

The
MERRION
DUBLIN



THE MERRION PANTRY

~ the bounty of a 5-star kitchen to take home

November 2010: Before the fridge was the pantry. A cool, dark place, full of promise and possibility, where epicurean delights were stored on shelves, labels winking with attraction. The bounty of the seasons was preserved, year-round – chutneys, jams, sauces - all in enticing bottles and jars, just waiting to be eaten.

At [The Merrion](#) in Dublin, the spirit of the pantry is alive and well. For the past 11 years, guests have been enjoying Chef Ed Cooney's delicious food. Now, with the launch of **The Merrion Pantry**, they can take it home.

Using the very best natural ingredients, Chef Cooney and his brigade have created a range of sweet and savoury products, all of which will be available to buy at the hotel, throughout the year. Whether it's the *Mulled Wine & Grape Chutney*, or the irresistible *Merrion Chocolate & Hazelnut Spread*, every item in The Merrion Pantry will make it easy to take a slice of 5-star kitchen home to enjoy every day.

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Part of the charm of a well-stocked pantry is how it looks – and an enchanting range of labels and packaging has been designed for the goodies in The Merrion Pantry. The subtle palette of Georgian colours reflects The Merrion’s Listed architecture and interiors.

Peter MacCann, General Manager of The Merrion explains:

“For years our guests have asked if they could buy Chef’s food and take it home – and now they can. We believe the concept of the pantry is definitely making a comeback as interest in healthy, seasonal eating grows. Everything produced for The Merrion Pantry range will be totally authentic and utterly delicious – and all made on the premises, of course.”

What better time of year to bring the spirit of the pantry to life than the dark days of November with Christmas no more than a few short weeks away. The Merrion Pantry launches with a *Christmas Hamper* sold in a special hamper box containing *Cranberry Sauce, Brandy Butter, Mulled Wine & Grape Chutney, Macaroons, Mince Pies, Chocolate Truffles, Christmas Pudding, Lemon Oil* for €55.

The Merrion Christmas Pudding with Brandy Butter is just €20 and other items, available all year round, but perfect as Christmas presents for foodies, are sold in combinations , in delightful Merrion Pantry bags:

Blueberry Jam & Raspberry Jam - €8.50 together

Blueberry Jam, Raspberry Jam & The Merrion Chocolate and Hazelnut Spread - €12.95 for all three

Red Onion Marmalade & Tomato Relish - €9.50 for both

As the seasons progress, look out for more lovely surprises, whether it’s a romantic gesture for Valentine’s Day, a summer picnic basket or The Merrion’s own honey. Throughout the year, Chef Cooney will make sure The Merrion Pantry is well stocked with delicious home-made products, all bursting with 5-star flavour.

- Ends -

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