



THE UNIVERSITY *of* EDINBURGH  
Accommodation, Catering and Events



GOOD FOOD  
**FOR ALL**  
OUR GUIDE TO  
LOCAL SUPPLY



# Good Food for All

## Our Guide to Local Supply

The Scottish food and drinks industry is blessed with a fantastic larder offering some of the best produce in the world. This extends far beyond its most famous export; whisky, and encompasses companies both large and small who are developing high quality domestic products.

The University of Edinburgh offers a diverse range of catering services from coffee shops, catered halls and hotels to outside catering and fine dining. We are passionate about food and, through the University's "Good Food Policy", we are proud to promote local companies across all our menus and to shout about our wonderful, like-minded suppliers who support us, and us them, in our journey to showcase the very best of what Scotland can offer.

# Contents





OUR  
**BREAD**





## MCGHEE'S FAMILY BAKERS

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McGhee's Family Bakers was established in 1935 in Maryhill, Glasgow by Dugald McGhee. Producing a range of fresh morning products, McGhee's have grown significantly over the years to support the catering trade across the central belt of Scotland. They send vans to Edinburgh, Dunfermline, Stirling and Perth on a daily basis where they now operate one of the most efficient bakery production units in Britain.

McGhee's is most famous for their "crispy rolls" which you can sample in any of our catering outlets.



**SCOTTISH  
BAKER OF THE YEAR  
2015 - 2016**



OUR  
**COFFEE, TEA &  
HOT CHOCOLATE**



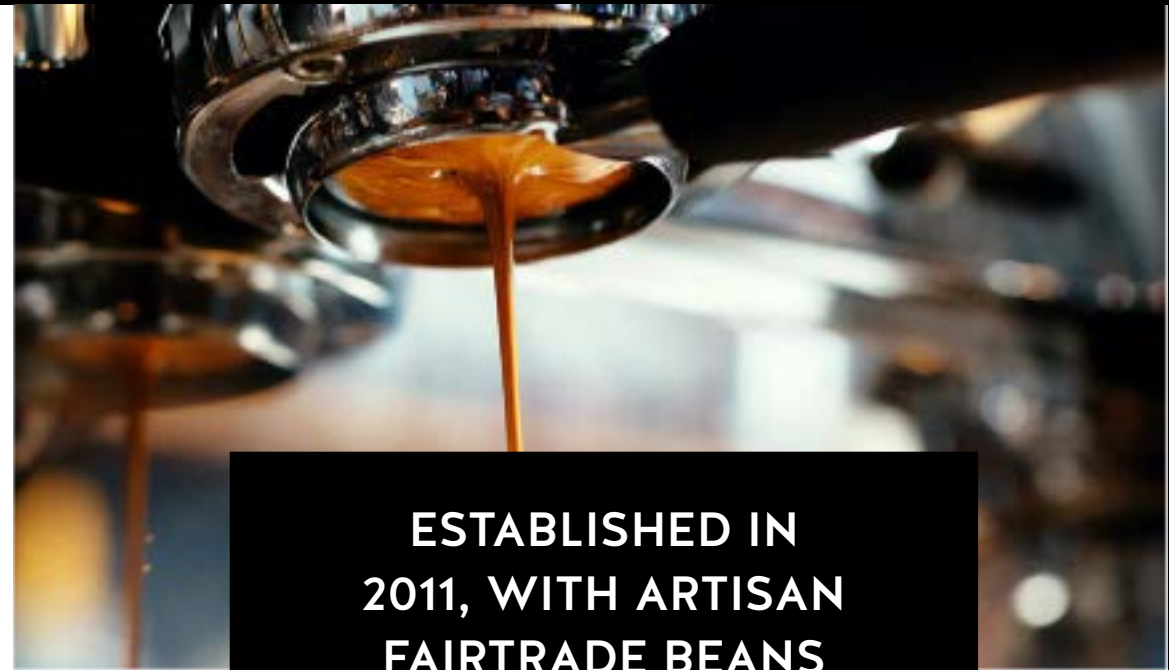


# COFFEE CONSCIENCE

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Established in 2011, with artisan Fairtrade beans roasted in Glasgow and decaffeinated ground coffee and Fairtrade tea coming from Dundee, Coffee Conscience is passionate about coffee, the environment, and sustainable responsibilities.

