

“I WOULD ADVISE ANYONE TO BUY GARLAND”

DAVID WILSON, OWNER CHEF, THE PEAT INN, ST ANDREWS, SCOTLAND



The restaurant at The Peat Inn, St Andrews, at Fife in Scotland is recognised as world class - consistently rated among Britain's best by the major food guides. Beyond doubt this is a reflection of the dedication and hard work of owners David and Patricia Wilson and their Chef son Richard. David (made Chef Laureate in 1986 by The British Gastronomic Academy) and Richard delight in creating fantastic dishes that reflect the region. Imaginatively prepared they use fresh produce from the lush countryside around, the rivers and the sea, supplemented when necessary by other fresh ingredients from the markets.

Garland Ranges - 30 years of dependable service

Naturally the heart of The Peat Inn is the kitchen. Here Garland ranges purchased by David and Patricia over 30 years ago still take pride of place. Properly maintained they have been extremely reliable. David says, "Our Garland ranges have proved real workhorses – they never let us down and give us the flexibility we need to turn our imaginative menu options into reality on the plate. Garland superior build quality, reliability and performance simply can't be beaten. I would advise anyone to buy Garland."

Hard to beat for choice too

Garland offers a complete line of quality cooking equipment. Products are feature rich and there is a wide variety of options in the company's Counter Equipment, Heavy Duty and Restaurant ranges – all available from Enodis Distribution UK. Reliable equipment from a reliable source!