

FAMILY BUTCHER & SMOKEHOUSE · EST. 1991 · NAVAN, CO. MEATH

HUGH MAGUIRE

BUTCHER AND SMOKEHOUSE

• CO. MEATH, IRELAND •

The Hotel & Restaurant Collection

Ireland's cured meat specialists, dry aged beef and beechwood smoked classics built to menu spec for professional kitchens.



EURO-TOQUES
Food Award
2005

EURO-TOQUES
Breakfast
Sausage
Champion
Europe 2012

GRAND PRIX
d'Excellence
2015

GREAT TASTE
Supreme
Champion
2017

LA ROUSSE
FOODS
Michelin Guide
GB & Ireland
2026

ORIGIN GREEN
Verified
Member
Bord Bia

Trade distribution partner: **La Rousse Foods**, delivering nationwide.
Direct to door delivery is also available from our Navan smokehouse.

A family butcher, trusted by professional kitchens.

Hugh Maguire Butchers & Smokehouse was founded in 1991 on Trimgate Street, Navan, a family business built on Irish beef, traditional curing and the refusal to shortcut the process. A second shop followed in Ashbourne in 2004.

Today, the same standard runs from our smokehouse and production facility at Mullaghboy, Navan, through to the hotels, restaurants and fine dining kitchens we now supply, the same care whether the order is for a breakfast buffet or a tasting menu.

1991

FOUNDED IN NAVAN

59

AWARDS WON SINCE 1991

2016

NAVAN
SMOKEHOUSE OPENED

100%

IRISH PROVENANCE

AWARDS, CREDENTIALS & DISTRIBUTION



EURO-TOQUES, FOOD AWARD 2005

Our Fresh Blood Black Pudding received the Euro-Toques Food Award in 2005, presented by Myrtle Allen of Ballymaloe House, the first formal recognition of the product by the European chef community.



GREAT TASTE, SUPREME CHAMPION 2017

Our smoked black pudding was judged Supreme Champion at the Great Taste Awards, the finest of 12,500 entries across the UK and Ireland.



TRADE DISTRIBUTION, LA ROUSSE FOODS

Distributed to trade kitchens across Ireland and the UK via La Rousse Foods, including presence at the 2026 Michelin Guide Great Britain & Ireland ceremony.



ORIGIN GREEN, VERIFIED MEMBER

HMBS Meats Limited is a verified member of Origin Green, Bord Bia's national food and drink sustainability programme, a multiannual plan with measurable, committed targets across sourcing, manufacturing and social sustainability, independently assessed and verified by Mabbett. Verification includes our sourcing from Irish farms, guaranteeing full traceability from farm to smokehouse.

Awards & Recognition

From a single shop in Navan to European competition podiums, three decades of craft recognised by the chef and butchery world's most respected bodies.



INTERNATIONALE VAKWEDSTRIJD UTRECHT, 2003

Nine gold medals at one international competition, five of them GOUD*, the top grade.



EURO-TOQUES FOOD AWARD, 2005

Fresh Blood Black Pudding, presented by Myrtle Allen of Ballymaloe House.



GRAND PRIX D'EXCELLENCE, 2012 & 2013

Concours du Meilleur Boudin Blanc, Best Boudin Blanc in Europe, back to back wins.



EURO-TOQUES, EUROPEAN SUPREME BREAKFAST SAUSAGE CHAMPION 2012

Named Europe's supreme breakfast sausage champion by Euro-Toques.



GRAND PRIX D'EXCELLENCE, 2014 & 2015

Concours de la Meilleure Saucisse Grillée, Best Grilled Sausage in Europe, back to back wins.



GRAND PRIX D'EXCELLENCE, 2015

Concours de la Meilleure Saucisse Créative, Best Creative Sausage in Europe.



GREAT TASTE, SUPREME CHAMPION 2017

Smoked Black Pudding, the finest of 12,500 entries across the UK and Ireland.



BLAS NA HÉIREANN, FINALIST 2025

Smoked Brisket Burger, among Ireland's best tasting foods.



