Silver Hill Duck legs are meaty and succulent.

They can be roasted in the oven and served with any of the sauces on the recipe page of our website.

Bulk packed, poly lined with 10 kgs per case, 40 legs per case.



COOKING THE PERFECT DUCK FILLET

- Preheat the oven to 200°C
- Score the fat of the duck in a crisscross pattern and season with salt and pepper
- Place fillets fat side down on a COLD dry pan and turn to a medium heat. As the pan heats up the fat will start to render from the fillets.
- Cook until fat is golden in color (time will depend on the speed of your hob) Turn fillets over and continue to cook for a further 2 to 3 minutes (be sure to save the fat from your pan for wonderful roast potatoes and vegetables)
- Place fillets on a roasting tray and cook for a further 10 – 15 minutes depending on oven and taste.
- Remove from oven and allow fillets to rest for 10 minutes before slicing.

FOR FLAVORED DUCK FILLET VARIETIES:

Cook in the same way, just bear in mind that the maple and mustard variety have a sugar content that will see the fat caramelize and go a darker color.

WHY NOT TRY OUT ONE OF OUR FAVORITE RECIPES FOR DUCK BREAST FILLETS AND SUPREMES

There is a world of recipes and serving suggestions available for duck fillets across many cultures, here are just a couple of our favorites.

DUCK FILLETS WITH A MUSHROOM, PORT AND SAGE CREAM.

INGREDIENTS

2 Silver Hill Duck Breasts
Sea Salt
Black Pepper
Sauce
300g Mushrooms (can be a mix of varieties if desired)
2 clove of garlic, crushed
15g Butter
splash of olive oil
handful of fresh sage, chopped
60ml Port (or sherry)
100ml cream
sea salt
black pepper

METHOD

for the Sauce:

1. Melt the butter and oil in a pan over a medium heat and add the mushrooms and garlic
2. Cook slowly until the mushrooms take on a golden colour
3. Increase the heat and add the port, allow to reduce to half volume.
4. Reduce heat to a simmer and add the cream, sage and salt and pepper
5. Continue simmer until sauce has thickened in consistency

FOR THE DUCK BREASTS

1. Score the skin of the duck with a sharp knife in a criss cross design
2. Season the duck breast on both sides
3. Place the duck breasts in a cold pan skin side down and cook until golden brown
4. Turn the breasts and continue to cook for a further 3 – 4 minutes
5. Transfer fillets to a hot oven and cook for 1- - 15 min
6. Remove from oven and allow to rest for a further 10 min before carving
Serve on a warmed plate with some wilted spinach.....yum!





BONELESS DUCK WITH SEASONAL STUFFING

Silver Hill's Boneless Duck with Seasonal Stuffing offers something a little bit different.

A fully de-boned duck with a rich Apricot & Orange stuffing, ideally suited for Carvery style menus or a Cold Meat platter and is recommended to serve 3-4 people.



This product is available in both raw and cooked
Raw packaged weight 1kg
Cooked packaged weight 700g

“A WONDERFUL COMBINATION OF ORIENTAL SPICES, WITH THE SUCCULENT TASTING DUCK. HIGH CLASS FOOD”

Leatherhead Food International research



GOURMET DUCK SAUSAGES

Our award winning Gourmet Duck sausages are designed to bring a point of difference to any menu.

Our sausages are perfect for “Duck Dogs” and whenever sampled we always have customers coming back for more. They are also perfect for “Toad in the Hole” and can be used as either a starter or part of a main course.

THE RANGE COMES IN TWO EXCITING FLAVOURS



DUCK, SPRING ONION & GINGER : GREAT TASTE GOLD STAR AWARD

DUCK, CHILLI & GINGER : GREAT TASTE GOLD STAR AWARD

Hand produced in natural casings, the sausages are made from prime cuts of meat from duck reared on our own family farm guaranteeing that there is virtually no shrinkage in the cooking process.

