



Loch Duart's South Uist salmon on the Royal Wedding menu

In response to a number of enquiries received at our office this morning, we are proud to confirm that fresh salmon from the South Uist sites of Loch Duart Ltd was served at the dinner after the Royal Wedding of Prince William and Kate Middleton. This is a huge accolade for an independent salmon company with its ground-breaking welfare and environmental initiatives. "We are absolutely delighted that the taste of our salmon has this recognition and thrilled that one of our sites in South Uist was chosen," said Nick Joy, Managing Director, "It's a huge honour to be selected as one of the foods featured on the menu. We're overjoyed to have been involved in this happy day for the royal couple, celebrating the wonderful traditions and history of our country. "

He added: "To be on this menu is a massive landmark for our company, our hard-working staff and the supportive communities in which we work. These fragile areas are often forgotten in times like these but the best of our foods come from people who live and work in a sometimes harsh and isolated environment. Keeping the traditions of farming, the sea and all the rural skills is crucial to the long term health of our country. The communities in which we work and our loyal staff should be really proud of their achievement."

Loch Duart also sells into 14 different countries, leading to the Queen's Award for Enterprise 2008. "The taste of our salmon combined with our unique suite of practices has led to a very loyal following of recognised chefs at home and abroad. We were the first fish farm in the world to gain RSPCA Freedom Food approval, continue to fallow for a year between each cycle, avoid the use of antibiotics and antifoulants and use feed from sustainable sources. We focus on rearing salmon that are healthy, wholesome and give all our customers a great meal."

Loch Duart salmon was also on the menu at the Goring hotel where the Middleton family stayed before the wedding.