



THE PRIDE OF BUCCLEUCH OUR PRODUCT TRAIL

To serve a quality product is something to which we aspire constantly. One critical part of this process is to rigorously abide by a buying and sourcing policy that builds in quality from inception.

THE BUCCLEUCH BUYING POLICY in order of priority:

- 1) Absolute Quality, 'NO' compromise!!
- 2) Consistency of Standard, Presentation & Supply
- 3) Regional Origin
(Moffat, Annandale, Dumfries & Galloway)
- 4) National (Scotland)
- 5) Speciality Imports (not available in Scotland)
- 6) To work with our suppliers in all matters of quality and consistency including our commitment to the environment and green tourism.

How fortunate we are to have so many suppliers that fit into our policies of providing product of the highest standard and quality all of the time. Indeed Scotland is blessed with many world class producers who are as passionate about quality as we are.

We are proud, in the truest sense of the word to present to you some of our key suppliers. Suppliers that would meet the criteria of the most discerning kitchens – anywhere.

By having identified these suppliers we take on the responsibility and challenge of working their product and presenting our guests with a dish that we, (guests, suppliers and the Buccleuch Team) are all pleased with.

If any of our SUPPLIERS interest you,
please see reception for

CONTACT DETAILS

Beef, Lamb, Pork, Haggis & Black Pudding

Buccleuch Heritage Foods ~ Castle Douglas
(Owned by the Duke of Buccleuch) who like us are active members of the Scotch Beef Club. We share a close and trusting relationship with them and make regular visits to their processing plant to refine our requirements and specs. They are as proud of their quality as we are. The most traceable beef anywhere. Our tasty pork belly is sourced from the freedom food accredited Dalgarnock, drove reared in the shadow of Drumlanrig Castle

Highland Reserve ~ Dunbia
Finest naturally reared Scottish beef from livestock that graze freely on the rich, nutritious pastures of the Highlands.

Wallace Brothers Butcher ~ Moffat
Family run business for over 60 years. All Beef, Pork and Lamb sourced from local farms around Moffat. A great family.

Annanwater Organics ~ Moffat
Sarah and Stephen Burchell raise their organic blackface lamb, blackface-cross lamb and mutton on the clovery meadows and herb rich land of Annanwater to give the meat a deep rich taste.

Sunnyside ~ Sanquhar
Dominic is very dedicated and passionate about raising his Scottish native breeds and rose veal. Every single animal is reared ethically and proudly on the farm.

Robertson's Fine Foods ~ Ardrrossan
A family run business established in 1870 with a high degree of integrity and 100% traceability.

Clash Farm ~ Stranraer
Clash Farm firmly believes that fantastic food can only come from fantastic ingredients. All their pigs run outdoors and forage. They are fed on a diet which is GM and chemical free and does not contain any growth enhancers. The Saddleback breed matures more slowly producing a marbled meat with great depth of flavour that is succulent and tender.

Venison, Fish & Smokehouse

Barony Country Foods ~ Dumfries
Very small family run business. Ronnie personally sources his produce locally, and every order going through gets his stamp of approval. They have gained their SALSA certification which stands for 'Safe and Local Supplier Approval' along with winning numerous fine food awards for their smoked salmon and venison. Barony has the highest standards of quality, safety and traceability.

Chicken & Duck

Braehead Foods ~ Grampian
Barn raised chickens under the "Freedom Food" banner. This company's name has become well known for fine foods and game winning them a number of different accolades including the Glenfiddich Spirit of Scotland.

Silver Hill Foods ~ Emyvale
Second generation family run business, Irelands only duckling producer. This unique breed of Peking duck naturally feeds on soya using no additives or antibiotics. Winning numerous food awards and used by some of the worlds finest chefs.

Eggs

D&W Poultry ~ St Annes' Bridge
A family run company providing free range eggs from home reared stock. A delightful set-up including roaming geese, ducks and turkeys.

Pâté

Castle MacLellan ~ Kirkcudbright
They are the producers of an award winning Chicken Liver Pâté. They believe, and we concur that their success comes from sourcing the finest Scottish ingredients.

Cheese & Butter

Loch Arthur Creamery ~ Beeswing
Only vegetarian rennet is used for this award winning cheese maker which is made with unpasteurised milk from their own herd of organically reared Ayrshire cows. Loch Arthur is part of the Camphill Village Trust where men and women with varied disabilities find a secure, dynamic and forward thinking community.