Available 1.2kg trays, 18 sausages per tray, with 4 trays per case.

OUR FLAVOURED DUCK SAUSAGES ARE BEST COOKED AS FOLLOWS

FROM FROZEN OR THAWED

Place sausages on a cold pan and slowly bring up to a medium heat, turn sausages frequently until they are golden in colour. Transfer to a pre heated oven and cook for a further 10 minutes to cook through. There are a number of ways to serve these from duck dogs to pizza topping. They work particularly well with mash potato and red onion jam.

RED ONION JAM

Ingredients

50g Butter

700g red onions, peeled, finely sliced

150g brown sugar

1 tsp. salt

1 tsp. ground black pepper

100ml balsamic vinegar

250ml red wine

METHOD

1. Melt the butter in a saucepan on a medium heat. Add the onions, sugar, salt and pepper; stir well. Cover; reduce the heat to low and cook for 30 minutes, stirring from time to time, until the onions are completely soft and caramelised.
2. Add the vinegar and wine. Cook on a low to medium heat, uncovered, for another 30 minutes, stir occasionally. Pour into a serving bowl to use immediately or put in storage jars.



HONEY ROAST DUCK

Slow roasting in Silver Hills custom made ovens to ensure a quality taste every time.

Fully cooked and partially deboned with a traditional honey glaze, this premium restaurant quality product, can simply be adapted to a variety of different sauces or dressings, spicy, oriental or more traditional.

All of Silver Hills cooked product range are produced using only our own Silver Hill Ducks and without the use of artificial flavour enhancers.

Our Honey Roast Duck is available either fresh or frozen in portions of 200g, 250g or 300g (min weight). Vacuum packed in individual portions to retain quality and aid portion control.

Packed in 10 packs per case, 120 cases per pallet.



“HINT OF HONEY GLAZE AND IT IS VERY MOIST, THE MEAT IS SO SUCCULENT.”

Leatherhead Food International research



HOW TO COOK

Very little kitchen preparation is required as this is a fully cooked product, for best results, place duck on a rack, in a roasting tray and cook in a preheated oven for approx. 30 min

Can be paired with a wide Varsity of stuffing’s and sauces to enhance your meal.

OUR ORANGE SAUCE:

1 Orange
2 Dessert spoons sugar
150mls Orange juice
25mls White wine
25mls White wine vinegar
200mls Stock
Corn flour to thicken

METHOD

- In a non-stick pan melt the sugar, stirring until it takes on a golden brown colour.
- Carefully add the vinegar and white wine.
- Simmer until all the sugar is dissolved.
- Add the orange juice and the stock.
- Cut fine shreds of zest from the orange peel.
- Thicken the sauce to desired consistency with corn flour in water.
- Peel the orange and cut into slices. Add the slices of orange and zest to the pan. Simmer until ready to serve.
- Arrange the orange slices on the duck portions and serve with the sauce and your favourite selection of vegetables.



BLACKCURRANT AND LIME SAUCE

INGREDIENTS

200g Frozen Blackcurrants
100g Sugar
2 Limes
300ml Water
Corn Flour to Thicken

METHOD

- Place the blackcurrants, sugar and water into the sauce pan and bring to the boil.
- Add the lime juice and adjust the sauce flavour to suit taste. I.e. more lime if you like it bitter or more sugar if you like it sweet.
- Thicken the sauce to the desired consistency by adding a little corn flour mixed with water.
- This sauce can be made well in advance and kept in the fridge for two weeks at least.

CRANBERRY AND PINE NUT STUFFING

1 pkt breadcrumbs
125g butter
1 onion finely chopped
1 pkt dried cranberries
100ml white wine
A sprig of sage, thyme, or bay
2 tbsp. pine nuts
Salt and pepper

- Cook the onions really slowly with the butter and herbs until soft and have very little colour.
- Remove from the heat and fold in the breadcrumbs and Cranberries and wine, followed by salt and pepper and pine nuts, allow to cool and put in the fridge until needed.



