



## “Taste our Best”

The Kingsmills Hotel is very proud of our heritage and have been offering an array of Scottish culinary delights for decades. We are thrilled to work with some of the top chefs in Inverness to offer a luxurious yet unpretentious fine dining experience. With a cornucopia of fresh produce available in the local area, our sensational dishes speak for themselves. We are proud to support local producers and feature fresh, locally sourced ingredients in our dishes. Below is a summary of the local produce used on our menus:

### Dairy

Established in 1957, Williamson Foodservice is a family owned and operated business based in Inverness. Specialising in fresh and chilled food and drink they operate a temperature controlled fleet which services the hospitality and retail industries throughout the North of Scotland and Western Isles.

### Ice Creams & sorbets

Simpsons is a family owned and run ice cream manufacturing business in Buckie, a historic fishing town in the North East of Scotland who have been making luxury, award winning ice cream since 1995.

### Fresh fruit & vegetables

Mark Murphy Ltd pride themselves in sourcing and supplying the finest Scottish seasonally grown produce and are committed to supporting local farmers and producers whenever possible. Williamson Foodservice also supply our fresh fruit and vegetables.



### Herbs

We grow our own Rosemary, Basil and Mint.

### Fish & seafood

Supplied by either Billy from Highland Fish who sources fish locally and provides a fast and efficient service to us or the mobile fish business which visits Inverness.

### Meat

Our Beef, Sausages, Pork, Black Pudding and Haggis are all supplied by Grants of Speyside who were established in 1824. Five generations later, their recipes and traditions remain the same. They've made their own Black Pudding and Haggis to the same recipes created by Jessie Grant over 190 years ago. Jessie's great great Grandson, Stuart is now charged with continuing the tradition!

Simpsons Game Ltd, Kingussie supply our Venison. Started by Cameron "better known as Camey" & Angie Simpson in 2006, Camey now having 25 years experience in the Venison & Game trade. In buying the factory back in 2006, Camey has constantly improved & grown the business, maintaining the very highest standard in processing & products. Their production facility is now capable of processing impressive quantities of the highest quality Venison & Game, in a well maintained, hygienic atmosphere.

We purchase our Lamb from Macbeths of Forres. MacBeth and Son who started out life as a traditional high street butcher's shop and was operated by the Macbeth Family (who are still in the area) for many years. In 1986, Michael and Susan Gibson bought the business to provide a direct outlet for the produce of their farm, Edinvale.

### Bread & Baking

Supplied by The Bakery, Inverness and The Cromarty Bakery who have a reputation for first class breads, cakes and pastries.