The Coffee Conscience philosophy is “every cup makes a difference” and they actively work in bringing communities together and supporting developing countries. An example of this is through their work with the charity Commonwealth Orchards where they fund the purchase of apple trees



**ESTABLISHED IN  
2011, WITH ARTISAN  
FAIRTRADE BEANS  
ROASTED IN GLASGOW**

for community orchards throughout Scotland. We are very proud that the University of Edinburgh have funded over 600 apple trees so far.



## MATTHEW ALGIE

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One of Scotland's oldest coffee roasters, established in 1864 in Greenock by Matthew Algie, who was originally selling tea. Things have evolved since then and while still an independent business operating from state-of-the-art premises just outside Glasgow, Matthew Algie are now "fiercely passionate about all things coffee"

Algie's has supplied the University since 1997 when they became the first to offer a Fairtrade espresso bean and are now proud suppliers of all our roast and ground triple-certified Tikki coffee and Pavilion Fairtrade loose leaf tea for our Hospitality & Events collection.



ONE OF  
SCOTLAND'S OLDEST  
COFFEE ROASTERS



OUR  
**DESSERTS &  
PATISSERIE**







## AULDS

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Aulds was founded in Greenock in 1900 by Thomas Auld.

For more than 115 years, Aulds has been a familiar name, providing fresh bakery products, on the high streets of central Scotland. Now in the fourth generation of the Auld family, the group continues to grow. They boast a state-of-the-art facility at Inchinnan, just outside Glasgow, where Aulds Delicious Desserts manufacture a range of premium desserts for the foodservice market and has earned an enviable reputation over 40 years for innovative desserts and quality of service.



**AULDS WAS FOUNDED  
IN GREENOCK IN 1900  
BY THOMAS AULD**





# BIG BITE CATERING

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Big Bite Catering is a multi-award winning catering and patisserie company based in central Scotland. They use only the freshest seasonal ingredients and sustainable products available.



**WITH OVER 20 YEARS' EXPERIENCE, THE FOUNDER, ALAN BOSLEM, FORMER SOUS CHEF OF GLENEAGLES HOTEL HAS CREATED IN DINING EXPERIENCES SINCE 2001.**

# saltire

## PATISSERIE

## SALTIRE PATISSERIE EDINBURGH

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Founded by managing director, David Peters, in July 2000, it remains to this day a family-owned and family-run Scottish business based just outside Edinburgh. They pride themselves on family values as well as a commitment to providing local produce, and working exclusively with Scottish suppliers.



**QUALITY FOOD AND  
DRINK IS AT THE HEART  
OF EVERYTHING WE DO  
AT SALTIRE HOSPITALITY.**





OUR  
**EGGS**





# GLENRATH EGGS

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Glenrath Farms is a family owned business that was established by John and Cathy Campbell in 1959. Glenrath Farms produce over a million eggs a day, including Free Range, Organic, Barn and Enriched Colony eggs, all of which are compliant with UK and EU assurance schemes including Lion Quality, British Retail Consortium (BRC) and RSPCA. They have a commitment to produce only cage-free eggs by 2025.





OUR  
**FISH &  
SEAFOOD**



150TH ANNIVERSARY  
**150**  
GEORGE CAMPBELL  
& SONS

## GEORGE CAMPBELL & SONS

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George Campbell & Sons has a reputation for providing the finest fresh fish, shell fish and smoked fish in Scotland. They promote responsible and efficient fishing by having strong partnerships with fishing boats and local markets stretching from Peterhead to Scrabster.