BONELESS CHINESE ROAST DUCK

The subtle combination of natural aromatic oriental spices with our succulent, tender & flavoursome duck makes this product ideal for any meal occasion.

All of Silver Hills cooked product range are produced using only our own Silver Hill Ducks and without the use of artificial flavour enhancers.

Hand prepared and packed in portion controlled packs this product has a unique blend of aromatic spices. It is boneless, so can be sliced, shredded or chopped. Flavours can also be added such as: Chilli, Asian or Sweet Sauces it is also perfect for Wraps, Sandwiches, and in Salads for summer menus.

For best results place on a rack on a roasting tray into a hot oven for approx. 30 minutes until the skin is crispy. You can test this by tapping a knife on the skin. If you feel the duck is cooked through but the skin is not as crispy as you would like, place the duck under the grill for a further minute or two. To shred the duck use two forks to gently pull the meat apart and away from the bone if required. Our Boneless Chinese Roast is one of the most versatile products we have and can be used in a number of different dishes

Portions are available fresh or frozen:

- Single packed in 200g, 250g or 300g (minimum weight)
- Twin packed 600g or 700g (minimum weight)
- Packed 10 packs per case, 50 cases per pallet

SOME OF OUR RECIPES FOR OUR BONELESS CHINESE ROAST DUCK

SILVERHILL DUCK AND NOODLE STIR FRY

This recipe can be used with any of our fresh duck fillets or any of our cooked duck products
Serves 2

FOR THE STIR FRY

2 duck fillets or one half cooked duck
300g egg noodles
Half of each red, green and yellow pepper finely sliced
Small red onion finely sliced
Handful of mange tout shredded
Handful of mushroom sliced

FOR THE SAUCE

4 tbsp. Soy Sauce
1 tbsp. fish sauce
2 tbsp. brown sugar
1 tbsp. sesame oil
Juice of 1 lime
1 clove of garlic crushed
1" ginger finely chopped
½ red chilli finely chopped (more or less as required by taste)
Bunch of fresh coriander chopped

METHOD

- If using raw duck fillets, cook as instructed and set aside to rest. If using cooked duck, shred meat and set aside until needed
- Cook the noodles as per the pack instructions and refresh in cold water, drain and set aside until needed.
- Chop all the vegetables and set aside ready for the wok
- Add all ingredients for the sauce in a jug and stir gently until combined and the sugar has dissolved, set aside until needed
- Heat wok on a high heat and add a little vegetable oil, when the wok is hot, add the vegetables and stir fry for two minutes, add two tbsp. of water and cook for a further minute.
- Add the sauce and cook for two minutes, add the sliced / shredded duck and noodles and cook for a further minutes until heated through, add a little more water if too dry.
- Serve and garnish with fresh coriander.

DUCK LUNCH WRAPS

Shredded Duck meat
Iceberg lettuce chopped
Cucumber chopped
Mixed peppers chopped
Hoi sin sauce
Mayonnaise
Flour tortilla

METHOD

- Mix mayonnaise with a little hoi sin sauce to taste and spread it on the flour tortilla.
- Add lettuce, duck, peppers and cucumber.
- Roll tortilla by folding sides in first then rolling upwards. Cut in half and you have a very tasty alternative for a pack lunch.

DUCK PIZZA

METHOD

- Take any frozen pizza base and instead of traditional tomato sauce, use our hoi sin sauce to cover the base of the pizza.
- At this state add a little of the grated cheese you are going to use, I like a mozzarella and cheddar mix, this is to help the topping stick to the base better.
- Top with shredded duck and spring onion and remaining cheese.
- Cook directly on the middle shelf of the oven or on a pizza tray at 180 till cheese is golden in colour and base is crisp on the edges.





CHINESE ROAST DUCK WITH PANCAKES & HOI SIN SAUCE

We have taken this very popular Chinese restaurant dish and created an authentic and convenient ready meal for the busy household and caterer.

