BAKERS SINCE 1885

Export Distributor



SCOTTISH

Heritage Craft Bakery

Traditional recipes and time honoured methods are still the heart of this craft bakery



SCOTTISH HERITAGE CRAFT BAKERY

- Our History
- Awards & accreditations
- Our location
- Production facility
- Our product range
- Award winning Seaweed range
 - Water Biscuits
 - Stornoway Water Biscuits
 - Cocktail Oatcakes
 - Cheese Straws
 - Speciality Cakes
 - Cakes for Gifting
 - Selection Boxes
- Food Service Offering
- Stockists
- Esteemed retail partners



Stag BAKERS SINGE 1885

Our history



Stag's baking heritage on the beautifully unspoilt Outer Hebridean island of Lewis stretches to 1885.

Lewis is the largest and most northern island in the Outer Hebrides, home to spectacular beaches and the Callanish Stones, one of the best prehistoric sites in Scotland.



Our bakery is state of the art however our traditional, time-served recipes and long standing expertise are at the heart of our business.

Only the finest ingredients and lots of care go into our biscuits and cakes with each batch being given the time to develop in character and flavour.



The bakery has served its home town of Stornoway for generations

We still run a mobile shop for residents and visitors to the Island although our products are now available throughout the UK and abroad.



Award Winning Bakers













Stag Bakeries has won numerous awards for quality including the Great Taste Awards Producer of the Year and Scottish Baker of the Year.

In 2013 Stag Bakery won the prestigious Great Taste Producer Award from The Guild of Fine Food accompanying a 3 Star Great Taste Award for our newly launched Seaweed Water Biscuits.

A truly proud year for our business.



Quality assured

The staff at the bakery pride themselves on the quality of the products they produce and are trained to a high standard.

The bakery has been SALSA accredited since September 2013 so we are heading into our 8th year of SALSA accreditation if the audit is successful again this year

We have also been audited by Harrods and National Trust

Along with making their own branded products the bakery produces products for other prestigious London department stores and other known speciality food brands.





Our location

Stornoway, Isle of Lewis, Scotland

- The Isle of Lewis claims the location of The Stag Bakery in Stornoway; the capital town of Lewis & Harris. The 51 miles of sea between the Isle of Lewis and the Scottish mainland takes 2 hours and 45 minutes to cross by ferry, by which all our products must travel.
- Its the relationship to sea that surrounds and provides unmatched landscapes of dark volcanic cliffs, white sandy bays and sea lochs that is the encapsulated in the soul of the Lewis islanders.
- From the salty fresh Hebridean air to the traditional fayre of the ancestral seafarers, Stag Bakery delivers the pure essence of the Scottish islands in everything it makes.
- It is this stunning Western Scottish coastline that provides the sea salt and seaweed for bakery's award-winning Seaweed Range.





Production facility

Despite dating back to 1885, Stag's bakery is now a modern, flexible facility.

Many things have not changed since those early days.

With traditional recipes, time honoured methods and hand-baking all harking back to yesteryear.

Stag has a team of dedicated skilled people with great attention to detail to create a consistent, quality range.

Only the finest ingredients and lots of care go into our biscuits and cakes, nothing is rushed and its all GMO free.









Our product range

Water Biscuits

Original Water Biscuits
Rosemary Water Biscuits
Parmesan & Garlic Water Biscuits
Sea Salt & Black Pepper Water Biscuits
Multi-Seed Water Biscuits
Cajun Water Biscuits

Cocktail Water Biscuits

Cocktail Original Water Biscuits
Cocktail Water Biscuits with Seaweed

Cocktail Oatcakes

Cocktail Oatcakes
Cocktail Oatcakes with Seaweed
Cocktail Oatcakes with Smoked Butter
Cocktail Oatcakes with Honey & Seeds

Cocktail Shortbread

Cocktail Shortbread
Cocktail Caramel Shortbread

Speciality Cheese Straws

Cheese Straws with Strathdon Blue Cheese Straws with Smoked Dunlop Cheese Straws with Dunlop

Speciality Cakes

Something Different for Cheese Fruit Cake (Large) Something Different for Cheese Fruit Cake (Small) Honey & Ale Fruit Cake (Small)

Cakes for Gifting

Raspberry & Gin Cake Blackcurrant & Rum Cake Orange & Whisky Cake

Seaweed Range

Stornoway Water Biscuits Stornoway Oatcakes Stornoway Shortbread

Shortbread Selection

Contains: Butter, Orange, Lemon, Choc Chip, Honey and Caramel Shortbread

Savoury Selection

Contains: Oatcakes, Wholemeal, 4 Water Biscuits - Original, Chilli, Rosemary and Parmesan & Garlic

Stornoway Water Biscuit Triple Pack

Savoury Selection Tin

Contains: Seaweed Water Biscuits, Smoked Oatcakes and Sea salt & Black Pepper Water Biscuits





The Seaweed Range

Perfectly balanced Hebridean seaweed and sea salt add a unique taste of the Islands to our innovative Stornoway Water Biscuits, Oatcakes and Shortbread.

