



## NEWS RELEASE

**Use: Immediate**

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### **CROFT PRODUCE SHOWCASED IN GOURMET BUFFET AT ROYAL HIGHLAND SHOW**

A Western Isles chef has been selected by the Scottish Crofting Federation (SCF) to showcase the finest in croft produce at this year's Royal Highland Show at Ingliston. Murdo Alex Macritchie of Lewis has designed a gourmet cold buffet featuring prime lamb, mutton, pork and beef from Lewis, Sutherland and Shetland. It will be presented to the media and VIPs including environment minister Roseanna Cunningham next Friday at the show.

Chef Macritchie, 33, runs the fine-dining Sulair restaurant in Stornoway with his wife Michelle. After training in the Army as a chef, he worked in fine-dining restaurants in Essex and Suffolk, including the iconic 14<sup>th</sup> century Swan Hotel in Lavenham. He returned home via a stint at The Rowantree Hotel in Aviemore before opening his own fine-dining restaurant in his home town of Ness. Last October, he moved to the Sulair restaurant in Stornoway, adjoining the Caladh Hotel.

Macritchie's cold buffet for the Highland Show features all-butter Lewis lamb and marjoram pies, carpaccio of Shetland beef, confit of spiced Sutherland hoggett shoulder, Scotch eggs from Lewis pork and quails eggs, and strawberry and basil cheesecake tartlets.

SCF commissioned the gourmet fare to highlight its Scottish Crofting Produce (SCP) Mark, a hallmark of quality, traceability and sustainability. SCF's Donald Murdie said: "We selected Murdo Alex for his exceptional commitment to using local produce in his restaurant, and his complete support for croft produce. His flair and creativity demonstrate that today's crofting produce holds its head up with the finest in the world. When people see the SCP mark on local produce, they can be confident of its quality, total traceability and that it's been produced with care for the environment."

Chef Macritchie said "I find the quality of croft-reared produce is far superior compared to the more commercial produce. The care crofters put into their animals shines through in the meat that I receive. We as restaurateurs should support our local crofters as much possible to ensure the future of such top-quality raw materials."

#### Contact:

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Programme Project Manager

#### **Notes to editors:**

**MURDO ALEX MACRITCHIE: 01851 709090 (Sulair Restaurant)**

#### **The crofter-producers who have contributed the raw materials for the buffet are:**

LAMB: Angus John and Christina MacLean of Habost, Lewis **tel** 01851 810232

HOGGET (late-matured lamb): Robin Calvert, Rogart **tel** 01408 641451

BEEF: Magnus Nicolson, Solheim, Braewick, Eshaness, Shetland **tel** 01806 503202

PORK, EGGS, VEGETABLES, FRUIT, HERBS: Maria Jane, Tigh Uaine, Brue, Lewis **tel** 01851 840428