



FOODSERVICE CATALOGUE

GREAT FOOD WITH CARE

WE ARE MANOR FARM

Carton Bros. was founded in 1775 when they commenced trading in the Dublin Markets. Shortly later, in 1807 they officially received their Poulterers Licence setting them on a journey for many generations to come.

This journey has spanned many events in Irish history, including The Great Irish Famine. Throughout this period, Carton Bros. generously supplied the Dublin City area with fresh water from clean wells from their large farm out in Poppintree, Dublin 11, where IKEA sits today.

In 1910 Carton Bros. set up on Halston Street. Housewives all over Ireland would send their chickens to them by rail knowing with confidence that they would receive their payment from the ever-trustworthy Carton Bros. On the back of this great success the Manor Farm brand was born in 1938.

Chicken as we know it today was introduced to Ireland by Manor Farm in 1956, with the concept of the 'Spring Chicken' being available all year around. In 1968 the hatchery in Carrickmacross, Co. Monaghan was built, followed quickly by an investment in a state-of-the-art production site at Shercock, Co. Cavan and in 1976 Ireland's only dedicated poultry feed mill was established, achieving complete integration for Manor Farm.

Throughout the 1980's Manor Farm's community of Irish farmers continued to grow. As the brand developed, so too did its reputation, consistently being awarded for quality throughout the last 3 decades.