Our Water Biscuits achieved three gold stars and Top 50 status in the Great Taste Awards and more honours at the Speciality and Fine Foods Awards.





Suitable for vegetarians Retail Pack: 125g

Award-Winning

Our Water Biscuits achieved three gold stars and Top 50 status in the Great Taste Awards and more honours at the Speciality and Fine Foods Awards.







Stornoway Water Biscuits

The classic Water Biscuits, originally developed for local fishermen to take on long trips.

Made to a traditional classic recipe and hand baked to perfection The Original Water Biscuit is available as single serve portion or cocktail size for canapés

Six flavours also available:

- Cajun 1 Gold Star Awards
- Salt & Black Pepper 2 Gold Stars Great Taste Awards
- Rosemary 1 Gold Star Great Taste Awards
- Parmesan & Garlic
- Multi Seed
- Seaweed 3 Gold Stars Great Taste Award Top 50 product







Suitable for vegetarians Retail Pack: 150g

Enjoy with cheese, dips, charcuterie or fish

More than just a biscuit – more a thought provoking blank canvas just waiting for that first splash of paint.















Cocktail Oatcakes

Traditional Scottish Oatcakes, made to a time-honoured recipe.

Oatcakes are a great alternative to crackers as an accompaniment for a wide range of cheeses. They also pair well with meats and fish, particularly smoked salmon.

In addition to our Traditional and Seaweed varieties of Oatcakes, we are now proud to introduce our Honey & Seed flavour, for an ever-so-slightly sweeter eat.

- Cocktail Oatcakes 1 star Great Taste Award Winner
- Cocktail Oatcakes with Smoked Butter 2 star Great Taste Award Winner
- Cocktail Oatcakes with Honey & Seeds 1 star Great Taste Award Winner
- Cocktail Oatcakes with Seaweed 3 stars Great Taste Award Winner











Retail Pack: 125g

Savoury oatcakes, or more traditionally called 'Bannocks', they are quintessentially Scottish.

Perfect with a hearty cheese, smoked salmon & dill or chutney. All 3 have won a Great Taste Award







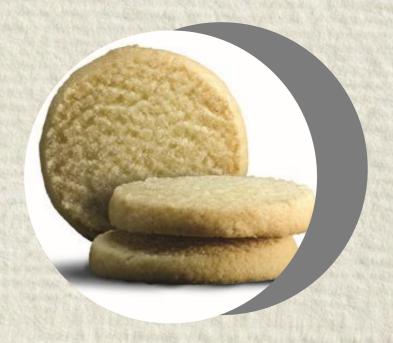


Cocktail Shortbread

Scottish Shortbread has long been a favourite the world over and our Stag products are of exceptional quality.

They are 'short' shortbreads, made only partly with butter, with a full bodied flavour and a buttery silkiness that is lighter than many classic shortbreads on the market.

- Cocktail Shortbread 1 star Great Taste Award Winner
- Cocktail Caramel Shortbread



Retail Pack: 125g





Yet another winner. Our classic shortbread was a Gold Star winner at The Great Taste Awards







Cheese Straws

All-butter Cheese Straws

Lovingly hand-baked and combining buttery pastry with some of the finest speciality cheeses in Scotland.

Cheese Straws with Dunlop:

A straw that melds the nutty and creamy taste of the Dunlop with buttery pastry. Dunlop is a hard-pressed Cheddar Cheese from East Ayrshire, Scotland.

Cheese Straws with Smoked Dunlop:

Smoked Dunlop cheese is smoked over Beechwood at the local Fencebay Smokehouse. A deliciously light cheese straw with a smoky taste.

Cheese Straws with Strathdon Blue:

Rich and indulgent, this straw combines flavoursome and aromatic Strathdon Blue.

A rich, creamy blue cheese made in Ross-shire Scotland, its evocative of a milder version of Stilton.



Retail Pack: 100g



Our hand made All-Butter Cheese Straws are a combination of buttery pastry and some of the finest speciality cheeses in Scotland.











Speciality Cakes

Something Different for Cheese?

An exciting alternative to biscuits with cheese.