**FOUNDED IN 1872  
BY GEORGE CAMPBELL**





OUR  
**FRUIT &  
VEGETABLES**







**MARK MURPHY, TOTAL  
PRODUCE GROUP, OFFERS  
LOCAL PRODUCE COUNTRY  
WIDE**

# MARK MURPHY

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Mark Murphy distribute quality fresh produce and foodservice products to the catering trade throughout Scotland. They have strong links with Scotland and the UK's best growers and ensure they use sustainable produce and have a commitment to improve carbon footprint year on year by a number of measures in place – 100% food waste recycled, donate the damaged fresh produce to charity and 100% packaging is recycled.



OUR  
**MEAT**



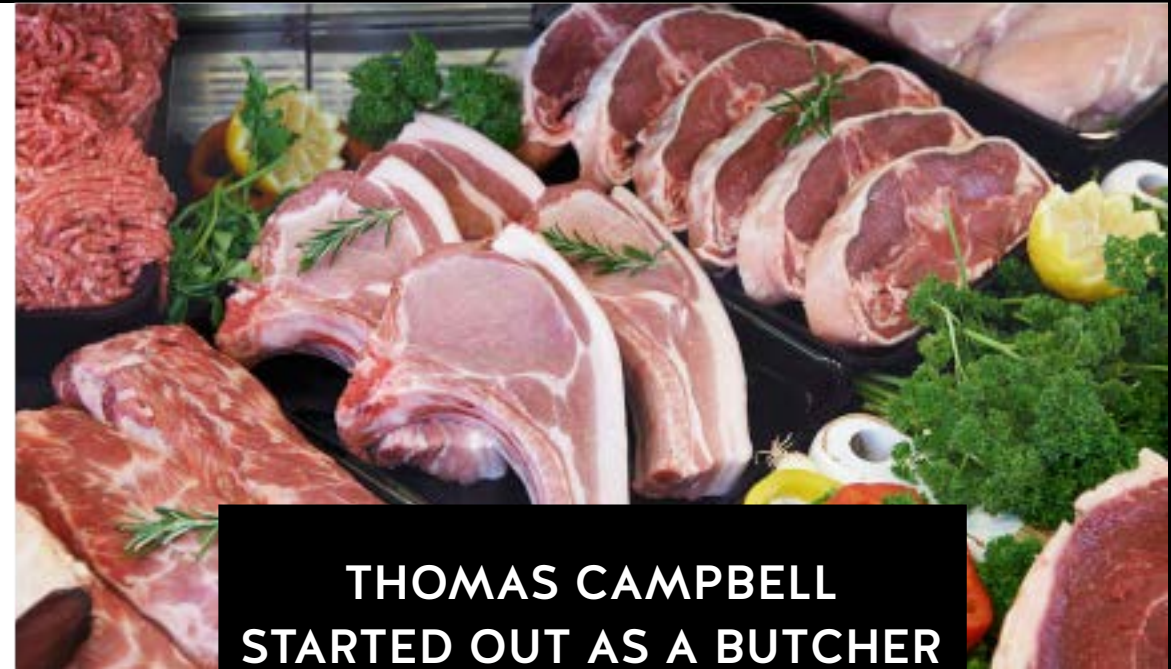


## CAMPBELLS PRIME MEAT

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Still family-owned, for decades Campbells Prime Meat Ltd have supplied the finest eateries across the UK including those with Michelin stars. They supply some of the freshest and highest quality meat and fish available online for delivery across the UK.

Their vast range of products includes premium beef, pork, lamb, poultry, fish, deli products, and sausages. And their haggis is made from our historical Campbell family recipe that dates all the way back to 1911!



**THOMAS CAMPBELL  
STARTED OUT AS A BUTCHER  
IN EDINBURGH OVER 100  
YEARS AGO, IN 1910.**





## SHAWS FINE MEATS

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Shaws Fine Meats was founded in 1828 and is a fourth generation retail and catering butchers based in the market town of Lauder in the Scottish Borders.

Owned by father and son George and Andrew Deans, they oversee the selection of beef, lamb and pork from trusted farms in the Borders and Lothians - within a 30 mile radius of their Lauder base. Their stock is slaughtered at the nearest abattoir to them, keeping food miles to an absolute minimum. Beef is dry aged on the bone the traditional way, for a minimum of 35 days and up to 60 days. A Sustainable Restaurant Association approved supplier, Shaws has developed strong relationships with some of Scotland's top chefs and caterers.