Read more about our rich, Irish history at www.manorfarmfoodservice.ie

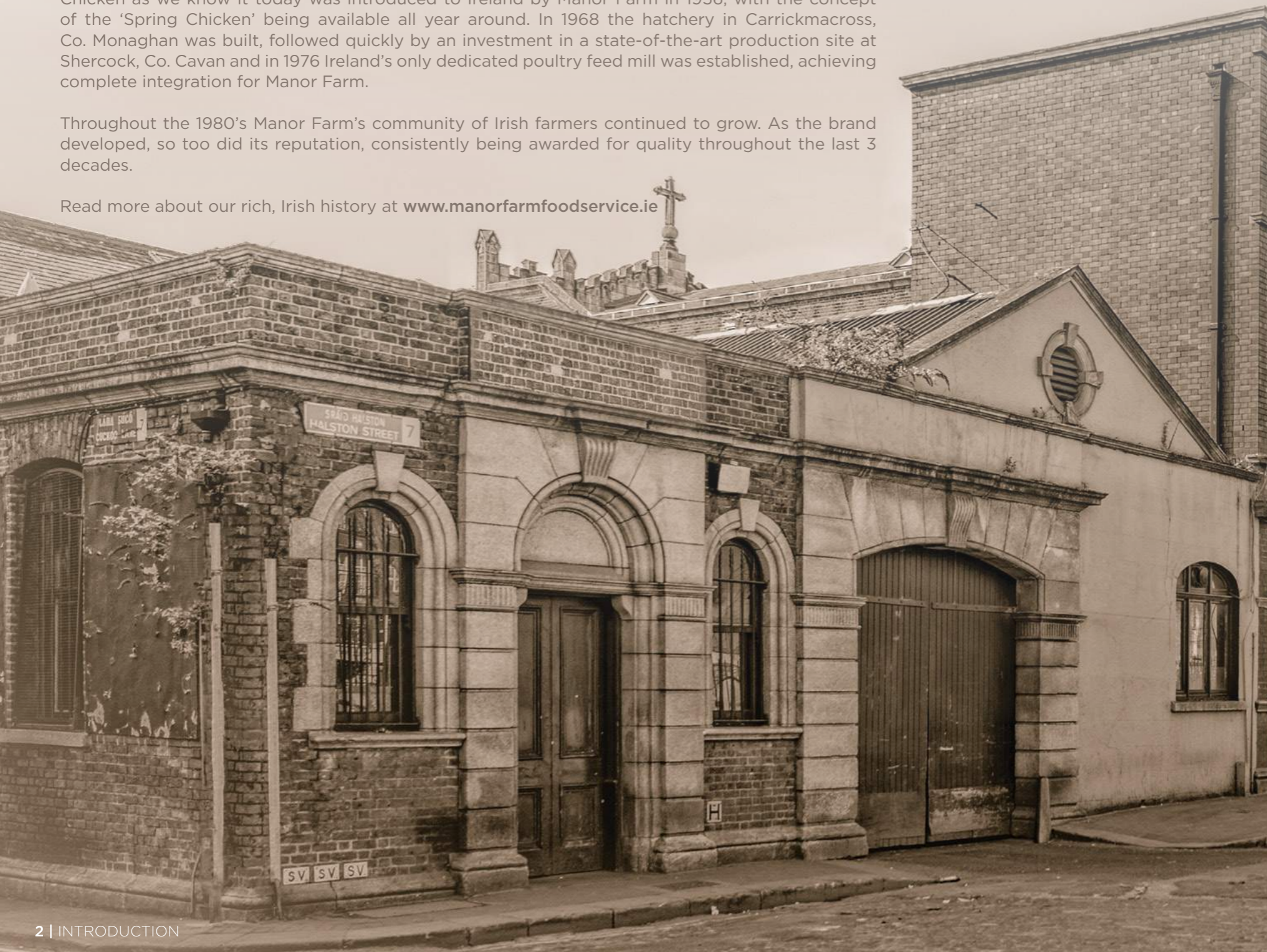


TABLE OF CONTENTS

INTRODUCTION	2
TABLE OF CONTENTS	3
WELCOME TO MANOR FARM FOODSERVICE	4
OUR FARMERS	7
OUR FEED/MILL	8
ENVIRONMENT & SUSTAINABILITY	9
WHY MANOR FARM FOODSERVICE	10
OUR INNOVATION & EXPERTISE	12
OUR MANOR FARM CHICKEN PRODUCTS	13
RECIPE - STEAM COOKED WINGS	16
OUR CORN FED CHICKEN	18
RECIPE - THAI CHICKEN SALAD	20
OUR FREE RANGE CHICKEN	22
RECIPE - STICKY THIGH ASIAN STIR FRY	24
OUR BREADED CHICKEN	26
FULL PRODUCT RANGE	28
ORDER FROM MANOR FARM	29
AWARDS AND PARTNERS	30
OUR TEAM	31

WELCOME

Since 1775, Manor Farm prides itself as being the number one chicken producer in Ireland. We were the first to produce chicken as we know it today in Ireland and we have continued to innovate ever since. Our dedicated Foodservice team now continue to deliver the same standards in quality and service. From farm to fork, Manor Farm specialise in tailoring our chicken to meet our customers' needs, promising to consistently provide a better chicken for a better life.

OUR PROMISES

1. Our Foodservice team specialise in providing chefs with tailored and innovative chicken solutions.
2. We provide you with a better chicken, rich in nutrients, that is derived from feed produced in our own mill in Shercock Co. Cavan.
3. Our expert New Product Development team are constantly innovating to meet the ever changing lifestyle habits and demands of our consumers.
4. We will help you improve the standards of your menu by providing you with the best chicken that is fully traceable from farm to fork.

OUR QUALITY

Our priority at Manor Farm is to remain efficient and innovative, but also to ensure we consistently deliver on the quality and taste that has been linked to Manor Farm chicken for years. We are the chicken experts and no one has more experience.

We are committed to delivering chef-led chicken solutions of the highest quality standards with 100% traceability each and every time.

With quality on the line, we simply ask you to take as much care in cooking our chicken, as we did in rearing and producing them!





OUR FARMERS

Chicken Farming is traditionally a family business and many of our farmers are either 2nd or 3rd generation chicken farmers, with many of our farmers family's being in the business for well over a century.

The majority of our farmers are found in the traditional chicken farming areas of counties Cavan and Monaghan as well as counties Meath, Louth, Limerick & Waterford.

Manor Farm are highly data driven and have invested in some of the worlds most advanced farm and processing technologies. Our farmers adhere to stringent quality control procedures related to all areas of chicken farming activities. The houses are built to the highest specifications giving adequate space, heat, light, ventilation and feeding methods. Our contracted hatchery is Irish Department of Agriculture approved, ACP registered and adheres to strict guidelines laid down by Manor Farm.

The strong relationship that exists between Manor Farm and these farmers allows for the highest standards in animal welfare to be met. From day one our farmers are welcomed into a support network led by our expert teams, that ensures our customers receive the best possible chicken from the highest quality, sustainable farms.

Visit manorfarm.ie/our-farmers to trace your Manor Farm chicken origin today.



OUR FEED MILL

We are very proud of the fact that we are Ireland's **first and only dedicated poultry feed mill**. The delicious flavour and superior moist meat associated with Manor Farm Chicken is a direct result of perfecting our feed recipe over the years.

Our feed recipe is vital to us, with strict control over the sourcing and specifications of its raw materials. We also ensure that all of our raw materials are sourced from sustainable farms with 100% traceability. Our wheat and oats are sourced from local crop farmers. We use a large amount of rapeseed oil which is also 100% Irish. Other materials that are not grown in Ireland such as soya and maize, are sourced from Brazil.

