

Where our ingredients and products come from

Wherever possible, Pitlochry Dam Visitor Centre tries to source all its produce locally.

We are fortunate to be able to work with local suppliers to get the best from Scotland's natural larder and great food producers.

Here's a selection of the local and Scottish producers that we work with here at Pitlochry Dam Visitor Centre.

D&D Dairies in Crieff provide us with milk, cream, butter and cheese which is used in everything from our coffees, teas and scones to sandwich fillings and deli platters.

The Egg Shed from Dunkeld provides us with eggs used in our home baking and sandwich fillings.

Our meats in deli platters, sandwiches and pizzas come from **MacDonald Bros Butchers** and **Campbells Prime Meat**, and our salmon is from **Dunkeld Smoked Salmon**.

The delicious range of cakes we sell are made in our own kitchen using the finest ingredients and our Gluten Free range is supplied by **Lazy Days Foods** near Coatbridge and **Mrs Crimble's** near Odiham.

Jam for our scones are supplied by **Sarah Gray's Preserves** (Arbroath) and our chutneys by **Galloway Lodge Preserves** (Castle Douglas). These are also sold in our shop and go very nicely with our selection of oatcakes.

The salad dressings we use are also available to purchase in our shop and sourced from **Summer Harvest** (Strathearn Valley, Perthshire). We also stock **Mackies** crisps and **Stoats** products.

The vegetables used in our soups are provided by **Les Turriff** (Dundee)

Our ice cream has been sourced from **Stewart Tower Dairy**, just down the road in Stanley.

We look forward to welcoming you to our café again soon!