

< Chanterelles

< White Enoki

# fancyfungi

Gourmet Mushrooms Ltd

< Grey Oyster

Organic  
Shiitake >



## ARE YOU SERVING THE BEST IRISH FANCY FUNGI GOURMET MUSHROOMS TO YOUR CUSTOMERS?

*"A really excellent mix of woody, sweet and nuttiness with long lasting mushroom umami flavours. A dish of these mushrooms would be a treat for the taste buds. And what a joy...the flavours really pack a punch!"*

*Great Taste judges*

### WHAT MAKES OUR MUSHROOMS SO FANCY?

Fancy Fungi grows the most flavoursome gourmet mushrooms of exceptional quality by the coast in Wexford in a healthy and earth friendly way.

Owned and run by Nikk & Catherine George for over 20 years, this artisan family business has a true passion for growing fabulous fungi and delivers only the best.

Fancy Fungi has built a strong reputation for quality and innovation in the mushroom industry. Supplying award winning mushrooms to top end restaurants and speciality stores nationwide along with specially selected imported gourmet mushrooms to complement our range.

If you like our mushrooms you'll love our award winning Fancy Fungi Wild & Gourmet Mushroom products; Mushroom Pâté, Mushroom Umami Paste, Mushroom Relish & Pickled Mushrooms made with a combination of our own umami rich gourmet mushrooms.

ORDER TODAY  
AT ALLFRESH



White  
Shimejis>

Forest Mix  
Mushrooms

*Natural - Fresh, Vegan, Gluten Free*  
*Artisan - All products handmade, Excellent customer service*

## OUR MUSHROOMS – OUR DIET – OUR PLANET

Jews Ear

Our gourmet mushrooms are grown under carefully controlled conditions in tunnels. Unlike many others, they are not sprayed or treated in any way with herbicides, pesticides or fungicides ensuring zero chemical content and using no animal products or by products.

Mushrooms are so versatile for breakfast to dinner menus. Ideal for special diets, gluten free and diabetics. Nutritionally low in salt and cholesterol, naturally rich in protein, fibre, vitamins and minerals. You are what you eat!

All our products are totally vegan and mushrooms make a great meat substitute. Meat free, now linked to climate change is a trend that is not just growing...it's mushrooming!

Choosing to buy local ensures your mushrooms travel less so not only are they fresher for you but better for the planet.



### MAKE SURE YOU HAVE WHAT YOUR CUSTOMERS SHOULD HAVE

- Local ✓
- Award winning ✓
- Artisan ✓
- Vegan ✓
- Healthy option...Gluten Free ✓
- Earth Friendly ✓

PRODUCT	SIZE	COST
IRISH ONLY FOREST MIX MUSHROOMS	4 x 250g	
IRISH ONLY FOREST MIX MUSHROOMS	1kg	
GREY OYSTER MUSHROOMS	1kg	
SHIITAKE MUSHROOMS	1kg	
BEECH MUSHROOMS	1kg	
ERYNGII MUSHROOMS	1kg	
FOREST MIX MUSHROOMS	150g	
GREY OYSTER MUSHROOMS	150g	
SHIITAKE MUSHROOMS	100g	

### ORDER TODAY AT ALLFRESH

Call the Office: (021) 451 0544  
 Email: [ordersatallfresh@gmail.com](mailto:ordersatallfresh@gmail.com)  
 Fax: (021) 451 0545  
[www.allfresh.ie](http://www.allfresh.ie)



Brown Shimejis >

We supply to great Irish restaurants and speciality food stores and have proven high levels of customer service.