Each batch of feed is produced with extreme care. All finished feed and incoming raw materials are tested rigorously in our on-site laboratory.

Running for 24 hours a day, our state-of-the-art feed mill supplies nutrient dense feed for each stage of our birds' life. No matter their life stage, be it rearing, laying or growing; our birds flourish on Manor Farm's premium feed produced from local and natural raw materials.

Our feed processing is 100% UFAS, Bord Bia approved and we are proud members of Food Fortress. Manor Farm were also among the first verified members of the Origin Green Sustainability Programme since 2013.

ENVIRONMENT & SUSTAINABILITY

Manor Farm are constantly improving and introducing new measures to mitigate our environmental impact. Climate change is here to stay and as a result, we make a conscious effort in adapting our production and packaging methods in order to minimise our contribution. Here's how;

1. ORIGIN GREEN MEMBERS

Manor Farm were among the first verified members of the Origin Green Sustainability Programme **since 2013**. Under Origin Green we make attempts to ensure;

- All waste on-site is segregated and where possible recycled.
- Contaminated waste is sent for energy generation.
- Manor Farm is a zero to landfill site.

2. PLASTIC ACTION ALLIANCE

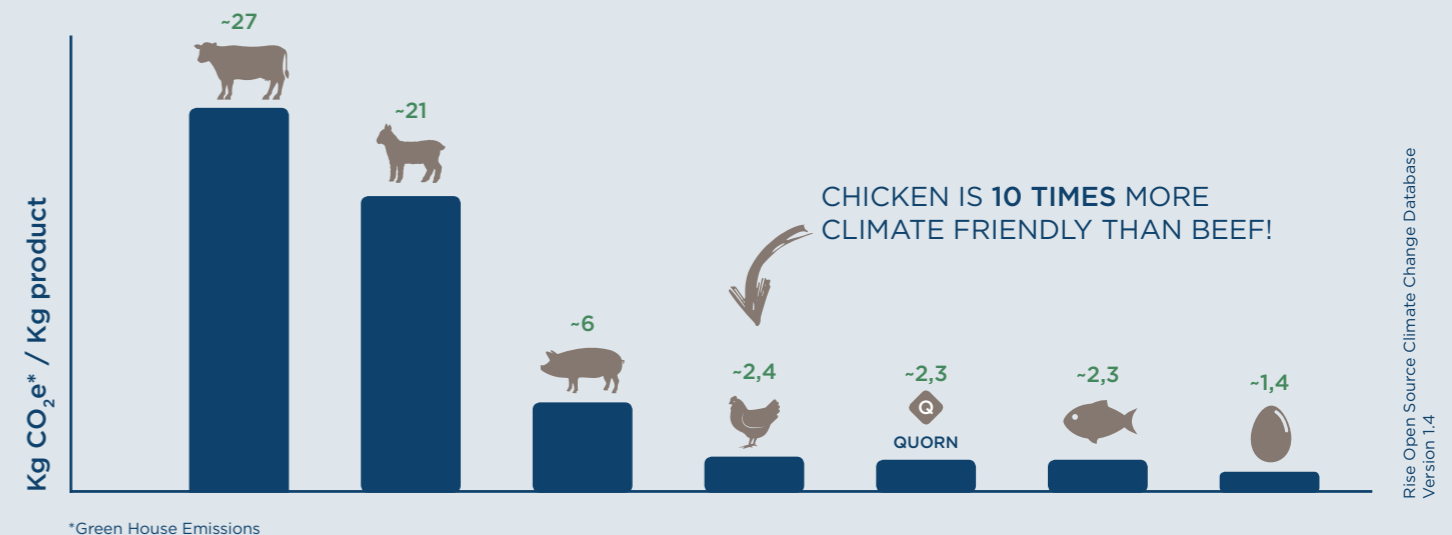
Manor Farm are members of Plastic Action Alliance which was established in November 2018. With the voluntary group, we have already achieved 6 out of the 10 targets agreed in the initial action plan.

3. REPAK

Manor Farm are long standing members of Repak. As a result we monitor and measure the recycling of all materials used on site. Under Repak's Plastic Packaging Recycling Strategy 2018 - 2030 and based around the European Commission European Strategy for Plastics in a Circular Economy, we established new recycling targets. We now aim to recycle 50% of all plastic packaging waste by 2025 and 55% by 2030.

