

ELFORDLEIGH HOTEL

BUY LOCAL POLICY

Wherever practical it is the policy of Elfordleigh Hotel:Golf and Leisure to buy from local sources, and in particular other Green Tourism members. We believe that it is important to support the local economy, as well as reducing the impact of carbon miles on our purchases.

We are pleased to be associated with the following companies and local businesses.

Meat/Fish

- J Carder and Sons, Plymouth. A family run butcher trading for over 50 years. Master Butcher Alan Carder is a member of the Institute of Meat and the Worshipful Company of Butchers. All their meat comes from West Country farms.
- Gribbles Butchers, Ivybridge. Chicken purchased here is farmed locally in accordance with the highest standards of animal welfare using traditional non intensive methods.
- Dartmouth Smokehouse – Award winning Green Tourism member. Regarded as one of Britain’s best smokehouses. Uses RSPCA Freedom Foods sourced fish and meat.
- S&J Fisheries, Plymouth. Green Tourism member. Sources fish coming off the trawlers in Plymouth and other local fishing ports, plus River Yealm Mussels.
- ABC Meats Plymouth. A family run local business that supplies the hotel with delicious home made pasties, pies and quiches.
- Westaway Sausages, Newton Abbot. Award winning Sausages. Using the finest British Pork to make fresh, juicy, low fat sausages.
- JC Hams. Our ham and other cooked meats come from this local family run business based in the market town of Ashburton. Produce is cooked to order using traditional curing methods and meats are hand sliced.

Other Food Products

- Tamar View Fruitiers Cornwall – An independent family run business who care about their environmental responsibilities. They use minimal packaging and all produce is fully traceable. As much as possible is sourced locally including broccoli from Penzance, potatoes and cauliflower from Kingsbridge, parsnips from Exeter, apples from Sidmouth and soft fruits from the Tamar Valley.
- Caterfood South West, Paignton – Family owned business selling premier foods, mainly from local sources.

- Langage Farm Ice Cream – This Plympton farm has over 260 Jersey and Guernsey cows and produces an extensive range of heavenly ice creams and sorbets.
- Last Course Patisserie – Bakery based in Cullompton making delicious desserts.

Drink Producers

- Skinners Fine Cornish Ales, Truro. Won the Champion Best Bitter of Great Britain award for 2008 with ‘Betty Stoggs’. Betty was a native of West Cornwall. An unkempt, lazy woman who liked a drop of ale. You can try ‘Betty’ and Elfordleigh’s exclusive ale ‘The Knackered Hacker’ in our Brasserie.
- Luscombe Organic Drinks, Buckfastleigh South Devon. All drinks are made in Devon using the finest quality fresh ingredients.
- Healey’s Cornish Cyder Farm. From apples grown in the farm’s twenty acres of orchards, then pressed on-site. We stock the very popular Rattler Cyder and Pear Rattler.
- From the local Princetown Brewery we supply the world famous Jail Ale.
- We stock world class wine from The Sharpham Estate. The estate’s vineyard is situated on the banks of the River Dart a couple of miles downstream from Totnes, in the lush South Devon countryside.
- Our bottled water comes from Dartmoor supplied by Moorland Mist Ltd in Ashburton.

Mike Lee
General Manager
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