

SMOKEHOUSE LIFE

AUTUMN 2023



VERY HIGH DEMAND FOR EXCLUSIVE CONNEMARA SMOKEHOUSE PRODUCTS IN 2023



Demand for Connemara Smokehouse products has been very high in 2023.

This is because we only have a finite supply of top-quality Irish fish to smoke that meets our very strict standards. This means we don't have unlimited supply and when it's gone, it's really gone.

This year more than ever, we really advise our customers to order early to secure our exquisite smoked salmon, Atlantic tuna and mackerel for this winter season.

We also advise having your orders dispatched earlier this year as we have seen transport companies becoming busier in order to keep up with end-of-year demands.

We would stress that Graham is very selective when sourcing his fish, resulting in very limited supplies.

This makes Connemara Smokehouse products really exclusive.



SMOKEHOUSE CAFÉ & SHOP OPENS



We're delighted to announce the opening of our new Smokehouse café and shop.

The attraction, which was completed this year, allows visitors to savour our products in an idyllic and tranquil setting adjacent to the traditional Smokehouse at Bunowen Pier in Ballyconneely, Co. Galway.

Boasting stunning Atlantic coastal views, the new space offers the

perfect opportunity to enjoy our organic smoked salmon, tuna or mackerel with a glass of wine, or simply relax with friends over a freshly brewed coffee or tea.

Visitors can also take the opportunity to learn all about our traditional smoking process in the Smokehouse from our extensive information panels, video explainer and, of course, from the Connemara Smokehouse team.



A full range of Connemara Smokehouse's exclusive products is also available to purchase on site.

We are really excited by the opening of the new café and shop as it is an exciting next chapter for the Connemara Smokehouse team.

The café and retail space can cater for large groups of up to 50 people with indoor and outdoor seating.

SMOKE HOUSES' DINNER AT FABULOUS BROOKLODGE AND MACREDDIN VILLAGE

The Connemara Smokehouse team was honoured to be invited to, and included as contributors to, a very exclusive Smokehouses dinner, in the tranquil and secluded BrookLodge and Macreddin Village in Co Wicklow.

This unique event and its special menu celebrated the art of food smoking. Featuring produce from five Irish smokehouse artisans, the event hosted producers with a combined knowledge of more than 180 years in smoking foods.



Smoked cherry tomatos on the vine & kambucha cheese with smoked oat tuile

Saoirse Roberts said: "It was an honour to have taken part in this fantastic celebration of culinary excellence in the spectacular BrookLodge and Macreddin Village. We were wined and dined, with the very best of Irish smoked foods, paired with wines and drinks that perfectly complemented each dish. There was also a very special old bottle of whiskey opened that dates back through four generations of the Roberts family. We're already looking forward to the next event."



Cold smoked scallops & smoked surf clam ceviche



**SMOKEHOUSE
LIFE**

GREAT QUALITY SMOKED SALMON WITH EVEN HIGHER SPECIFICATION WHILE PRICES REMAIN UNCHANGED

This year the Smokehouse team is removing much of the brown meat from the underside of its organic smoked salmon.

This further enhances the quality of the smoked salmon. It does, of course, reduce our yield but we have decided not to reflect that in the pricing for the 2023 season.

This highlights our commitment to constantly strive to improve and innovate.



Why do you charge VAT?

A new EU regulation forces us to charge the VAT rate of the country the product is being shipped to. So, if for example, you order smoked salmon to be delivered to France, the VAT rate charged on your order corresponds to the VAT rate for smoked salmon in France.

PRICES

EXCLUSIVE SPECIALITY IRISH SMOKED TUNA

200grm Cold Smoked Tuna	Limited Availability	€35.00
200grm Honey Roast Smoked Tuna		€35.00

ORGANIC IRISH SMOKED SALMON

	ORGANIC
500grm sliced side	€45.00
200grm sliced side	€20.00

GRAVADLAX (MARINATED SALMON)

	ORGANIC
500grm sliced side	€45.00
200grm sliced side	€20.00

HONEY ROAST SMOKED SALMON

	ORGANIC
200grm sliced pack	€20.00

ROAST SMOKED SALMON

	ORGANIC
200grm sliced pack	€20.00

OTHER SPECIALITIES

Plain Smoked Mackerel (3 Fillets)	€13.00
Peppered Smoked Mackerel (3 Fillets)	€13.00

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 www.facebook.com/OldSmoky/

 <https://twitter.com/OldSmoky>

 <https://www.instagram.com/connemarasmokehouse/>

 <https://www.youtube.com/user/ConnemaraSmokehouse>

ORDER NOW FOR CHRISTMAS

We are encouraging you to order early to receive your Smokehouse favourites in good time for Christmas. We would recommend having your orders dispatched and delivered sooner rather than later, as couriers and transport links may be busier than ever before with more people ordering online. The good news is that all of our products keep perfectly in the freezer, making it easy for you to store your smoked and marinated goodies from Connemara Smokehouse.



CHRISTMAS 2023 LAST ORDER DATE:

Friday, November 10
Subject to Availability

LAST DISPATCH DATE: Monday, November 20

*Happy Christmas and warm wishes
for a peaceful New Year.*

Graham, Saoirse & all the Smokehouse team.

SHIPPING RATES

SHIPPING PRICES ARE BASED
ON FISH WEIGHT

BY ROAD:

Island of Ireland (Incl. NI) €16 per box up to 15kg

EUROPE BY AIR:

Zone 1 - Belgium, France, Germany, Italy,
Luxembourg, Netherlands
1st kg €38.00, €5.00/kg thereafter

Corsica - 1st kg €63, €5.00/kg thereafter

Zone 2 - Austria, Portugal, Spain,
1st kg €43, €6.00/kg thereafter

Zone 3 - Andorra, Liechtenstein, Switzerland
1st kg €53, €7.50/kg thereafter

There may be a supplement of €30.00 for islands
or remote areas.