HUGH MAGUIRE RECEIVING THE GREAT
TASTE GOLDEN FORK, 2017

Dry Aged Beef

Sourced from Co. Mayo, grass fed and dry aged for a minimum of 35 days in our large dry ageing fridge in Ashbourne. The flavour that develops in that time cannot be replicated any other way. Hugh does not try. Available bone in or portioned to spec, with ageing extended further on request.

ALSO AVAILABLE, CUT TO ORDER

TOMAHAWK

BONE IN SIRLOIN

CHATEAUBRIAND

FLAT IRON

TASTING FLIGHTS



35 DAY DRY AGED RIB ROAST



35+ DAYS AGED

Ribeye

Generously marbled, portioned to spec.



35+ DAYS AGED

Striploin

Lean, grained and consistent, the workhorse cut.



35+ DAYS AGED

T Bone

Striploin and fillet either side of the bone.



35+ DAYS AGED

Fillet

The most tender cut, portioned to exact spec.

” Portioned, vacuum packed and labelled to your kitchen's exact spec. Ask your account manager about a trade visit to see the dry ageing process firsthand.

Smoked Black Pudding

Judged Supreme Champion at the Great Taste Awards, the finest of 12,500 entries across the UK and Ireland. Smoked in our own smokehouse in Navan to a family recipe, it has become a chef's favourite for starters, mains and even dessert, the signature ingredient kitchens build a dish around, not just a breakfast component.

GREAT TASTE

Supreme
Champion

2017



SEARED SCALLOP, SMOKED BLACK PUDDING & APPLE

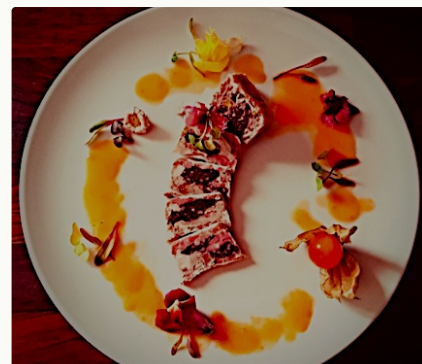
HOW CHEFS ARE PLATING IT



Black Pudding Tart, Microgreens



Black Pudding Croquettes



Pudding Terrine, Citrus

The Burger Range

A full programme built for hotel and restaurant menus: classic Irish beef, smoked variants and bespoke blends, portioned to any weight from 4oz to 10oz and beyond, with custom seasoning and packaging on request.

Classic Irish Beef

100% Irish beef, coarse ground, seasoned to a simple house recipe.

Bespoke Blend

Built to your menu: cut ratio, fat content, seasoning and weight, all to spec.

BLAS NA HÉIREANN · FINALIST 2025

Smoked Brisket Burger

Full fat brisket, beechwood smoked in our Navan smokehouse, then hand formed into a burger built for open flame or flat top. Named a 2025 finalist at Blas na hÉireann, among Ireland's best tasting foods. Consistent fat ratio, batch tested, formulated to hold its shape under high heat.

BEECHWOOD SMOKED

BATCH TESTED

CUSTOM WEIGHTS



HAND FORMED, READY FOR THE FLAT TOP

” Custom seasoning blends, private label packaging and volume based pricing available to wholesale partners on consultation.

Breakfast Range

Three decades of competition wins run through our breakfast counter: award winning sausages, rashers and puddings, made to family recipes now carried forward by the second generation behind the block. Every recipe holds a generous meat content as standard, no fillers, no shortcuts, just a proper Irish breakfast built the way it always was.



THE FULL IRISH, HMBS STYLE

Smoked Black Pudding

Great Taste Supreme Champion 2017, the finest of 12,500 entries.

Smoked White Pudding

Beechwood smoked in Navan, made to the same family recipe.

Classic Black Pudding

Unsmoked, traditional recipe, Euro-Toques Food Award 2005.

Classic White Pudding

The traditional companion, made to the same standard.

Dry Cured Rashers

Slow, traditional dry cure, smoked or unsmoked.

Sweet Cured Rashers

Family recipe, beechwood smoked in Navan.