Island Cheese Company ~ Arran
The Isle of Arran being so "Clean & Green" was a natural place to establish the Island Cheese Company and so this family business was formed over 15 years ago in the home farm of Broderick Castle. Lots of award winning cheeses.

Highland Fine Cheese Company ~ Tain
Highland Fine Cheese started on a whim in the 1950's when a churn of milk turned to cheese. They now produce Gold Medal winning 'Strathdon Blue' cheese from milk sourced in the Caithness region. Our Morangie Brie comes from the same company and is named after the Distillery only a few 100m's away.

The Cheese Company ~ Lockerbie
Uses milk from Dumfries & Galloway and is a major employer in the area and enjoys 100% traceability. Has won many awards through the years!

Milk

Robert Wiseman Dairies ~ Scotland
Milk is taken from the Dumfries & Galloway area. Delivered in the wee hours of the morning by our local milkman Alistair.

Graham Dairies ~ Bridge of Allan
Family run dairy sourcing all their milk from their own farm.

Ice-Cream

Cream of Galloway ~ Gatehouse of Fleet
A farm owned and run by a great family. A well renowned visitor attraction and ice-cream manufacturer providing something for everyone. Won the 2004 Scottish Thistle Award for Tourism & the Environment and the Green Tourism Business Scheme Gold Award amongst many others. All this and the ice-cream is divine!!

English Lakes ~ Kendal (Just up the road)
Based in the heart of Englands beautiful Lake District run by the Fryer family for the last 20 years. They are deeply passionate about making their rich and creamy double jersey ice-creams with local milk and cream. Only the finest ingredients are skilfully blended to produce their exotic sorbets.

Yoghurt

Rowan Glen ~ Wigtown
Sources locally wherever possible and also enjoys 100% traceability.

Honey

John Mellis Apiaries ~ Thornhill
Run by John and his partner. What started as a hobby in 1988 has grown into something much bigger. Won Silver in 2005 Great Taste Awards for their Heather Honey.

Porridge

The Oatmeal of Alford ~ Aberdeenshire
The mill dates back to the 1880's and is run exactly the same way still using water power. It is the last kiln dried & stone ground oats in production and still tastes great.

Jams, Marmalades & Preserves

Isabella's Preserves ~ Aberdeen
Small business winning various awards for their products. They take pride in using the best available local ingredients to create luxury handmade preserves based on an old family recipe. All products are free from preservatives and additives.

Galloway Lodge Preserves ~ Gatehouse of Fleet
Producers of High Quality Marmalades, Mustards, Jams and Chutneys. Also makers of the Poachers Pickle on our Cheeseboard. All produced in small batches using the highest quality ingredients and have won several Great Taste Awards.

By Heck! ~ Lockerbie
Jams, Jellies and Chutneys by this small (by design) company. Local fruit and ingredients used wherever possible by the season.

Fruit & Vegetables

Moffat Can ~ Moffat
A community-owned company and charity that not only has a number of recycling/greening projects in the community but also a community garden and allotments growing a number of vegetables. Just 100 meters from the hotel!

Forsyths ~ Coatbridge
Best quality fruit and vegetables are sourced directly and daily from as many local farms as possible depending on the time of year.

Market Fresh ~ Annan
Colin, his team and family work long and hard days to ensure fresh produce arrives on our door step as quick as possible from the markets.

Pastry for Pies

Little's Bakery ~ Moffat
Established in 1932 and run by this great local family for 4 generations. Using local produce where possible, they are proud to boast that all products are still baked on site. A great bakery run by great bakers.

Toffee, Fudge & Tablet

Moffat Toffee Shop ~ Moffat
It's recipe is a family secret dating back to the late 1800's when it was first sold commercially. Offers over 200 confectionary products with a well earned international reputation.

Mustards

Uncle Roy's Comestible Concoctions ~ Moffat
Very small Family run business producing original concepts. The mustards and sauces have won many Great Taste Awards. Deservedly so for great innovative, quality products.

Specialist Delicatessen

Harvest Time ~ Moffat
As a family run business, Harvest Time has provided Moffat for more than 10 years with home baking, fine cheese, cold meats (many Scottish). They also supply a very good range of specialist produce for special dietary requirements.