

# **Torlundy House**

## **Food Policy**

**It is our aim to source as much food as possible from local producers or suppliers to support local businesses and jobs and to reduce transport and carbon impact.**

- **We source our food from local businesses to support local jobs**
- **We source as much locally produced food as possible to support local farmers and producers**
- **When we cannot obtain locally produced food we obtain it from Scottish producers in other parts of Scotland**
- **Our eggs are free range and mostly come from a local croft, Torcastle House. Failing this they come from producers in Aberdeenshire**
- **Our bacon is Ayrshire / Aberdeenshire produced and supplied by John MacMillan our local butcher.**
- **Our Black Pudding, Haggis and Sausages are locally made or sourced by John MacMillan and Stornoway Black Pudding.**
- **Our Smoked Salmon is Scottish from local suppliers.**
- **In season we buy strawberries, raspberries, and other fresh fruits produced mainly in Tayside, East Scotland**
- **Other foods / fruits, mushrooms, tomatoes, preserves etc. we use not grown in Scotland or the UK are obtained from local businesses**

**It is not always possible to do this all year round as the Highlands are a remote area and little food is actually grown here.**