Cured Meats

Beyond the breakfast counter, our curing programme extends to bacon joints and specialist cuts, cured and smoked in Navan to the same traditional standard, available whole or sliced to spec.



3 GOLD STAR SWEET CURED, SMOKED
COLLAR OF BACON

Sausage Range

Every flavour balanced with the same care as a wine list, pork provenance and process noted, smoked and unsmoked options throughout, formulated to hold up on a hot counter or a breakfast buffet.

Cumberland Sausages

Long cut, herb seasoned, made to the traditional recipe.

Polish Sausages

Traditional continental method, coarse cut and well seasoned.

Hot Dog Range

Smoked and classic options, built for a hot counter or event catering.

Traditional casing, hand tied links, every sausage made in house in Navan, to the same standard across the range.



CUMBERLAND SAUSAGES, HAND TIED

AWARD WINNING SINCE 2005

Three decades of competition wins, from national finals to European Grand Prix.

YEAR	RESULT	CATEGORY
2005	Supreme Champion	Polish Paprika Speciality Sausage, ACBI National Finals
2005	2nd Place & Silver	Traditional Butchers Sausage, ACBI National Finals
2005	Silver	Pork & Chive Sausage, ACBI Regional Competition
2005	Silver	Pork & Chive Sausage, Great Taste Awards
2007	Regional Gold	Traditional Sausage, ACBI
2012	European Supreme Champion	Breakfast Sausage, Euro-Toques
2014	Grand Prix d'Excellence	Best Grilled Sausage in Europe, 1st of back to back
2015	Grand Prix d'Excellence	Grilled Sausage, 2nd of back to back
2015	Grand Prix d'Excellence	Best Creative Sausage in Europe
2018	1 Star, Great Taste	Spinach and Cheese Pork Sausage
2018	1 Star, Great Taste	Pesto and Red Onion Pork Sausage
2018	Bronze, Blas na hÉireann	Spinach & Cheese Sausage

TRUSTED BY PROFESSIONAL KITCHENS

From our kitchen to yours.

Hotel and restaurant kitchens across Ireland already build menus around our beef, pork and smoked specialities. A small selection of what leaves our smokehouse, and what it becomes on the plate.



Roast Lamb, Black Pudding & Kale



Fillet Steak Stack, Sweet Potato & Kale



Roast Chicken, Black Pudding & Carrot Purée



Pork, Charred Cauliflower & Pea Purée



Black Pudding, Mango Salsa



Black Pudding, Blue Cheese Cream



Breaded Black Pudding Roll, Pea Purée



Black Pudding Canapé



Seared Scallop, Smoked Black Pudding & Apple

FOR HOTELS, RESTAURANTS & FINE DINING

Built to your spec.

Every kitchen is different. We work directly with chefs and buyers to portion, cut and pack to exact menu requirements, from a single specialist cut to a full weekly supply programme.

- ☐ Custom cuts and portioning to menu spec
- ☐ Consistent batch quality, order to order
- ☐ Dedicated wholesale account management
- ☐ Nationwide trade distribution via La Rousse Foods
- ☐ Direct to door delivery also available from our Navan smokehouse
- ☐ Order direct through Fresho, ask your account manager to set up access
- ☐ Private label and bespoke packaging on request

BECOME A FOODSERVICE PARTNER



HUGH MAGUIRE, THE SMOKIN' BUTCHER

WHOLESALE CONTACT

Hugh Maguire Jnr
085 824 7833
sales@hughmaguirebutchers.com

SMOKEHOUSE & PRODUCTION

Unit 3 & 4, Mullaghboy
Industrial Estate, Navan
Co. Meath, C15 F38P

"Time is an ingredient. We never rush it."

Smoked Meats

Our complete beechwood smoked range, made in house in Navan. Codes and pack sizes shown are standard trade units, bespoke portioning available on request.

