

# Edinburgh restaurateurs scouting for new Scottish producers

✖ Restaurateurs and hoteliers from across the east of Scotland will be able to discover some of the region's best food and drink producers at the inaugural East of Scotland Food & Drink Forum Dining Club on Monday 17 October.

Organised by Scottish Enterprise in partnership with industry leadership body Scotland Food & Drink, the event is being held at The Scottish Cafe & Restaurant at the National Gallery in Edinburgh and will give attendees the chance to scout for new producers and suppliers and develop new business connections.

The guest speaker on the evening will be renowned chef Christopher Trotter whose 25 year career began at the Savoy and Connaught hotels in London. His passion for Scottish food and drink brought him back north of the border and he will be sharing his knowledge of using homegrown produce to improve both the customer experience and bottom line.

James Withers, chief executive of Scotland Food & Drink, said: "This Dining Club is an ideal opportunity for east of Scotland restaurateurs and hoteliers to enhance their Scottish offering. Consumers are demanding more home-grown produce when eating out and visitors to this country are willing to pay up to 15% more for food that they know is of regional origin."

To attend the event you should be a food and drink supplier, manufacturer, restaurateur, hotelier or chef. For further information call Aileen Lamb on 0131 313 6204 or email [aileen.lamb@scotent.co.uk](mailto:aileen.lamb@scotent.co.uk)

The Dining Club is part of the East of Scotland Food & Drink Forum which is for food and drink businesses in Edinburgh, the

Lothians, the Borders, Fife, Clackmannanshire and Stirlingshire. Organised by Scotland Food & Drink and Scottish Enterprise, the forum runs a series of events to share information, knowledge and intelligence and collaborate across the food and drink supply chain.