4. ON-SITE WASTE WATER TREATMENT PLANT

Manor Farm has an on-site wastewater treatment plant and are accredited to the environmental standard ISO 14001. Manor Farm take water from Lough Sillan, treat, use in the process, cleanse in the waste water treatment plant before discharging purified water back into Lough Sillan, thus recycling 100% of the water used on-site.





WHY MANOR FARM FOODSERVICE?

We are experts in delivering both tailored and innovative chicken solutions to suit both your kitchen and customers' needs.

8 REASONS TO WORK WITH US

1. WE ARE IRISH!

Our Manor Farm chicken is born and reared on farms found throughout the Republic of Ireland. Manor Farm chicken is Bord Bia approved.

2. UNRIVALLED EXPERTISE

With over 240 years in the business, we have built up a portfolio of rich experience and strong customer relationships. We can proudly say that we have the expert advantage over other chicken providers.

3. TAILORED PRODUCTS

With hundreds of different offerings, our portfolio covers everything; from our standard, free range, corn-fed range to our fresh and frozen breaded chicken that is prepared and ready to go. Whatever your menu requirements are, from high-end cuisine to fast paced catering; when it comes to providing on demand chicken options - we've got it.

4. OUR UNIQUE FARM NETWORK

Our farmers are what makes Manor Farm so special. Each farmer is welcomed into a support network led by our expert teams in order to provide our customers with the best possible chicken from farms of the highest sustainability and animal welfare standards.

5. NEW PRODUCT DEVELOPMENT TEAM

Our dedicated NPD team are constantly innovating alongside chefs and always welcome their input. They aim to help chefs create exciting and inspiring dishes for their menus. They are experts in foreseeing culinary trends and keeping a close eye on current insights.

6. PROUD OWNER OF IRELAND'S ONLY DEDICATED POULTRY FEED MILL

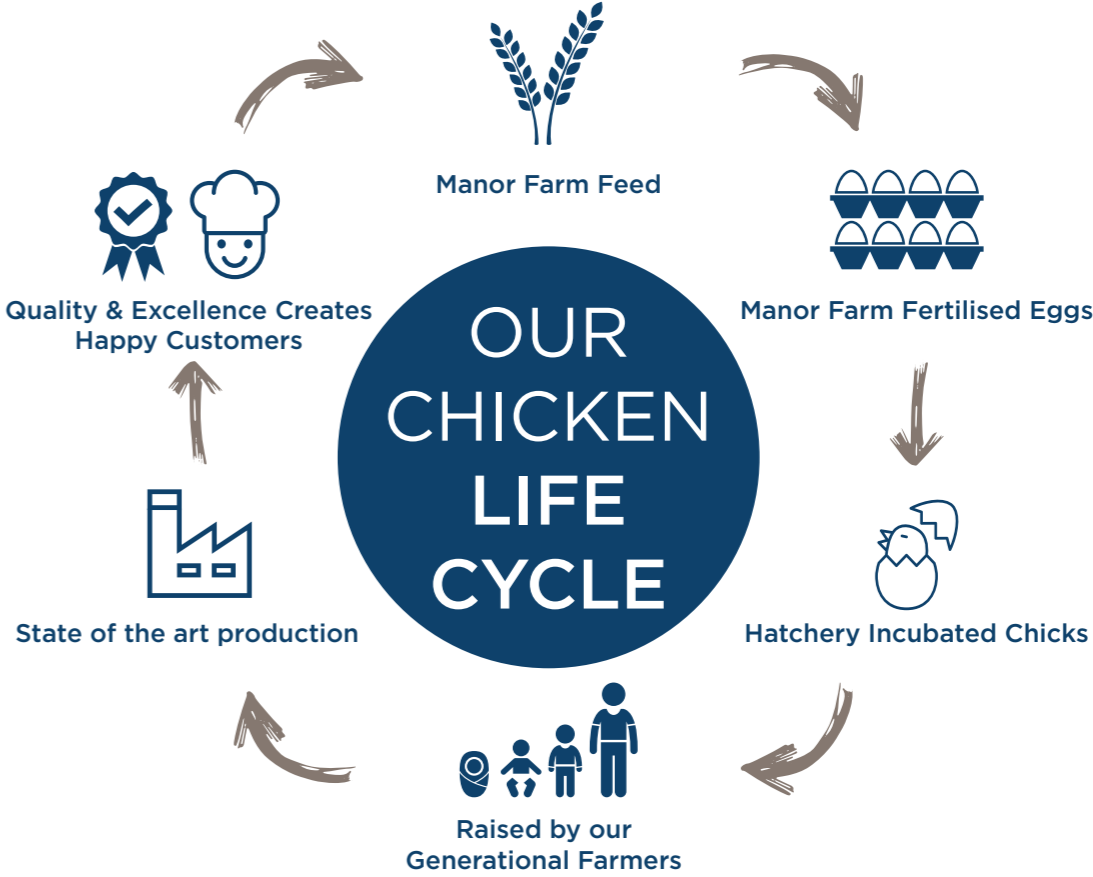
Manor Farm is home to Ireland's only dedicated poultry feed mill. As we produce our own feed, we have complete control over the nutritional make up of our chicken. Through years of research and innovation, we have perfected and tailored our feed recipes to the needs of our various breeds and for the different stages of rearing.