**A SUSTAINABLE  
RESTAURANT ASSOCIATION  
APPROVED SUPPLIER**





OUR  
**MILK &**  
**DAIRY**





**HAPPY, HEALTHY  
COWS MAKE THE  
BEST-TASTING MILK**

# GRAHAM'S

Graham's The Family Dairy was established over 70 years ago and produces an award winning home-grown range of the highest quality food and drink. Their current range includes Graham's Gold, Graham's Organic, cheese, cream, butter, spreadable butter, ice-cream, cottage cheese, quark, sour cream and yogurt; all made using the finest Scottish ingredients from over 98 farmers.

From their family farm in the heart of Scotland, Graham's has grown through three generations and is now Scotland's largest independent dairy since setting up in Bridge of Allan in 1939.

Today more than half of Scotland's households buy Graham's products and they are now proudly Scotland's No.1 dairy brand.

Graham family farming philosophy is: "Happy, healthy cows make the best-tasting milk."



OUR  
**WINES, BEERS &  
SPIRITS**





## ALLIANCE WINE

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Founded in 1984 in Beith, Ayrshire, Alliance Wine is now one of the leading suppliers to the wine trade in the UK and they remain independently owned and run. They have grown over the last 32 years and represent over 100 producers from 17 countries and make wine in Australia, Spain and Chile.

The University of Edinburgh has worked closely with Alliance since 1999 for its wine supply. Utilising the skills of their two Masters of Wine and expert buyers, they create wines that work for us and are enjoyed by our customers. Alliance believes that all decisions in making and selling wine should be rational,



**MAKING THE BEST POSSIBLE  
WINE WITH THE LEAST  
POSSIBLE INTERVENTION**

fair & caring. Making the best wine possible with the least intervention is only the start. It is not only about the environment. It is also about ensuring beneficial relationships for all involved, respecting people, and working with an innate sense of integrity. Many of their producers increasingly share these values, who they call their 'Green Principals', working with us to build a Better World of Wine.







# INVERARITY MORTON

Founded in 1945 and based in Glasgow, Inverarity Morton has been supplying the catering industry for 70 years and has built a reputation for providing an excellent range of high quality and local drinks. Inverarity Morton supplies all of the University's craft beers and spirits and their years of experience means they are quick to adapt to the changing needs and demands of the marketplace as the drinks industry is a very fast changing sector.



**AN EXCELLENT RANGE  
OF CRAFT BEERS AND  
LOCAL DRINKS**



OTHER  
**LOCAL FOOD  
PARTNERS**



# Cobbs

*a slice of the highlands*



**COBBS CAKES WAS  
ESTABLISHED IN 2002 IN THE  
LOCH NESS-SIDE VILLAGE  
OF DRUMNADROCHIT**

## COBBS CAKE

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It all started when they took over a farmhouse bakery and inherited a range of traditional home-baked cakes. Originally, production was just for their own outlets but demand from other visitor attractions and coffee shops soon enabled the business to grow. They still use many of the original recipes but nowadays they make them in much larger quantities. They have a team of 40 wonderful bakers and decorators who work hard night and day creating hand-made cakes that are sent to customers all over Scotland and the north of England.

Cobbs do not put any artificial ingredients or hydrogenated fats into their food and are proud of their gluten free and vegan range. For these efforts they have successfully achieved numerous awards.

Cobbs take their name from John Cobb who was a gentleman well known in the local area. He was a speedster who, in his boat “Crusader”, attempted to break the World Water Speed Record on Loch Ness in 1952. Sadly, Cobb did not survive the attempt but his name proudly lives on through their business.



# STOATS

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Stoats was born in Edinburgh from a simple idea – to take “porridge to the people”. In 2005, Tony and Bob toured the big summer music festivals, serving their unique blend of porridge from a shiny wee trailer known as the ‘Stoats Porridge Bar’. The queues were long but some were confused, expecting bars of porridge. So they returned to their Edinburgh kitchen and set about creating the world’s first porridge snack bars. They packed them with the same tasty, natural ingredients that make their porridge so popular and people loved them.



