

Dunkeld Smoked Salmon

Winter 2011

Dunkeld Smoked Wild Scottish Salmon

Dry-cured in salt and smoked over whisky barrel chips and oak, our much acclaimed Smoked Wild Scottish Salmon has a delicate texture with a subtle intense flavour. The Guild of Fine Food Retailers awarded our wild salmon a **gold medal at their Great Taste Awards 2000, 2001, 2009 and in 2011 a three star Gold Medal - the highest ever awarded to a UK cold smoked salmon producer!**

1a	Whole side		£68.00 per kilo
1b	Sliced side		£78.00 per kilo
1c	Sliced 500 gram pack	Sufficient for 6/8 people as a starter	£42.00
1d	Sliced 200 gram pack	Sufficient for 3/4 people as a starter	£19.50

Dunkeld Smoked Scottish Salmon

Salmon of exceptional quality (freedom food accredited) reared in the cold clear Atlantic waters off the north-west coast of Sutherland - by a producer who is committed to the health and welfare of the fish and to the long-term protection of the environment. Produced in the same way as our wild smoked salmon.

Five times Great Taste Gold Medal winners since 2001.

2a	Whole side	Average weight 1 kg	£28.50 per kilo
2b	Sliced side	Average weight 800gms	£35.00 per kilo
2c	Sliced 500 gram pack	Sufficient for 6/8 people as a starter	£19.50
2d	Sliced 200 gram pack	Sufficient for 3/4 people as a starter	£9.75

Dunkeld 'Hot Roasted' Smoked Scottish Salmon (plain or peppered)

The salmon is brine-cured to keep moisture levels higher and then cold smoked gently for about 20 hours. After cold smoking, the salmon is roasted to produce a flaky, but moist texture.

2e	Steaks 200g		£7.00
2f	Whole side	Average weight 1 kg	£30.00 per kilo

Gravadlax

Salmon fillets are cured for five days to an authentic Scandinavian Royal recipe - using a unique blend of dill, sugar, salt and pepper. Has a mild delicate flavour. **Great Taste Award Winner 2004**

3a	Sliced 200 gram pack - wild		£19.95
3b	Sliced 200 gram pack - farmed		£9.95

Parameswaran's Pepper

Hand picked, unsprayed peppercorns dried in the sun on Parameswaran's small estate in the Wynad Plateau in Kerala, India. These are the perfect seasoning for Dunkeld Smoked Salmon.

5a	200 grams	Black Pepper	£4.80
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Packing and Delivery UK ADDRESSES (via City-Link) up to 2 kilos £8.00 2 - 5 kilos £10.0
OVERSEAS DESTINATIONS (via DHL International) prices on application.