7. ENVIRONMENTAL EFFORTS

Manor Farm are constantly improving and introducing new measures to mitigate our environmental impact. Climate change is here to stay and as a result, we make a conscious effort in adapting our production and packaging methods in order to minimise our contribution.

8. HIGHLY ACCREDITED

We are very proud of our many awards and accreditations. All our products are recognised under the Bord Bia Quality and EIQA standards. Our production plant is also fully BRC accredited.



OUR INNOVATION & EXPERTISE

Butchers and dedicated meat specialists worldwide are renowned for their unique skills. The expertise associated with Manor Farm's de-boning team, is no different.

The skilled team in our Shercock production facility, intuitively understand how to refine the perfect cuts from each Manor Farm chicken.

They are experts in their field and are highly proficient in finding the best part of the bird in order to produce the finest results for you, our customers.

Manor Farm always practice optimum efficiency and consistently aim to reduce waste and create added value for our customers. Our aim is always to utilise the full chicken and we are happy to work with chefs to assist them in reducing their food waste.

Our chickens are produced under the Origin Green guidelines, which guarantee the highest welfare standards are met, with strict policies to reduce animal stress, ensuring a consistently high-quality product.



 Locally Sourced

 Manor Farm Feed

 Fully Traceable to Farm

OUR MANOR FARM CHICKEN

All Manor Farm chicken is 100% Irish and Bord Bia approved. We are regular winners of numerous quality awards from industry bodies, as well as consistent winners of several Irish & International Food Awards - an achievement which all at Manor Farm are very proud of. Our wide range of chicken products cater for all your foodservice needs and we tailor our chicken to individual customer needs where required.



MANOR FARM CHICKEN



CHICKEN FILLET
 Product Code: 507
 Weight: 170-190g
 Units: 2 x 20



CHICKEN SUPREME (SKIN ON)
 Product Code: 7360
 Weight: 200-220g
 Units: 2 x 10



WHOLE CHICKEN
 Product Code: 5136
 Weight: 1600g
 Units: 8



BONELESS & SKINLESS CHICKEN THIGH FILLET
 Product Code: 7353
 Weight: 2kg
 Units: 2



CHICKEN DRUMSTICKS (900g)
 Product Code: 12617
 Weight: 2.5kg
 Units: 2



CHICKEN LEGS (350g)
 Product Code: 12650
 Weight: 10kg
 Units: 1



CHICKEN CROWN
 Product Code: 749
 Weight: 900-950g
 Units: 10



CHICKEN FILLET INNERS
 Product Code: 12618
 Weight: 2.5kg
 Units: 4



DICED CHICKEN FILLET
 Product Code: 190
 Weight: 2.5kg
 Units: 2



CHICKEN WING PIECES
 Product Code: 2066
 Weight: 10kg
 Units: 1



CHICKEN WING DRUMETTES
 Product Code: 12623
 Weight: 2.5kg
 Units: 2



CHICKEN LIVER
 Product Code: 2910
 Weight: 1kg
 Units: 8



DICED CHICKEN THIGH
 Product Code: 192
 Weight: 2.5kg
 Units: 2



CHICKEN FRESH EIGHT CUT
 Product Code: 53816
 Weight: 1600g
 Units: 8



SLICED CHICKEN BREAST FILLET
 Product Code: 1572
 Weight: 2.5kg
 Units: 2



*See appendix for our full range of products



MANOR FARM HOT STEAM COOKED WINGS WITH HOT BUFFALO SAUCE

INGREDIENTS

Steam Cooked Chicken Wings
Oil for deep drying

For the sauce

1ltr Ketchup
4ltr Franks Hot Sauce
1ltr Siracha
30ml Green Jalapeño Tabasco
30ml Original Tabasco
30ml Habanero Tabasco
1kg Butter

METHOD

In a large bowl whisk all the ingredients together except the butter. Melt the butter and add it in. Set aside until needed.

