6 STEP TOUR

Broughgammon is a forward-thinking farm, specialising in artisan food production.

The Cole family invite you to visit their workshop to experience the art of butchery and the award-winning artisan products that are traditionally craft-butchered on the farm.

1 THE FARM

The farm opens its barn doors to share its passion about bringing the local food story into the future.

2 BUTCHERY

Watch the artisans at work in the butchery and discover the different cuts from goat, veal and wild game and the process involved in producing their award-winning meat.

3 HISTORICAL FACTS & TRADITIONAL TECHNIQUES

Spend time in the round-top barn to explore the historical connections of Broughgammon Farm, the Potato Wizard and the Irish Famine.

4 PRESENT-DAY KNOWLEDGE & TECHNIQUES

Discover the different cuts of meat and learn about the modern craft of artisan butchery.

5 DOCUMENTATION CENTRE

Learn about the sustainability and ethics that have inspired Broughgammon Farm and take time to read the recipe books on display.

6 FARM SHOP

Take home a cut of the award-winning Broughgammon meat to share with family and friends and explore the range of local artisan products on offer.

WHAT WE DO

FARM TOURS BY APPOINTMENT

GOOD LIFE COURSES

FARM SHOP

ONLINE MEATBOXES TO UK AND IRELAND

FARMERS MARKETS AND EVENTS CATERING ACROSS IRELAND

A family run farm, with an ethos based around sustainability. Specialising in Kid Goat, Free Range Rose Veal and Seasonal Wild Game.

THE ÉCONOMUSÉE - A QUALITY EXPERIENCE

ÉCONOMUSÉE - a concept developed in Quebec, Canada. Économusée brings artisans of all traditional crafts together in an extensive network. The mission of the ÉCONOMUSÉE network is to promote and keep alive traditional crafts and knowledge, whilst ensuring economic growth within rural communities.

The network is designed for small industries specialising in arts, crafts and agri-food products. The industries are open to the public, offering an interactive, recreational and enriching experience.

Visit artisans of the ÉCONOMUSÉE network and learn about their history, traditional production techniques and contemporary products, stamped with identity and originality.

WILD VENISON | CABRITO | FREE RANGE VEAL

50 Straid Road, Ballycastle Co. Antrim, BT54 6NP E. info@broughgammon.com Opening Hours: By Appointment

THE ÉCONOMUSÉE Northern Europe project is funded by the Northern Periphery and Arctic Area Programme and under the European Regional Development Fund.

The Project involves several organisations from across Northern Europe, working in partnership to promote craft tourism.
Broughgammon
FORWARD THINKING FARMING

Situated along the stunning Causeway Coastal Route, Broughgammon Farm is championing a forward-thinking approach to farming with a more holistic ‘farm to fork’ approach.

ECO-FRIENDLY AND SUSTAINABLE

In seeking out this more sustainable approach Broughgammon has specialised in farming kid goat, free range rose veal and seasonal wild game, with an eco-friendly on-site artisan butchery and farm shop.

AWARD WINNING PRODUCE

The Cole family were inspired by the waste in modern farming and wanted to address this. They take unwanted males from dairy farms and underutilised wild game and produce award winning products.

FARM TOURS AND CLASSES

Wanting to share this passion for a sustainable, local solution to food production, the farm now offers a range of farm tours, seasonal classes and workshops, which fully explore farming, food production and sustainable rural skills. See the website for full details and availability.