McLays Foods

Meat

Fish

Produce



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CONTACT

OFFICE HOURS:

MONDAY - FRIDAY, 8AM -4PM

NIGHT ORDERS:

TEL: 0141 336 6543

E: nightorders@mclaysfoods.co.uk

ADDRESS:

70 GLENTANAR ROAD BALMORE ESTATE GLASGOW, G22 7XS

BEEF

PRODUCT PRICE DATE STEAK MINCE SHOULDER STEAK DICED SIGNATURE CUBED STROGANOFF TOPSIDE SILVERSIDE STRIPLOIN SIRLOIN STEAK CUBE ROLL RIBEYE STEAK WHOLE FILLET FILLET STEAK RUMP STEAK MINUTE STEAK **OX LIVER** OX CHEEK



LAMB

PRODUCT PRICE DATE MINCE SHOULDER DICED LEG DICED RUMP SHANK LEG STEAK BONE IN LEG STEAK BONELESS SHOULDER BONELESS & ROLLED LEG BONE IN LEG BONELESS & ROLLED LOIN BONE IN LOIN BONELESS RACK FRENCH TRIM **CUTLETS** LIVER



PORK

PRODUCT	PRICE	DATE
MINCE		
LEG DICED		
STROGANOFF		
LOIN BONELESS		
LOIN BONE IN		
FLANK/ BELLY		PER SU
FILLET		
SHOULDER BONELESS		
LEG BONELESS		
LOIN CHOP		
BONELESS LOIN STEAK		
SPARE RIBS	2 3 (A) 3 2 1 2 2 2 3 3 3 3 4 3 4 3 4 3 4 3 4 3 4 3 4	
GAMMON BONELESS		
GAMMON STEAK 4/6/80Z		
BACK BACON UNSMOKED		
BACK BACON SMOKED		
STREAKY BACON UNSMOKED		
STREAKY BACON SMOKED		



POULTRY

PRODUCT PRICE DATE CHICKEN FILLET 70Z CHICKEN SUPREME SKIN ON 7/80Z CHICKEN SUPREME FRENCH TRIM 7/80Z WHOLE CHICKEN CHICKEN BREAST DICED CHICKEN THIGH DICED CHICKEN THIGH SKIN ON CORN FED SUPREME **DUCK BREAST** DUCK LEG TURKEY BREAST BONELESS TURKEY ESCALOPES



VENISON & VEAL

PRODUCT VENISON HAUNCH BONE IN VENISON SADDLE BONE IN VENISON STRIPLOIN VENISON LOIN STEAK VENISON MINCE VEAL TOPSIDE VEAL MINCE

VEAL CALVES LIVER



SAUSAGES, BURGERS & PUDDINGS

DATE **PRODUCT** PRICE **PORK LINKS** PORK SAUSAGEMEAT PORK & LEEK LINKS **CUMBERLAND LINKS** BFFF LORNE BEEF LINKS BEEF BURGERS 4/6/80Z PREMIUM BURGERS BLACK PUDDING STICK 1.5KG HAGGIS PIPER STICK 1.5KG HAGGIS VEGETARIAN JESSIE 500G



DRY AGEING FACILITY



What makes our ageing process unique from others?

Our dry ageing room has been fitted with Himalayan salt bricks. The salt from the bricks help reduce humidity by absorbing excess moisture in the air. The dry environment created helps to break down the protein fibres in the meat, leaving it more tender and succulent and leaving us with a far superior product to offer our customers. If you would like to learn more about our Himalayan salt beef then please speak to your rep. You will see from the pictures that the bricks look absolutely stunning and add an extra dimension to our ageing process.

- State of the art dry ageing facility built to improve tenderness and flavour of steaks
- Ageing chill monitored daily to provide consistent product in line with our high standards
- Sirloin, Ribeye and Rump aged for a minimum of 21 days
- Steak meat cut to order to retain its colour and freshness

Want to see it for yourself? Come and have a factory visit with your sales rep and our master butchers.

HAGGIS & PUDDINGS



McLays Haggis

HAGGIS & PUDDINGS

Since 1987 we have been supplying our unique Haggis to many of Scotlands top caterers.

Our Haggis recipe, dated back to 1850, is enjoyed outside of the UK with many household customers across Europe, particularly around Burns night.

We distribute a variation of our Haggis recipe in the USA from our base in Maine. We are proud to supply one of a few recipes in the states that are packed in a skin and not in a tin!

FRESH PRODUCE



FRESH PRODUCE

- 25 years delivering fresh fruit & vegetables to Scotland's top caterers
- Our produce store is replenished daily to ensure that stock is as fresh as possible
- We offer an extensive list of items to cover all requests and when we don't stock, we source
- We provide our customers with seasonal updates and market reports on request to assist with ordering and menu planning
- Speak to your rep for a list of bespoke prices tailored to you and your kitchen
- Prepped Veg available daily

FISH

FISH

Our product offering is complimented by a range of fresh and frozen fish. See below a list of our core products however other fish items are available on request.