Deep fry the wings on a high temperature until golden and crisp. This normally takes 2-3mins. Toss the wings through the sauce as soon as they are deep fried and then serve.

PRODUCT INFORMATION

PRODUCT CODE: 2040
WEIGHT: 1kg
UNITS: 6



CORN FED CHICKEN



CORN FED CHICKEN FILLET

Product Code: 6833
 Weight: 150g
 Units: 50



CORN FED CHICKEN SUPREME (SKIN ON)

Product Code: 7370
 Weight: 200-220g
 Units: 10



CORN FED WHOLE CHICKEN

Product Code: 6813
 Weight: 1300g
 Units: 9



CORN FED CHICKEN CROWN

Product Code: 6830
 Weight: 650-750g
 Units: 15



CORN FED CHICKEN OYSTER THIGHS

Available on request



CORN FED CHICKEN LEGS

Product Code: 6832
 Weight: 8kg
 Units: 32

- Corn fed Diet**
- Selected Farmers**
- Fully Traceable to Farm**

OUR CORN FED CHICKEN

Corn fed chicken is world renowned for its superior taste and texture. Easily recognised for its striking golden glow, corn fed chicken is unique as a result of living a very happy life, raised on a diet of 50% maize. The feed also contains soya and wheat which allows corn fed chickens nutritional content to thrive. Enriching our chicken with this award-winning flavour, through our own natural feed makes us very proud. All Manor Farm, Corn Fed chickens come from local farmers in counties Cavan and Monaghan and are fully traceable back to the farm of origin.



*See appendix for our full range of products

TENDER THAI CHICKEN SALAD WITH BROCCOLI, MANGO AND MINT

INGREDIENTS

1.8kg Chicken Thigh Stripped
2.5 large heads of Romaine Lettuce
1 cucumber, sliced
1 piece red onion, finely sliced
1 Broccoli, in small bouquets
75g snow peas, julienne
3 pieces of mango, in pieces
2 avocados, in pieces
2.5 large oranges, juiced
2 large Red chilli, shredded in thin rings
6 large Thai basil leaves, fine-trimmed
1tbsp olive oil
1tsp of salt
2tsp Black pepper
2tbsp Sesame seeds, toasted

Sauce

2.5oz Soy Sauce
1.2oz Water
5tbsp of vinegar
5tbsp of Ginger, freshly grated
2.5tbsp of raw sugar
5tbsp of Sesame oil
10 pieces of Garlic clove, finely chopped
2.5 small Limes, zest and juice
2.5tsp of Sambal oelek

METHOD

- Rinse and drain the baby leaves. Place them on a dish.
- Slice the cucumber, red onion, snow peas, mango and avocado in pieces, gently stir in the orange juice and place on the salad leaves.
- Top with basil and the shredded chilli.
- Fry the chicken pieces until they are cooked
- Place the broccoli in seasoned boiling water
- Strain broccoli when finished
- Arrange the fillets and broccoli on the salad and sprinkle with sesame seeds
- Serve with rice, white quinoa or noodles, with the sauce next to it.



PRODUCT INFORMATION

BONELESS AND SKINLESS THIGH FILLET
PRODUCT CODE: 7353
WEIGHT: 2kg
UNITS: 2



FREE RANGE CHICKEN



FREE RANGE CHICKEN FILLET
 Product Code: 6463
 Weight: 200-230g
 Units: 2 x 10



FREE RANGE CHICKEN SUPREME (SKIN ON)
 Product Code: 6462
 Weight: 200-230g
 Units: 2 x 10



FREE RANGE WHOLE CHICKEN
 Product Code: 6423
 Weight: 1300g
 Units: 9



FREE RANGE CHICKEN CROWN
 Product Code: 5534
 Weight: 650-750g
 Units: 15



Free Range Skinless and Boneless Chicken Thigh Fillet
 Product Code: 6465
 Weight: 7kg
 Unit: 1



FREE RANGE CHICKEN WING PIECES
 Product Code: 5584
 Weight: 2.5kg
 Units: 2

- Slow Growing Breed**
- 12 Selected Farmers**
- Free Access to Nature**

OUR FREE RANGE CHICKEN

Our free range Farmers to Market chickens are **slow grown** in a natural environment to full maturity and prime condition. Living a longer life, allows them to mature and develop a beautiful natural flavour. Our 12 dedicated free-range farmers with over 30 years' experience, are hand-picked and grown for Manor Farm exclusively. Their unique production system is based on traditional methods and generations of experience. They comply with strict standards laid down by Manor Farm and ensure the chickens have fuller and stress-free lives.