PUDDING

Smoked Black Pudding	11117 · Box (20kg)
Smoked White Pudding	11115 · Box (20 × 1kg)
Smoked White Pudding	111151 · Pack (5 × 200g)
The Smokin' Butcher Smoked Black and White Pudding Retail Pack	11247 · Twin Pack (200g)
The Smokin' Butcher Smoked Black Pudding	111171 · Pack (5 × 200g)
The Smokin' Butcher Smoked Black Pudding Retail Case	1111711 · Box (5 × 200g)
The Smokin' Butcher Smoked Black Pudding Retail Pack	111171 · Each (2 × 100g)

BACON

Bacon - Sweet Cured Smoked Collar	11160 · Kg
Smoked Bacon - Loin Whole	11276 · Kg
Smoked Streaky Rashers 9.08kg	11175 · Box (4 × 2.27kg)
Sweet Cured Smoked Streaky Bacon Whole	11299 · Kg
Sweet Cured Smoked Streaky Rashers	11220 · 2.27kg
The Smokin' Butcher Smoked Ham on the Bone	11255 · Kg

PORK

Ham - Hock Smoked	11163 · Kg
Ham - Smoked	11156 · Kg
Sausage - Andouille Smoked	11129 · Kg
Sausage Meat - Smoked Black Pudding	11252 · 500grams
Spinach Cheese and Smoked Black Pudding Sausage Meat	11121 · Kg

BEEF

Smoked 95VL Beef Trim	11326 · Kg
Smoked Beef Ribs	11183 · Kg
Smoked Brisket	11180 · Kg
Smoked Brisket - Cook in Bag	11278 · Kg
Smoked Corned Beef Brisket	11184 · Kg

BURGER

Burger - Smoked Brisket	112111 · Each (8oz)
Burger - Smoked Brisket 6oz	11211 · Each (6oz)
Burger - Smoked Brisket 6oz Vac Pack x 6	11262 · Pack (6)
Burger - Smoked Brisket Burger 4oz	11279 · Case (20 × 4oz)
Smoked Brisket Burger 6oz x 16	11318 · Case (16 × 6oz)
Smoked Brisket Burger 8oz x 16	11319 · Case (16 × 8oz)

CHICKEN

Chicken Breast Smoked	11212 · Kg
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HOTDOG

Smoked Breakfast Dog 125g	11111 · Box (2 × 10kg)
Smoked Cheesy Dog	11141 · Kg
Smoked Cheesy Dog 125g	11114 · Box (2 × 10kg)
Smoked Cheesy Dog 90g x 4	11316 · Pack (4 × 90g)
Smoked Chili Dog 125g	11112 · Box (2 × 10kg)
Smokey Dog 100g	111131 · 5 × 1kg
Smokey Dog 100g	111131 · Kg
Smokey Dog 100g x 4	11315 · 4 × 100g
Smokey Dog 125g	111132 · Bag (5kg)
Smokey Dog 125g	11113 · Box (2 × 10kg)

Classic Meats

Beef, pork, poultry, lamb and more, our full range beyond the smokehouse across every category, made in house to the same standard.

PUDDING

Hugh Maguire Award Winning Black Pudding	111311 · Each (500g)
Hugh Maguire Award Winning Black Pudding 250g	111312 · Kg
Hugh Maguire Award Winning Black Pudding Large (Each)	11131 · Each (1kg)
Hugh Maguire Original White Pudding	111321 · Each (500g)
Hugh Maguire Original White Pudding - Large	11132 · Each (1kg)
Hugh Maguire Original White Pudding 250g	111322 · Kg