Marinated in a blend of Chinese spices the succulent tender duck meat and crispy skin are accompanied by a 50g sachet of Hoi Sin sauce and 10 Chinese pancakes. Simply add spring onion and cucumber to serve a tasty treat.

All of Silver Hills cooked product range are produced using only our own Silver Hill Ducks and without the use of artificial flavour enhancers.



THE QUALITY OF THIS DISH HAS BEEN RECOGNISED WITH WINNING SEVERAL AWARDS THE MOST RECENT BEING A 2 GOLD STARS AWARD IN THE GREAT TASTE AWARDS, AND A GOLD AT BLAS NA HEIREANN.

Minimum pack weight - 450g, 10 packs per case.



WHOLE AROMATIC ROAST DUCK

Silver Hill has worked with some of the best Chinese chefs to produce a whole roasted Pekin Duck.

The product is perfect for those who love the taste of duck but are too busy to cook it. A hint of ginger, star anise and five spice adds the aromatic dimension to the product, and can be served with hoi sin sauce and Chinese pancakes.

Reheat in a hot oven from chilled in 35 minutes and serve with a hoi sin sauce.

All of Silver Hills cooked product range are produced using only our own Silver Hill Ducks and without the use of artificial flavour enhancers.

**Packed 6 ducks per case, 70 cases per pallet for Foodservice.
4 ducks per case with pancakes and hoi sin sauce, 50 cases per pallet for Retail**



CONFIT OF DUCK LEG

The Duck Leg is hand prepared and trimmed, marinated with a subtle combination of Garlic, Black Pepper & Herbs before being slow cooked in our own duck fat to produce the finest Duck Confit.

This product has featured on many top pub, restaurant and event menus. The quality of the confit of duck leg has been recognised with various awards including awards for the BFFF and a Gold Star Award from the Great Taste awards.

The most common way of cooking duck legs is confit, this means to poach the legs in duck fat with added spices and flavours for up to 4 hours, resulting in a very tender and flavoursome meat.

All of Silver Hills cooked product range are produced using only our own Silver Hill Ducks and without the use of artificial flavour enhancers.

PRE COOKED DUCK CONFIT
Here we have done the hard work for you!

METHOD

- Place duck legs on a rack in an oven tray and cook in a pre-heated oven for about 30 min

AROMATIC DUCK LEGS

Aromatic Duck Legs marinated in a subtle combination of spices and slow cooked - perfect for starters!

For an ideal starter for one person simply heat the Silver Hill Aromatic Duck Legs and serve with Chinese pancakes and hoi sin sauce, or with sweet chilli sauce.

All of Silver Hills cooked product range are produced using only our own Silver Hill Ducks and without the use of artificial flavour enhancers.

Packed 20 legs per case, 120 cases per pallet

DUCK FAT



Silver Hill Farm produces a high quality Duck Fat that is perfect for confit, sautés, roast vegetables & roast potatoes.

Duck fat is very versatile and can be used more than once, the high flash point and lower cholesterol of Duck Fat, makes it the healthier and tastier option, than other cooking fats. It is especial tasty for use as a cooking fat for chips or potatoes and there are a number of take always using duck fat for their fryers.

Packed in 1.5kg or 10kg plastic containers for foodservice and food manufacturing

AMAZING DUCK FAT CHIPS

To make pretty amazing chips at home using duck fat, here's how

Quantity will always depend on the size of your potatoes, so here is just the method... good to note, these are so tasty always make more than you think you need!

- You can use any potato but roosters are particularly good. Par boil your potatoes with the skin still on, drain and allow to cool enough so you can handle them.
- Cut your chips to the desired size (I like chunky wedges) and lay out flat so they can dry a little and don't get broken up. Put enough duck fat in a roasting tray so it will cover the bottom entirely when melted and put in a hot oven.
- When fat is hot add potatoes in a single layer and turn to coat in the hot fat (be careful!) season generously with salt and pepper. Return to the oven and cook until chips are golden and crisp, you may need to turn them once or twice.
- Remove from the oven and remove chips from the fat as soon as possible. Season with a good sea salt and enjoy!



