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NEWS RELEASE

NEW GREEN ROOM GOURMET RESTAURANT FEATURES LOCAL FOOD

The Green Room, the new gourmet restaurant at the Ramada Plaza Hotel, Shaw's Bridge, has teamed up with local artisan food companies to create an innovative and exciting menu based on seasonal food.

Among the local food and drink which have already signed exclusive supply deals with The Green Room, an initiative by Andras House, Northern Ireland's largest hotels chain, are North Down Foods, Bangor, Fivemiletown Creamery, Tyrone, Lisnaskea-based Kettle Foods and Finnebrogue Venison from Downpatrick.

North Down will supply fresh and seasonable vegetables exclusively from the Walled Garden on John McCormack's Organic Farm at Helen's Bay.

In addition to providing hand crafted cheese for the restaurant's cheeseboard, Fivemiletown Creamery, Northern Ireland's only handmade cheese supplier, is creating a unique Green Room Signature cheese, a smoked goat's cheese, the only cheese of its kind in Ireland.

Kettle Foods is providing dry-aged steaks and Finnebrogue venison for the new menu that provides a fine dining take on traditional favourites.

Executive head chef at The Green Room Graham Burns said: "We are passionate about the changing seasons and fresh foods that are in tune with the land.

"Traditionally the best cuisine for any region was based on local produce that is available at a particular time of year. Our own traditions of cooking followed the

cycles of the year, recognising that the freshest produce makes the best ingredients and for this reason a truly seasonal cuisine is our goal at The Green Room.

“We are proud of the range and quality of locally sourced produce available in Northern Ireland and we are working with the best farmers and producers to deliver a cuisine that reflects the best our country has to offer.

“The restaurant menu will vary every month and will be based on seasonal local produce.”

The restaurant, which opened in December, features a ‘Chef’s Table’, a VIP area with a Chef’s Tasting Menu with specially chosen wines for each course.

It also includes a unique ‘open wine cellar’ where guests can browse and taste the wines at their leisure.

The art in the restaurant is by local artists James Millar, John Morris and Anu Sundarlingham, and work created by Chinese artist Sun Sun Yip while doing a residency at the Belfast Print Workshop.

The fit-out of the restaurant used local contractors and locally made furniture, curtains and signage.