SAUSAGE

Boerewors - Beef	11294 · Kg
Breakfast Sausage 8's - Catering	11137 · 5kg
Cocktail Sausage 19g	11289 · Kg
Gluten Free Sausages	11293 · Kg
Hugh Maguire Award Winning Breakfast Sausage 8's	111251 · Bag (4 × 5kg)
Hugh Maguire Award Winning Breakfast Sausage 8's	11125 · Each (5kg)
Hugh Maguire Award Winning Breakfast Sausages 16"	11193 · 5kg
Hugh Maguire Award Winning Breakfast Sausages 16"	111931 · Kg
Jumbo Lincolnshire Sausage 100g Natural Casing	11189 · Box (5kg)
Sausage - 5 Jumbo Sausages	11232 · Packet (5 × 80g)
Sausage - Catering Deli	11253 · 5kg
Sausage - Maguire's Reserve Breakfast Sausage	11248 · 5kg
Sausage - White	11246 · Kg
Sausage Meat - Cranberry and Thyme	11283 · 500g
Sausage Meat - Cranberry and Thyme (Large Casing)	11282 · 500g
Sausage Meat - Plain	11275 · 500g
Sausage Meat - Plain (Large Casing)	11280 · 500g
Sausage Meat with Thyme	111221 · 500g
Sausage Meat with Thyme	11122 · Box (26kg)
Sausage Meat with Thyme (Large Casing)	11281 · 500g
Sausages - Breakfast	111251 · Kg

Sausages - Breakfast 12s	11302 · Kg
Sausages - Cumberland	11191 · Kg
Sausages - German Bratwurst	11196 · Kg
Sausages - German Bratwurst	111961 · Pack (12 × 120g)
Sausages - German Bratwurst	11328 · Pkt (3 × 120g)
Sausages - Jumbo	11213 · Kg
Sausages - Lincolnshire	111891 · Kg
Sausages - Turkey	11118 · Box (3 × 5kg)
Sausages - Turkey	111181 · Kg
Sausages Merguez	11181 · Each (1kg)

RASHER

Breakfast Box	11187 · Box
Cooked Streaky Bacon	11186 · Box
Premium Centre Cut Irish Back Rasher	11124 · Each (13.62kg)
Premium Centre Cut Irish Back Rasher	111241 · Each (9.08kg)
Premium Cut Streaky Rashers	11127 · Each (20kg)
Premium Cut Streaky Rashers 9.08kg	111271 · Box (4 × 2.27kg)
Rasher - Catering Back Rasher	11261 · 4 × 2.27kg
Turkey Rasher	11303 · Kg
XL Streaky Bacon Lardons	11174 · Pack (5kg)

BACON

Bacon - Dry Cured Collar	11263 · Kg
Bacon - Loin Whole	11214 · Kg
Gammon - Whole on the Bone	11254 · Kg
Sugar Pit Bacon Rack	11215 · Kg

HOTDOG

Mini Premium Hot Dog	11200 · Each (5.5kg)
Premium Hot Dog	11197 · Box (5.5kg)

Classic Meats (continued)

Burgers, steaks and beef cuts. The range continues.

BURGER

4oz Smash Burger - Brisket/Lap	111791 · Each
Beef - Wagyu Burgers	11182 · Each (6oz)
Beef Burger 4oz	11205 · Each
Beef Burger 4oz x 20	11284 · Case (20 × 4oz)
Beef Burger 6oz	112051 · Each (170g)
Beef Burger 6oz x 16	11311 · Case (16 × 6oz)
Beef Burger 8oz	11185 · Each
Beef Burger 8oz	11202 · Pack (6 Pcs)
Beef Burger 8oz x 16	11312 · Case (16 × 8oz)
Bone Marrow Burger 4oz	111361 · Each
Bone Marrow Burger 4oz x 20	11314 · Case (20 × 4oz)
Bone Marrow Burger 6oz	11136 · Each
Bone Marrow Burger 6oz x 16	11324 · Case (16 × 6oz)
Burgers - 3 Jack Daniels Steak Burgers	11231 · Pack (3 × 100g)
Burgers - 3 Steak Burgers	11230 · Pack (3 × 100g)
Burgers - Beef 98% Lean	11306 · 4 × 100g
Burgers - Gourmet Gluten Free	11250 · Each (4oz)
Burgers - Gourmet Gluten Free	11300 · Each (8oz)
Gourmet Burger 8oz x 16	11313 · Case (16 × 8oz)
Irish Stout Burger - Beef 6oz Frozen	11120 · Box 10.2kg (60 × 6oz)
Premium Burger - Beef 6oz Frozen	11126 · Box 10.2kg (60 × 6oz)
Sausage Patties 4oz	11178 · Box 5.37kg (48 × 4oz)
Smash Burger - Brisket/Lap	11179 · Box (50)
The Smokin' Butcher Burger	11298 · Each (4oz)
The Smokin' Butcher Burger	11297 · Each (8oz)
Turkey - Burgers	11233 · 4 × 100g
Turkey - Burgers - Piri Piri	11235 · 4 × 100g