**“PORRIDGE TO THE PEOPLE”**

From classic porridge and pre-blended fruit, seeds and spice varieties, to hand-made Stoats Porridge Oat Bars and Oatcakes, Stoats offer a healthy, convenient breakfast and snack food.

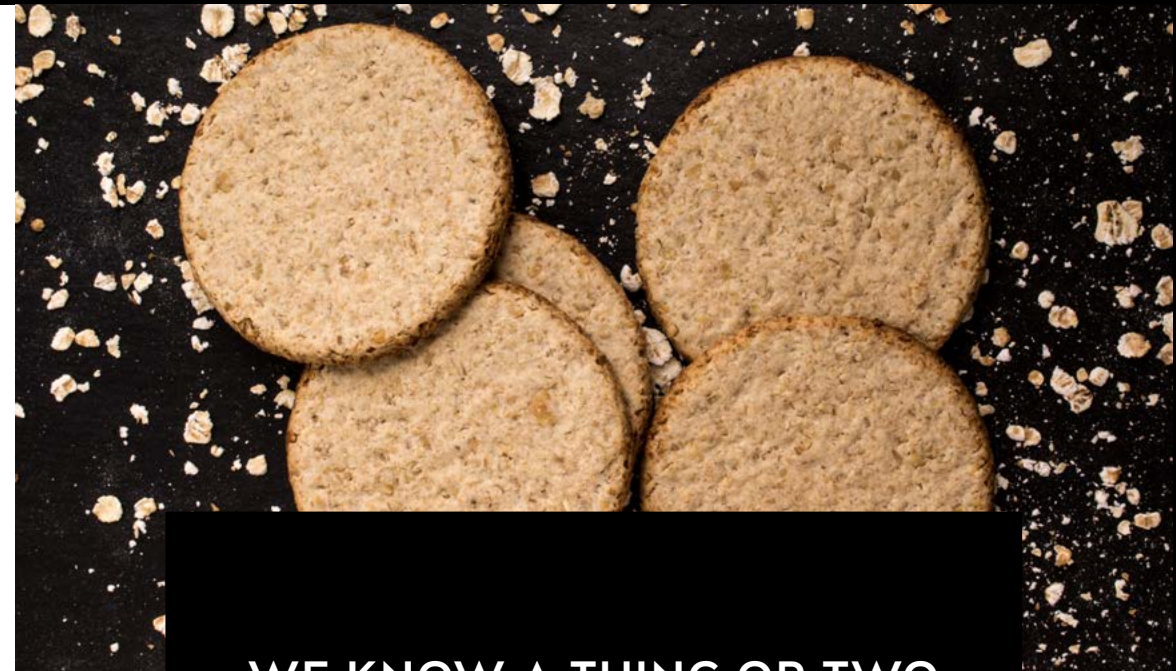
Stoats continue to grow their range and have recently extended this to include new Rustic Scottish Oat Mueslis and Porridge Sachets, so now you have even more ways to fill up on tasty, oaty goodness from Edinburgh’s very own oat experts.



## NAIRNS

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Since then our range and team has grown. At our two Edinburgh bakeries we have a devoted team, sometimes spanning generations of local families, all proud and careful guardians of our recipes, mixing techniques and ever-growing range. Our aim is the same now as it has always been - to make tasty, wholesome food that is as simple and natural as possible using the best ingredients we can.



**WE KNOW A THING OR TWO ABOUT OATS - WE'VE BEEN BAKING WITH THEM SINCE 1896 WHEN JOHN AND SARAH NAIRN FIRST OPENED THEIR BAKERY IN STRATHAVEN, LANARKSHIRE.**





## BIDFOOD

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Established over 60 years ago, Bidfood Scotland delivers from its depots in Edinburgh, Inverness and Oban, supplying customers of all sizes with the ingredients they need to grow their business.

