

THE BEST DUCK IN THE WORLD



EXPLORE OUR RANGE



# CONTENTS

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## HEAD ON DUCK 10

Specially prepared for traditional Asian banquets

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## OVEN READY DUCK 12

The 'Wagyu' of duck, consistency & quality is always to the highest standards

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## DUCK BREAST 14

Available in Fillet or Supreme

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## DUCK LEGS 16

Fresh & Confit

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## CRISPY AROMATIC ROAST DUCK 18

Cooked to a traditional Chinese recipe for an authentic flavour

---

## ROAST HALF DUCK 20

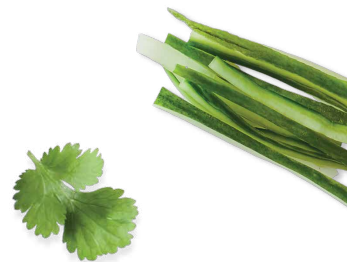
Superior Roasted Half Duck

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## ADDITIONAL PRODUCT RANGES 22

Fresh Duck, Duck Fat, Offal, Sauces & Seasonings, Convenience

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## OUR STORY

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Something wonderful happens when you serve up the world's best duck. A family meal turns into a special occasion. Laptops are closed. Phones are put away. Everyone gets together around the table.

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And while you're lingering over your plates, you are sharing family moments to remember. Closeness and connection, conversation and laughter.

So what makes the Silver Hill Duck taste so special? It's not just one thing. It's everything. It's our very own unique breed of duck. Tender, succulent and bursting with flavour.

So exclusive that it is only available here in the lush green hills of Emyvale, County Monaghan. So delicious that it is a favourite with families all over the world.

It's our passion for quality. Our 60 years of experience. And, most of all, it's the love for what we do. We are proud that the world's best duck comes from our small corner of the world. And prouder still that Silver Hill Duck brings families like yours together, not just in Ireland, but everywhere.

# OUR COMPANY VALUES

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# QUALITY ASSURANCE

Here in Ireland, among the lakes, forests and farmlands of Co. Monaghan, Silver Hill Duck have been producing premium quality duck since 1962. With so many years of research and husbandry we have carefully developed the exclusive and unique breed, the Silver Hill Duck.

Renowned for its full flavour, our duck is succulent, tender and consistent in its quality. That consistency is our distinction of pride and every aspect of the process from breeding, egg production, hatching, selection, processing and packaging is precisely monitored to ensure our excellent standards are maintained. Control over every aspect of the production process enables full

traceability from the laying farms to the hatchery and even the feed is 100% natural.

Product quality and food safety is our priority at Silver Hill Duck. This integrity is the cornerstone of our business and demonstrates to our customers our ability to deliver consistent and traceable award winning duck products to a global market. Our quality management and food safety standards in all operations within the company have been accredited to the global food safety initiative by BRC certification.



Silver Hill Duck have been proud supplier of head on duck to the very best Chinese and Asian restaurants in London for almost 40 years. We are widely known as the supplier of choice for the traditional Roast Duck that you see hanging in almost every restaurant window in Chinatown. It is for this reason that it is known by those who use it regularly as

‘The Mother of all Duck’



# GLOBAL REACH

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In recent years, we have become a major supplier to markets in the Middle East & South East Asia and we now export to more than 27 countries around the world.







## HEAD ON DUCK

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Known as 'The Mother of  
all Duck' by those who  
use it regularly.

COOKED  
TO A  
TRADITIONAL  
CHINESE  
RECIPE

Silver Hill Duck have been the proud supplier of head on duck to the very best Chinese and Asian restaurants in London for almost 40 years.

- Asian speciality product
- Perfect for roasting
- Weight range available from 1.8kg to 2.8kg
- Halal Ducks are available
- With or without gib
- Air Chilled with no added moisture and packed at the optimum freshness
- Free roaming and fed on a natural diet



## OVEN READY DUCK

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Considered the “Wagyu” of duck, consistency and quality is always to the highest standard.

❄️  
NO QUALITY  
DIFFERENCE  
BETWEEN FRESH  
OR FROZEN

Over 60 years of experience and continued development has yielded the optimum bird for flavour, texture and consistency. Our best quality fresh duck, hand prepared and packed with the highest care.