OTHER PRODUCTS - DUCK OFFAL

DUCK GIZZARDS
1kg retail packs / 15 packs per case
10 kg bulk packs / 2 per case

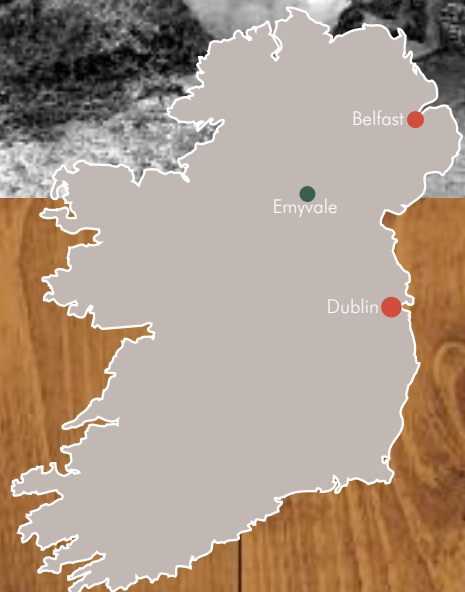
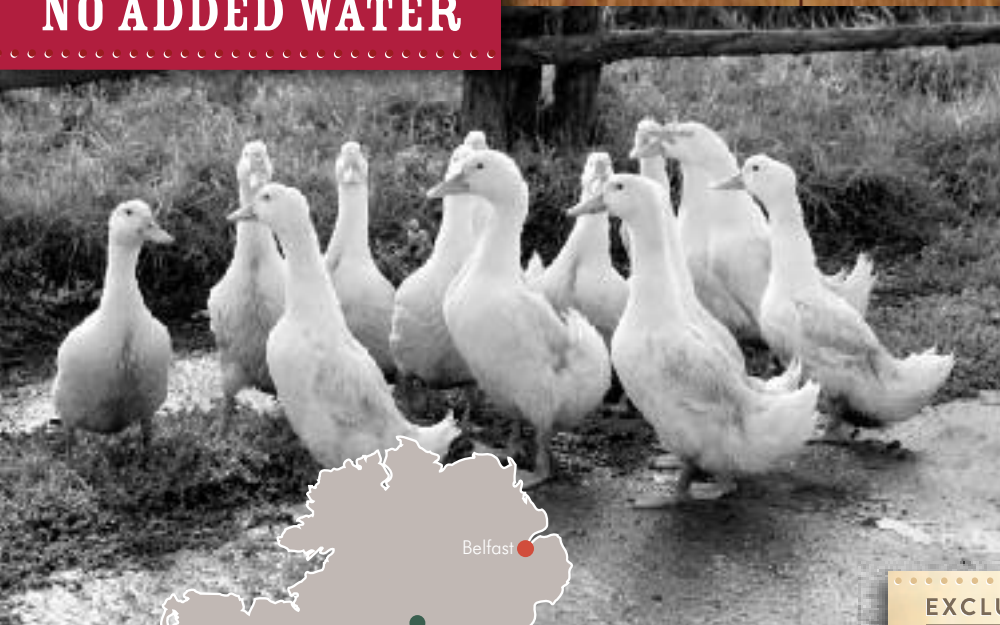
DUCK HEARTS
10kg bulk packs 2 per case

DUCK FEET
1kg retail packs / 15 packs per case
5kg bulk packs / 4 per case

DUCK LIVER
10 kg bulk pack / 2 per case

DUCK CARCASSES
Bulk packed / 10 kg per case

COMPLETE TRACEABILITY
NO ADDED WATER



EXCLUSIVE IRISH SILVER HILL DUCK

100% NATURAL & IRISH

Fresh from the family farm & fed on a natural diet



SILVER HILL FARM

ESTABLISHED 1962

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