*See appendix for our full range of products

ASIAN STIR FRY

INGREDIENTS

4 chicken fillets
OR 4 boneless, skinless thighs
1 red onion sliced
3 small mixed peppers sliced
1 small piece of ginger grated
4tbsp of sweet chilli
2tbsp of soya sauce
2tsp of Cajun spice
2 good pinches of sea salt
Basmati rice for serving

METHOD

- Start by sweating the red onion and peppers in a large frying pan on a very high heat until softened. Remove and set aside.
- Add the chicken to the pan, season instantly and cook until golden. Add the Cajun spice and cook out the thighs until fully cooked through. This normally takes around 15mins.
- Add back the peppers and red onion and now you are ready to finish it. Add the sweet chilli, grated ginger and soy sauce and cook out for a further 5-10mins. Season to taste and serve it up right away.
- Spoon the mixture on top of the cooked basmati rice and enjoy.

PRODUCT INFORMATION

BONELESS AND SKINLESS THIGH FILLET

PRODUCT CODE: 7353

WEIGHT: 2kg

UNITS: 2

CHICKEN FILLET

PRODUCT CODE: 507

WEIGHT: 170-190g

UNITS: 2 x 20





OUR BREADED CHICKEN

FRESH



BREADED MARYLAND 

Product Code: 2540
Units: 20



BREADED ITALIAN STYLE SUPREME 

Product Code: 2543
Units: 20



BREADED KIEV SUPREME 

Product Code: 2541
Units: 20

FROZEN



BREADED GOUJON

Product Code: 2528
Weight: 1kg
Units: 5



BREADED SOUTHERN FRIED GOUJON

Product Code: 2530
Weight: 1kg
Units: 5



SOUTHERN FRIED POPCORN CHICKEN

Product Code: 2531
Weight: 1kg
Units: 5



CRISPY SHREDDED CHICKEN

Product Code: 2524
Weight: 1kg
Units: 5



SNACKBOX PORTIONS - THIGHS 

Product Code: 2033
Weight: 750g
Units: 8



SNACKBOX PORTIONS - DRUMSTICKS 

Product Code: 2034
Weight: 750g
Units: 8



Gluten Free



Frozen



Locally Sourced

OUR BREADED CHICKEN

Our range of breaded chicken is made from the highest quality Irish chicken. They are freshly breaded in counties Wicklow and Galway. All products are coated in a signature seasoned breadcrumb and flash-fried in high quality oil to give a succulent and tasty finished product. Our breaded range is available in both fresh and frozen, with Gluten Free options available.

*See appendix for our full range of products



OUR FULL PRODUCT RANGE

MANOR FARM STANDARD

Product Code	Product Description	Weight	Units
507	Manor Farm Chicken Fillet (6.8kg)	170-190g	2 x 20
7360	Manor Farm Chicken Supreme (Skin On)	200-220g	2 x 10
5136	Manor Farm Whole Chicken	1600g	8
749	Manor Farm Chicken Crown	900-950g	10
12618	Manor Farm Chicken Fillet Inners	10kg	4 x 2.5kg
190	Manor Farm Diced Chicken Fillet	5kg	2 x 2.5kg
192	Manor Farm Diced Chicken Thigh	5kg	2 x 2.5kg
53816	Manor Farm Chicken Fresh Eight Cut	1600g	8
1572	Manor Farm Sliced Chicken Breast Fillet	5kg	2 x 2.5kg
7353	Manor Farm Boneless and Skinless Chicken Thigh Fillet	4kg	2 x 2kg
12617	Manor Farm Chicken Drumsticks (900g)	5kg	2 x 2.5kg
12650	Manor Farm Chicken Legs (350g)	10kg	1 x 10kg
2066	Manor Farm Chicken Wing Pieces (Mids & Primes)	10kg	1 x 10kg
12623	Manor Farm Chicken Wings Drumettes (Primes)	5kg	2 x 2.5kg
2910	Manor Farm Chicken Liver	8kg	8 x 1kg
2040	Manor Farm Steam Cooked Chicken Wings (Mids & Primes)	6kg	6 x 1kg
5134	Manor Farm Whole Chicken	1400g	9
5140	Manor Farm Whole Chicken	2000g	7
97308	Manor Farm Chicken Fillet (10kg)	200-220g	50
1588	Manor Farm Chicken Supreme Skin On	230g	40
744	Manor Farm Chicken Crown	650-700g	15
747	Manor Farm Chicken Crown	800-850g	10
170	Manor Farm Skinless Thigh Fillet	7kg	1 x 7kg
166	Manor Farm Chicken Wings (Full)	10kg	1 x 10kg
2060	Manor Farm Chicken Wing Pieces (Mids & Primes)	10kg	2 x 5kg
12626	Manor Farm Chicken Wings Wingettes (Mids)	5kg	2 x 2.5kg
10099	Manor Farm Chicken Wing Double Joint	10kg	1 x 10kg
80102	Manor Farm Chicken Burger	400g	4
2092	Manor Farm Chicken Carcass	15kg	1 x 15kg