Eating Fruit Cake with Cheese has been a tradition in Scotland for over 100 years, its said to have ordinated in Yorkshire! This rich, crumbly, fruity cake is equally delicious with strong cheddar, tangy blue cheeses and mellow, ripe soft cheeses such as brie.

- Something Different for Cheese Fruit Cake Large size.
- Something Different for Cheese Fruit Cake Small size.
- Something Different for Cheese Honey & Ale Fruit Cake Small size



Retail Pack: Medium - 200g, Large - 300g



Unlike your conventional "fruit cake for cheese", our cake is jam packed with alcohol infused fruit.

Serve either with cheese alone or for pure indulgence, on top of a water biscuit.









Cakes for Gifting

These exquisite products often come from the company archives and combine classic recipes with contemporary tastes and flavours

Presented in a luxury tin featuring the landscapes of the Outer Hebrides making it perfect for special occasions or gifting.

The inspiration behind this range was to take a traditional 'light' fruit cake recipe which Stag has produced for the Island a number of years with added modern flavour combination

- Raspberry & Gin Cake
- Blackcurrant & Rum Cake
- Orange & Whisky Cake



STOO BAKERS SINGE 1885 The Raspberry & Gin cake was our first in the range, following the growth in the UK Artisan Gin market.

The cake was such a success that we took the base fruit cake recipe and experiment with other flavours, the resulting combinations of Orange & Whiskey and Blackcurrant & Rum surpass our own expectations.







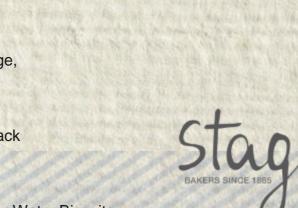
Store BAKERS SINGE 1885

Selection Box & Tins

Savoury and Shortbread A collection of your favourite Stag Bakeries products in a range of sharing boxes to make for easy enjoyment.

- Shortbread Selection 200g
 Contains: Butter, Orange, Lemon, Choc Chip, Honey and Caramel
- Savoury Selection 200g
 Contains: Oatcakes, Wholemeal, 4 Water Biscuits Original, Chilli, Rosemary and Parmesan & Garlic
- Christmas Shortbread 200g
 Contains: All-Butter, Almond & Apricot, Chocolate & Cranberry, Mincemeat & Orange,
 Mincemeat & Star Anise, Orange & Cardamom
- Stornoway Water Biscuit Triple Pack 450g
 Contains: Original Water Biscuits, Parmesan & Garlic Water Biscuits and Salt & Black
 Pepper Water Biscuits
- The Great Taste Award Savoury Selection Tin 250g

 Contains: Seaweed Water Biscuits, Smoked Oatcakes and Sea salt & Black Pepper Water Biscuits



With a variety of expertly balanced flavours in each box, there is plenty to suit all tastes that everyone will love.











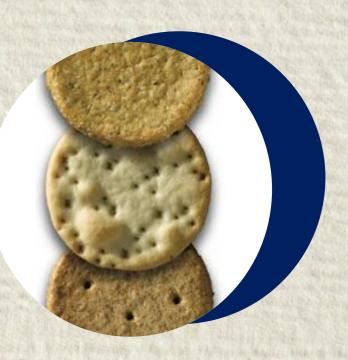




Food Service Offering

From this award winning range of products, Stag Bakery have packed 3 varieties in mixed selection cases, allowing Food Service customers to deliver savoury biscuits with confidence and efficiency.

- Water biscuits (3 flavours, 4 packets of each flavour per case):
 Original, Rosemary, Sea Salt & Black Pepper Food service pack of 150g water biscuits
- Cocktail biscuits (3 flavours, 4 packets of each flavour per case):
 Cocktail Water Biscuits, Cocktail Wholemeal Biscuits, Cocktail Oatcakes
 Food service pack of 125g cocktail biscuits
- Seaweed biscuits (2 flavours, 6 packets of each flavour per case):
 Seaweed Water Biscuits, Seaweed Oatcakes Food service pack of 125g cocktail biscuits.





SCOTTISH HERITAGE CRAFT BAKERY

The savoury selection can be used in many ways, including as Nibbles, Canapés, Hors d'oeuvres or simply served with a cheeseboard.

Alternatively they all make a perfect carrier for Dips, Cheese, Pâté, Fish or Shellfish.

Stag Bakeries was one of the official suppliers to the London Olympics and regularly supplies other great sporting events.





SCOTLAND 2014 Supplier to Ryder Cup 2014



Supplier to Glasgow 2014



Official supplier of biscuits for cheese (Olympic Village) to the London 2012 Games



Stockists

Just a few of our prestigious customers



