Bidfood focus heavily on local produce, working closely with premier food and drink suppliers to bring an unparalleled range of frozen, chilled and ambient foods to both the catering and retail trades. They are also involved in driving the Scottish food and drink industry forward, particularly through promoting Visit Scotland's Taste Our Best scheme.



**ACTIVELY PROMOTE  
VISIT SCOTLAND'S  
TASTE OUR BEST SCHEME**

Bidfood's extensive distribution area and supplier data base allows the University of Edinburgh to buy products from local, smaller businesses who may not otherwise be able to deliver to us.



# SUMMERHOUSE DRINKS

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The Rennie family have farmed in Peathill on the Aberdeenshire coast for four generations. After experimenting in making soft drinks flavoured with herbs and flowers grown in their walled garden, Claire Rennie launched Summerhouse Drinks in 2014. Three years down the road there is now a range of four handmade flavours to enjoy; hint o' mint, raspberry, lavender and traditional misty lemonade.

**REAL LEMONADES,  
MADE WITH 100% NATURAL  
INGREDIENTS**



# MACKIE'S

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Mackie's is a pioneering family dairy farm business from Aberdeenshire which has diversified into making ice-cream, crisps and most recently chocolate - all under the 'Mackie's of Scotland' brand. Mackie's is a fourth generation family business who has been farming at Westertown, Aberdeenshire since 1912 and making real dairy ice cream in a "sky to scoop design chain" since 1986. The award winning environmental business is powered by renewable energy from Mackie's wind turbines and a solar panel farm.

Mackie's at Taypack Ltd was founded in 2009 as a joint venture between Perthshire potato farmers, the Taylor family and Mackie's of Scotland.

**A PIONEERING FAMILY  
DAIRY FARM SINCE 1912**

Their award-winning range of potato crisps are made with the best varieties of crisping potatoes and gently cooked to perfection. The company remains committed to its family values and continues to place heritage and provenance at the heart of everything they do. The University of Edinburgh sells a wide range of Mackie's crisps across all our outlets allowing our customers to taste an excellent fresh potato taste from crisps made "from plough to pack" in Scotland.





**WHOLESALE OF FINE  
FOOD AND DRINK BASED IN  
GLASGOW'S VIBRANT  
EAST END.**

# GREENCITY WHOLEFOODS

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Named after its home city, 'Glaschu' ('the Dear Green Place'). Greencity Wholefoods is a wholesaler of fine food and drink based in Glasgow's vibrant east end. They burst onto the wholefood scene in 1978 operating from a warehouse in Hillington and haven't looked back since. From humble beginnings, splitting sacks of lentils and peas to supply wholefoods to shops and restaurants, the business has grown and relocated to their current home in Dennistoun. They operate as a worker co-operative, democratically run by their members, which means all staff have a say (and a vote!) in how they conduct their business. Greencity does not sell any products tested on

animals and only sell goods that are suitable for vegetarians. Their extensive range also includes dietary specific products such as dairy-free and gluten-free foods.



**REIDS**

THE BAKING FAMILY

## REIDS OF CAITHNESS

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Set within the historic town of Thurso at the topmost top of Scotland you'll find a bakery which has made it's mark around the world. For half a century, Reids of Caithness have established not only an enduring association with our beautiful coastal home, but a global reputation for outstanding quality and taste.



**REIDS,  
THE BAKING FAMILY.**





CLARKS  
SPECIALITY FOODS

## CLARKS SPECIALITY FOODS

From your basic everyday ingredients to your top end speciality products. We have the largest selection of cheeses available for our local market. We stock over 140 separate Scottish cheeses (more than any other wholesaler) and a further 100 cheese from the rest of the UK & Ireland.



**FOR OVER 30 YEARS WE  
HAVE BEEN SOURCING AND  
SUPPLYING SCOTLAND'S BEST  
HOTELS, RESTAURANTS AND  
PREMIUM FOOD RETAILERS  
WITH THE VERY BEST  
QUALITY FOOD PRODUCTS.**