MANOR FARM CORN FED

Product Code	Product Description	Weight	Units
6833	Manor Farm Corn Fed Fillet	150g	50
7370	Manor Farm Corn Fed Supreme (Skin On)	200-220g	10
6813	Manor Farm Corn Fed Whole Chicken	1300g	9
6830	Manor Farm Corn Fed Chicken Crown	650-750g	15
4340	Manor Farm Corn Fed Chicken Oyster Thigh	Available on request	
6832	Manor Farm Corn Fed Chicken Legs	8kg	32



OUR FULL PRODUCT RANGE

MANOR FARM/FARMERS TO MARKET FREE RANGE

Product Code	Product Description	Weight	Units
6463	Farmers to Market Chicken Fillet	200-230g	2 x 10
6462	Farmers To Market Chicken Supreme (Skin On)	200-230g	2 x 10
6423	Farmers To Market Whole Chicken	1300g	9
5534	Manor Farm Free Range Chicken Crown	650-750g	15
6465	Farmers To Market Skinless and Boneless Thigh Fillet	7kg	1 X 7kg
5584	Manor Farm Free Range Wings Pieces (Mids & Primes)	5kg	2 x 2.5kg
1313	Manor Farm Free Range Whole Chicken	1300g	9
2937	Manor Farm Free Range Liver	8kg	4 x 2kg

MANOR FARM FRESH BREADED PRODUCTS

Product Code	Product Description	Weight	Units
2540	Breaded Maryland	8	20 x 750g
2543	Breaded Italian Style Supreme	8	20 x 750g
2541	Breaded Kiev Supreme	8	20 x 750g

MANOR FARM FROZEN BREADED PRODUCTS

Product Code	Product Description	Weight	Units
2528	Manor Farm Breaded Goujon	5kg	5 x 1kg
2530	Manor Farm Breaded Southern Fried Goujon	5kg	5 x 1kg
2531	Manor Farm Southern Fried Chicken Popcorn	5kg	5 x 1kg
2524	Manor Farm Crispy Shredded Chicken	5kg	5 x 1kg
2033	Breaded Snackbox Portions - Thighs	6	8 x 750g
2034	Breaded Snackbox Portions - Drumsticks	6	8 x 750g

HOW TO ORDER FROM MANOR FARM

Orders can be placed via our telesales team on **(042) 9691110**

Or via email at telesales@manorfarm.ie

For next day delivery, orders must be received no later than 3pm each day.

Please contact your area sales manager for any product or account queries.

Visit manorfarmfoodservice.ie for full product range.

Supply terms and conditions are available on request.



OUR AWARDS



MEET THE TEAM



SUSAN CAREY
Business Unit Manager



TONY McKEEVER
Key Account Manager



MATT O'GORMAN
Key Account Manager



GENE MCENROE
Area Sales Manager



PAUL ANTHONY
Area Sales Manager



GERRY FARRELL
Area Sales Manager



JOHN COOGAN
Area Sales Manager

OUR PARTNERS



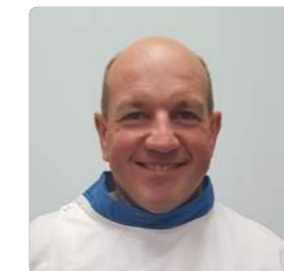
TRADE PARTNER 2019



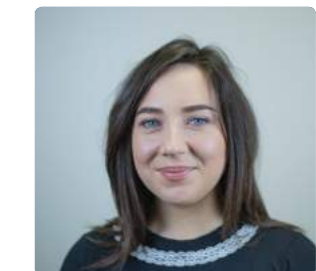
RESTAURANTS
ASSOCIATION
OF IRELAND



ROSINA COYLE
NPD



LIAM HILLIARD
Quality Assurance



ANNE-MARIE MAGUIRE
Marketing

If you would like to find out more about our range of products, including nutritional information, please visit www.manorfarmfoodservice.ie

Manor Farm, Shercock, Co. Cavan
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