

# 'We're all about good food in good company'

Renowned Dundee butchers Scott Brothers tell **Caroline Lindsay** why they are the first choice for events catering of any size and type



**SCOTT BROTHERS**  
THE FAMILY BUTCHER

## Good food in good company – sounds good

Scott Brothers, owned by George and Scott Jarron, have been selling and enthusing about great meat and good food for years – in fact, it's a family tradition.

The family business started back in 1935 when George Jarron, the brothers' grandfather, decided to change from farming and set up his first butcher's shop in Dundee.

George and Scott are now the third generation to continue the family tradition.

They sell meat that's a cut above at a price that's always fair, with honest everyday prices and truly tasty offers.

They're very choosy when it comes to the meat they sell. It has to be great quality, well reared and local – much like the Jarrons! They always know exactly where their meat comes from and that the animals have been properly treated – Scott Brothers take care from field to fork.

Scott Brothers support their local Angus farming community and have built up long-standing relationships with farmers with the same high standards as them, such as Ian Sim of Kincaig farm, Brechin, who supplies most of their beef, and Mark Batchelor of Kinnell Mill, Friockheim, by Arbroath, who supplies all of their pork.

Scott Brothers believe – and have tasted the evidence – that their well-reared and well-treated animals produce more flavoursome and all-round better meat.

## When it comes to a party, count Scott Brothers in

As well as selling top-quality meat, Scott Brothers have also offered first-class events catering for more than 20 years, always ensuring the food lives up to the occasion.

## All the food you need for the perfect party spread

If you live within 30 miles of the Scott Brothers' Dundee home, they can supply all the food you need for the perfect party spread – and you don't even have to invite them! Or, with warmer weather round the corner, why not have a barbecue – they'll provide all the food and can be there to cook it on the day for you if you want.

## Happily feeding people at all different types of parties

For the past two decades, Scott Brothers have been happily catering all different types of parties, from weddings and private parties to business open days and in-house company functions in the Dundee area.

While clients focus on having a good time, Scott Brothers Events will make sure the food lives up to the occasion, with their party buffets or platters, canapes or barbecues.

## They're the full package

Scott Brothers Events can take care of it all, catering from two people to 750 people. They supply all the catering facilities that allow them to set up, cook live at your event, serve and clean down after.

They are the full package and their extensive catering options mean they can tailor things to your taste and budget whatever your requirements, location or venue.

## Great tasting, locally sourced produce

Got a corporate event, business open day or a lunch meeting?

Scott Brothers Events can satisfy and cater for these different types of events with their wide range of hot and cold menus.

From soup and sandwich platters to finger buffets, they have it covered and you can trust them to deliver great tasting, locally-sourced produce that is beautifully presented every time.

burgers! A must try for the bbq!  
Robert Davies,  
Perth



Fast and efficient service, everyone was always so happy to help  
Lauren Smith,  
Dundee



Scott Brothers took care of everything on the day. I didn't have to worry about anything! Not even the tidying up!  
Natalie Kelly,  
Arbroath

## BBQ kebabs with salad and tzatziki

### INGREDIENTS

**SERVES 4**

4 Scott Brothers ready-made kebabs

**For the salad:** 500g red cabbage, finely shredded

100g grated carrot

100g rocket

2 tbsp extra virgin olive oil

Juice ½ lemon

1 tbsp chopped fresh parsley

Salt and pepper to taste

**For the tzatziki:** 1 medium cucumber, peeled, seeded and sliced

1 large tub of plain Greek yogurt

1 clove minced garlic

Juice ½ lemon

1 tbsp chopped fresh parsley

1 tbsp chopped fresh mint

Olive oil

Salt and pepper to taste

### DIRECTIONS

**For the kebabs:** remove the kebabs from the fridge 30 minutes before cooking, cover and place on the kitchen worktop.

Depending on how you're cooking the kebabs, make sure your BBQ embers are burning red hot but not flaming, pre-heat your oven to 180C or preheat a griddle pan.

Then really simply cook the kebabs until they're cooked to your personal taste.

**For the flatbreads:** Place on the grill or in the oven to warm through.

**To make the salad:** combine the cabbage, carrot and rocket in a large bowl. Whisk the lemon and olive oil together and season. Drizzle over the salad

**For perfect rich, creamy tzatziki:** You need to remove any excess water. The best result is easily achieved by peeling and de-seeding the cucumber, then finely slicing and patting down with a paper towel.

Combine the yogurt, cucumber, garlic, lemon and parsley.

Add a dash of olive oil and some salt and freshly ground black pepper to taste. Cover and place in the refrigerator for a minimum of two hours.

Just before serving roughly chop a bunch of fresh mint leaves and sprinkle on top.

Serve the kebabs on top of warm flat breads with heaps of salad and a drizzle of tzatziki.

[www.scottbrothersbutchers.co.uk](http://www.scottbrothersbutchers.co.uk)

We are delighted to recommend Scott Brothers Butchers – we regularly use them for events and large weddings at Cray House and Estate Ben Sutcliffe, Cray House and Estate, Blairgowrie



## Event planning:

- BBQs are one of the most cost effective ways of catering at any function, especially weddings. They reduce your cost per head by almost half.
- Book in advance – Scott Brothers

are currently taking bookings up to 2021.

• The average person eats three canapes so take this into consideration when planning food. You

always think you need more than you actually do.

- Did you know that teenage boys and farmers always eat more so cater for that?
- Avoid a hog roast. They may look good to start off with but after you start carving the hog it loses its appeal.
- If you want a bit of theatre at your event, BBQs, live cooking and demonstrations are the way forward.

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Tips

Massive thanks to your catering team, food went down a treat  
Patricia Kelman,  
Angus