

Loch Duart proud of role at wedding feast

GUESTS SERVED FIRM'S SALMON

GUESTS at the royal wedding dined on salmon produced by Loch Duart after the nuptials on Friday, the Sutherland fish-farming company confirmed yesterday.

Loch Duart, based at Scourie, said it was responding to numerous inquiries about its contribution to the feast laid on at Buckingham Palace.

Managing director Nick Joy said: "We are proud to confirm that fresh salmon from the South Uist sites of Loch Duart 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. 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."

Mr Joy said the firm's 95-strong workforce was "overjoyed to have been involved in this happy day for the royal couple".

The company's salmon was also on the menu at London's



The bride and groom on their way to the wedding reception at Buckingham Palace

Goring Hotel, where the bride's family stayed before the wedding.

Loch Duart produces about 5,600 tonnes of salmon a year and exports its fish to 14 countries. It won a Queen's Award for Enterprise in 2008.

Scottish seafood featured heavily at the royal wedding reception and at the evening event that followed it.

Guests at the lunchtime reception tucked into a feast featuring several fish courses, including Scottish langoustine and smoked salmon.

The evening reception menu featured langoustine from the Western Isles plus Loch Duart's salmon.

Scotland's reputation for fine seafood is getting a further boost at this week's Eu-

ropean Seafood Exposition and Seafood Processing Europe event in Brussels.

Nearly 20 firms and organisations from Scotland are there, hoping to generate millions of pounds of new business. The annual showcase - the world's largest seafood trade fair - opened yesterday and continues today and tomorrow.