OUR OFFERING INCLUDES:

Salmon Portions Smoked Salmon Side

Haddock
Sea Bass
Sea Bream
Cod
Tuna
Mackerel
Lemon Sole
Scallops
Muscles
Fish Pie Mix
Cray Fish Tails

DAILY PRICES AVAILABLE ON REQUEST



CALL 0141 336 6543 TO ORDER

FINE FOODS

FINE FOODS

The addition of our Fine Foods range has allowed our customers the value added benefit of sourcing all of their daily requirements from one supplier. This can cut out the hassle of multiple invoices and phone calls every evening when chefs and cooks are at their busiest.

Range includes

DELI & CHARCUTERIE

Proscuitto Crudo Salami Milano Sliced Smoked Diced Pancetta Whole Pancetta Chorizo Rosario Links Chorizo Vela Piccante Stick

WINES & VINEGARS

Red/ White Cooking Wine Red/ White Wine Vinegar Pomace Oil Extra Virgin Olive Oil

CHEESE

Mild White/ Red Cheddar Mature White/ Red Cheddar Mild Grated White/ Red Cheddar Grana Padano Goats Cheese Log Feta Cheese

Full product list and special prices available on request

CHIPS AND FONDANTS

10mm Coated Fries Shoestring Fries Steakhouse Fries Sweet Potato Fries

BREADS & BRIOCHE BUNS

White/ Brown Sliced Loafs Brioche Buns Bun Seeded 5" Sourdough Rolls

FISH & SEAFOOD

Prawns Scallops

GAME

Guinea Fowl Pheasant Partridge Rabbit



WHAT'S GOING ON AT MCLAYS?

ENVIRONMENTALLY FRIENDLY

Things we do to reduce our impact on the environment

- Deliver 40% (and rising) of all goods in re-useable plastic trays rather than cardboard, saving our customers the cost and hassle of having to dispose of excess amounts
- 90% of all plastics are clear and can be recycled, we avoid the use of single-use plastics
- We bail all cardboard onsite and have collected by a specialist recyclable processor
- · We reuse packaging from our own suppliers wherever possible
- We recycle all of the paper we generate from our invoicing and administration work
- · Surplus products donated to food banks
- We have procedures in place to reduce food waste generated
- Our delivery vehicles are of Euro 6 standard and to reduce CO2 emissions
- Extensive route planning and vehicle trackers are fitted to reduce food miles accumulated
- Fitted LED lights throughout our premises which use only 10% the amount of energy of standard lighting
- Staff are trained on our environmental procedures to ensure good practice at all times

WHAT'S GOING ON AT MCLAYS?

COLD STORE

A few years ago we made a big investment when we built our very own cold storage unit on site, which enabled us to grow our product range significantly. Since completion of the storage unit back in 2013, we have went from strength to strength as we continue to expand our offering of Fine Foods covering frozen, fresh and ambient product lines.

For further details on any products or for special prices please contact your rep or call our office and speak to a member of our team.



FACTORY VISITS

We are more than happy to host new and existing customers at our site to show off our facility and answer any questions. Every kitchen we supply is unique and these visits can help us to tailor our service as much as possible to each customer's needs. Our Master Butcher can also recommend different cuts and value quality meats for your menu.

Speak to your rep to arrange a visit.



SUPPORTING THE COMMUNITY

Throughout the year we are delighted to help out great charity events with donations in the form of meat hampers and gift vouchers. As a supplier of many local authorities we understand the importance in supporting the local schools throughout the different councils. In the past we have created displays of fresh Fruit and Vegetables for schools to help them promote their importance in a healthy diet. We are proud to work with the local councils and all other great causes which we can support year round.

REAL LIVING WAGE FOUNDATION

At McLays we are extremely proud of becoming a member of the Real Living Wage Foundation



Some of the key benefits include:

- Employees rewarded for their commitment and attitude to the business
- Employees feel valued and appreciated more
- Employees have more quality time for themselves and their families

For the business?

- Employee motivation levels have increased
- Employee retention rates are higher
- · Reputation of the business has grown
- Improved relationships between managers and employees

COMPANY HISTORY



COMPANY HISTORY

1925 - Adam McLay Snr

opens his first butcher shop in Glasgow

1958 - Adam McLay (pictured inside left)

builds retail business consisting of 3 shops in Glasgow

1987 - John McLay (pictured inside right)

opens catering butcher in Tollcross, Glasgow

2009 - Andrew McLay (pictured left)

joins business and heads Sales

2016 - Craig McLay (pictured right)

joins business and heads operations

WHAT OUR CLIENTS SAY ...

We have worked with McLays for a number of years now and are delighted by the level of service they offer all year round. They are able to meet the unique demands posed to a supplier of Caledonian MacBrayne and have done so by building strong relationships between us and their transport and administration team. McLays are a family run business with strong values which reflect our own at CALMAC.

- Caledonian MacBrayne

Our group consisting of the Garfield, Moorings & Eglinton Arms Hotel have been a customer of McLays Foods for the past 5 years now. The group have always been delighted with the quality of their products, the delivery performance and their customer service. They are always happy to help with specific requirements specific to each of our hotels. I would very much recommend the services of McLays Foods.

- **Eglinton Arms** Garfield & Moorings Hotel Group















NOTES

... A service you can rely on

McLays Foods

Meat Fish

Produce

www.mclaysfoods.co.uk