**Edinburgh First accredited by VisitScotland**

Edinburgh First, the leading provider for conferences, accommodation, catering and events in the city, has been accredited for its food and drink services by national tourism organisation, VisitScotland.

The service provider has been accepted onto VisitScotland’s ‘Taste our Best’ accreditation scheme, which recognises the efforts of businesses that provide locally sourced, quality food and drink.

More than 1,000 businesses across Scotland have been accredited by the scheme as part of an ongoing effort to promote Scotland as a top leisure destination.

Visit Scotland annually assesses businesses such as bars, hotels, cafés and restaurants on various criteria, including their seasonal menus, use of Scottish produce and staff knowledge of local goods. Before awarding this prestigious accreditation, businesses also have to prove that at least 40% of all their produce comes from local sources in Scotland.

Edinburgh First will implement the scheme across its three hotels in the city as well as its bistro menu, which was created last year to those staying at its Pollock Halls estate. The new food offerings will include Chris Mcleod Stornoway black pudding, Stobbs Farm smoked back bacon, grilled Scottish salmon, Hornigs haggis and borders sausages.”

Ian Macaulay, assistant director of catering at Edinburgh First, said: “Food and drink is a key part of our country’s heritage, so it’s an honour to be accredited by VisitScotland. This accreditation will demonstrate to our customers that we only use quality ingredients, locally sourced where possible, across all of our meals, which in turn supports an important industry in Scotland.

“We have redesigned our hotel breakfast menu, as well as our bespoke bistro menu at Masson House, to showcase the offering of fresh, local food for our customers. Following this accreditation and support from VisitScotland, we can champion local suppliers and our dedicated workforce can continue to create innovative menus.”