Turkey - Burgers - Smokey 11236 · 4 × 100g

Turkey - Burgers - Sweet Chilli and Kale 11234 · 4 × 100g

Turkey - Burgers 6oz x 16 11207 · Case (16 × 6oz)

Wagyu Burger 6oz x 16 11317 · Case (16 × 6oz)

STEAK

Beef - Rib Eye Dry Aged 11119 · Each (10oz)

Beef - Striploin Steak 11209 · Each (12oz)

BEEF

Beef - Brisket 11144 · Kg

Beef - Brisket 7kg + 11273 · Kg

Beef - Cheek 11143 · Kg

Beef - Chuck 11150 · Kg

Beef - Cube Roll Dry Aged 11210 · Kg

Beef - Feather Blade Whole 11141 · Kg

Beef - Meatballs - Italian 11237 · 6 × 50g

Beef - Mince 85VL 11204 · 5kg

Beef - Mince 95VL 112031 · Kg

Beef - Rib Eye Dry Aged 111191 · Each (12oz)

Beef - Rump Heart 11217 · Kg

Beef - Striploin 11288 · Kg

Beef - T Bone Dry Aged 11199 · Each (500g)

Beef - Trim 85VL 11291 · Kg

Beef Bavette 11329 · Kg

Diced Chuck 11218 · Kg

Pork And Beef Mince 11260 · Kg

Silverside Corned Beef 11287 · Kg

Spiced Beef 11201 · Kg

Classic Meats (continued)

Pork, lamb, poultry and pantry, the remainder of our classic meats range.

PORK

Boneless Pork Shoulder	11195 · Kg
Pig Tails	11310 · Kg
Pork - Baby Back Ribs	11166 · 10kg Box
Pork - Loin Rind on	11194 · Kg
Pork - Meatballs - Mexican	11240 · Box (8 × 50g)
Pork Belly	11168 · Kg
Pork Belly Boneless Rind On	11168 · Kg
Pork Jowl	11327 · Kg
Pork Loin - Boneless	11208 · Kg
Pork Mince	11325 · Kg
Pork Neck	11176 · Kg
Pork Shank	11169 · Kg
Stuffed Pork Loin	11292 · Kg

LAMB

Lamb - Grillsticks - Rosemary and Mint	11241 · Pack (3 × 62g)
Lamb Kofta	11295 · Box (40 × 55g)
Lamb Trim	11251 · Kg

POULTRY

Chicken - 2 Breast in Creamy Pepper Sauce	11308 · Each
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Chicken - 2 Breast in Thai Yellow Sauce	11307 · Each
Chicken - 2 Breast in White Wine Sauce	11309 · Each
Chicken - 3 Honey and Chilli Kebabs	11228 · Each
Chicken - 4 Piri Piri Chicken Spears	11229 · Each
Chicken - Asian Style Crispy Chicken and Peking Noodles	11225 · Each
Chicken - Bangkok Stir Fry	11223 · Each (450g)
Chicken - Crispy Shredded Chicken Spice Box	11227 · 450g
Chicken - Goujons	11277 · (5kg) Box
Chicken - Mid & Prime Wings	11192 · 10kg Box
Chicken - Szechuan Stir Fry	11222 · Each (450g)
Chicken - Tortilla	11305 · Pack x2
Chicken - Wings - Bordeaux	11238 · 500g
Chicken Breast	11286 · *Box (2 × 5Kg)
Chicken Thighs Shawarma	11285 · Each (1kg)
Sausage - Chicken	11216 · Kg
Turkey - Burrito Bowl	11224 · Each
Turkey - Thigh	11206 · Kg
Turkey Breast	11219 · Kg

OTHER

Beef - Short Ribs	11135 · Kg
Salt - Himalayan Pink	11274 · Kg