

We were so honoured to have been chosen this year as Food Ambassadors for the Taste Kerry initiative a new programme launched to market the Kerry Food and Drink Experience. County Kerry on the Wild Atlantic Way in Ireland, has a long standing tradition for its quality produce. Although these traditions have been modernised, the emphasis is still on delivering a quality food offering. The aim of Taste Kerry, of which Castlewood House is proud to be part of, is to highlight the journey your food takes from farm to fork. The Food experience also allows our guests to get a real hands on experience either through visiting breweries and distilleries or to see how sheep shearing happens among other great experiences. This is further promoted through Breakfast experiences, like at Castlewood House, Dining experiences, Cookery Schools , Festivals and Markets throughout the county. Castlewood House's role as a Taste Ambassador, is that we agree to enhance and grow the food culture of our region, share our food knowledge, and support local artisan producers. We are very lucky to be located in County Kerry which has a huge array of Irish artisan food producers who are passionate about what they do. We have researched and tested every dish we offer for our Breakfast Experience, and endeavour to use as many local products on our menu as possible. This in no small part helped us to win the Irish Independent Readers' Award for Best Breakfast in Ireland in 2017.

We use local sausages from Ashes in Annascaul, and Ted Browne's Organic Smoked Irish Salmon, Kippers from O'Mahony's , and also Gin and Vodka from the Dingle Distillery. All of these suppliers are located here on the Dingle Peninsula. We are also delighted to have sourced a new supplier in Harty's savoury Jams and Jellies.

Come visit County Kerry and experience the wonders of the fine food experiences we have on our doorstep.