- Free roaming and fed on a natural diet
- Air Chilled with no added moisture and packed at the optimum freshness
- Available with or without gib
- Weight range available from 1.8kg to 2.8kg
- Crowns and Boned & Rolled also available
- Islamic Foundation of Ireland certified Halal Ducks available



# DUCK BREAST



Always succulent and tender, our fillets are quick and easy to cook and can be used for a variety of different recipes and menu ideas.



## AVAILABLE IN FILLET OR SUPREME

- Due to the natural diet of our duck it will always have a very clean after taste with no hints of metallic notes or liver. It is also more succulent than most breeds and does not suffer if cooked above medium well.
- Due to the nature of our breed, our fillets carry a little more fat and need to be handled differently from other breeds and should be started on a cold pan.
- For the best fat render and crispy skin, after the fillet has been scored, start on a cold dry pan, fat side down over a medium heat and finish in the oven.
- If needed the fat can be rendered as part of your mise en place and finished in the oven for service.



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### WE ALSO CARRY A RANGE OF FLAVOURED AND MARINATED DUCK FILLETS SUCH AS:

- Garlic & Black Pepper
  - Lemon & Pepper
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# DUCK LEGS

Our Duck Leg is hand prepared, trimmed and 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.



## FRESH

- Also available in French trim and Oyster trim
- Available individually vac packed for better waste control
- We have a range of pre seasoned legs available including Garlic and Black Pepper and Aromatic



## CONFIT

- Individually vac packed, with flavoured fat, for ease of service and stock control
- Soft succulent meat that falls from the bone and has beautifully crisp skin

Our multi award winning Silver Hill Duck Legs are meaty, succulent and very tender. Our Confit makes a great ingredient as well as a centre plate product.



# CRISPY AROMATIC ROAST DUCK

One of the most versatile products you could have in the kitchen. As well as serving in the traditional way with Chinese Pancakes and Hoisin Sauce it can also be used in any number of dishes from curries and stir fry to pizza toppings and salads.

COOKED  
TO A  
TRADITIONAL  
CHINESE  
RECIPE



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

- Fully cooked, just needs to be heated through and crisp the skin



#### AVAILABLE AS:

- Whole Duck on the Bone together with Chinese Pancakes and Hoisin Sauce
- Half Duck (bone in or out) together with Chinese Pancakes and Hoisin Sauce
- Boneless Whole Duck Vac Packed 600g
- Boneless Half Duck Vac Packed 300g



# ROAST HALF DUCK



Fully cooked, taken off the breast bone but with the wing and leg bone still in, with a light honey coat on the skin to ensure a crisp traditional glaze.

Silver Hill Duck have produced a superior Roast Half Duck which requires minimal further preparation.

- Slow roasted in our custom ovens to ensure a quality taste every time
- Easy to prepare and always consistent in quality
- Hand prepared with nothing artificial added
- Fed on a natural diet, ensures a clean after taste
- Individually vac packed for a better stock control
- Available in 250g or 300g



# ADDITIONAL PRODUCT RANGES

## FRESH DUCK

Other cuts available such as Crowns, Butterflies or Boned & Rolled with various stuffings.

## DUCK FAT

Silver Hill Duck produce a high quality pure Duck Fat, perfect for confit, roast potatoes and amazing chips.

## OFFAL

We produce and pack a full range of Offal including Liver, Hearts, Necks, Wings & Carcases.

## SAUCES AND SEASONINGS

All our sauces and seasonings are of high quality made exclusively for Silver Hill Duck and available as part of our tub range.

## CONVENIENCE

All our products are available in convenience retail packaging.



# OUR ACCREDITATIONS

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The unique Silver Hill Duck breed is award winning and famous for its succulence, flavour, tender meat and crispy skin. This is why Silver Hill Duck are annual recipients of international and national awards which is in recognition of our world renowned quality.



At Silver Hill Duck, we are building a business that will span generations. This infuses every aspect of our operations, from sustainable farming methods to employee development and animal welfare. As a founding member of Bord Bia's Origin Green scheme, Silver Hill Duck has been part of the journey to sustainability, successfully exceeding all sustainability targets set.



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