



At Luss Smokehouse, we have a simple recipe for success based on just three essential ingredients.

1. FISH

We select only young, lean salmon reared in coastal waters with a strong tidal flow that encourages them to keep swimming in the current – not only resulting in firmer flesh, but keeping them fit and healthy too.

Our Scottish Rainbow Trout comes from our trusted supplier in the West Coast of Scotland. Expertly reared in coastal waters, our trout is Freedom Foods certified and are grown by a supplier with over 40 years of experience.

2. SALT

Salt has been used since ancient times as a primary ingredient in preserving all types of food. As well as delivering exceptional purity, using salt in its most natural form also helps us enhance the beautiful natural flavours of our fish. We use different processes for our salmon, trout and mackerel to make sure we get the very best from our fish.

3. BEECH

Producing a light, delicate and slightly sweet smoke, we use beech wood as it never overpowers our fish's natural flavours. We only use wood from traceable sustainable sources. At Luss, we do two different types of smoking – 'Cold Smoke' and 'Hot Smoke'. Hot smoked involves heating the kiln to cook the salmon as well as smoked with delicate beech.



CHRISTMAS ORDERING

Last orders 19th December 2018.

DELIVERY

We ship to customers in the UK using a next-day delivery service for £6.

HOW TO ORDER

You can place your order a number of ways;

ONLINE – Could not be easier, check our website for exclusive offers.

CALL – Please speak to one of our team in the Smokehouse who will be more than happy to help!

POST – Please request one of our order forms, complete the details and send your form to our address.

- @LussSmokehouse
- luss_smokehouse
- Luss-Smokehouse

Luss Fine Foods
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Church Road
Luss G83 8NZ

Tel: 01436 860 345
Email: orders@luss-smokehouse.com
Web: luss-smokehouse.com



THE
FESTIVE COLLECTION

HAND CUT, SMOKED AND PACKED ON
THE BANKS OF LOCH LOMOND

READY FOR THE FESTIVE SEASON

Premium smoked fish, hand smoked, cut and packed on the banks of Loch Lomond.

The Luss Smokehouse range is perfect for the festive period. The ideal gift, our treats are beautifully presented and are of exceptional quality. Our Beech Smoke and 'no-sugar' cure produces an incredible flavour and is the perfect addition to any festive feast. Our selection is also suitable for home-freezing up to 3 months. Check out our website for more festive ideas.



BEECH SMOKED SALMON

A Christmas favourite, our Beech Smoked Salmon is of exceptional quality. Long sliced and beautifully presented, these packs make the perfect gift or addition to any festive spread.

Ingredients: Scottish salmon (97%), salt, beech smoke. Shelf life: 21 Days

100g	Item No: LUSS001	£4.95
150g	Item No: LUSS002	£7.80
200g	Item No: LUSS003	£9.90
500g	Item No: LUSS004	£23.50

ROAST SMOKED SALMON

Our Roast smoked salmon is roasted during the Smoking process. Available in fillets, our salmon is moist and succulent, perfect for flaking into recipes or as part of an indulgent starter.

Ingredients: Scottish salmon (97%), salt, beech smoke. Shelf life: 10 Days

200g	Item No: LUSS0012	£9.50
400g	Item No: LUSS0013	£17.50

BEECH SMOKED SALMON SIDE - PRICE PER KG

A beautiful Christmas centre piece, presented in our luxury packaging. This is the ultimate in luxury festive gifting and a treat that can be shared by up to 12 people.

Ingredients: Scottish salmon (97%), salt, beech smoke

Minimum 900g	Item No: LUSS005
Shelf life: 21 Days	
£37.50	

LOMOND FILLET BEECH SMOKED SALMON

Our prime cut of the salmon fillet. At 200g it's the perfect alternative to a full salmon side and a premium treat for the Smoked Salmon connoisseur. Cut with the festive season in mind, the Lomond Fillet is beautifully presented and ready to slice.

Ingredients: Scottish salmon (97%), salt, beech smoke

Minimum 200g	Item No: LUSS0016
Shelf life: 21 Days	
£21.50	

BEECH SMOKED SALMON PATE

Made using our Beech Smoked Salmon, an ideal extra item alongside our Trout pate. Shelf life: 14 Days

Ingredients: smoked salmon, cream cheese, lemon juice, pepper

180g	Item No: LUSS006	£4.00
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BEECH SMOKED SALMON TRIMMINGS

Ideal for your own recipes and dishes this Christmas. Check out our website for more ideas!

Ingredients: Scottish salmon (97%), salt, beech smoke

Shelf life: 21 Days

150g	Item No: LUSS0018	£4.00
250g	Item No: LUSS0019	£5.70
1kg	Item No: LUSS0020	£18.90

BEECH SMOKED TROUT

The foodies alternative to salmon, our sea-grown rainbow trout is now an incredibly popular Christmas option. The choice of those with a real passion for food and looking to impress over the Festive season. Shelf life: 21 Days

Ingredients: Scottish sea grown rainbow trout (97%), salt, beech smoke

100g	Item No: LUSS007	£4.95
150g	Item No: LUSS008	£7.80
200g	Item No: LUSS009	£9.80
500g	Item No: LUSS0010	£23.50

BEECH SMOKED TROUT TRIMMINGS

Ideal for your own recipes and dishes this Christmas. Check out our website for more ideas!

Ingredients: Scottish sea grown rainbow trout (97%), salt, beech smoke. Shelf life: 21 Days

150g	Item No: LUSS0021	£4.00
250g	Item No: LUSS0022	£5.70
1kg	Item No: LUSS0023	£18.90

BEECH SMOKED MACKEREL PATE

Made using our Beech Smoked Mackerel. A creamy little extra that will be sure to go down a treat.

Ingredients: Smoked Mackerel (fish), cream cheese, lemon, tomato puree, pepper. Shelf life: 14 Days

180g	Item No: LUSS0030	£4.00
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ROAST SMOKED SALMON SIDE – PRICE PER KG

A Beech Roasted side of our coastal reared salmon.

Ingredients: Scottish salmon (97%), salt, beech smoke. Shelf life: 21 Days

Minimum 1.2kg	Item No: LUSS0014
£37.50	

BEECH SMOKED TROUT SIDE – PRICE PER KG

A gorgeously presented side of our Beech Smoked Sea-grown rainbow trout

Ingredients: Scottish sea grown rainbow trout (97%), salt, beech smoke. Shelf life: 21 Days

Minimum 800g	Item No: LUSS0011
£33.50	

BEECH SMOKED TROUT PATE

One of our best recipes yet – you'll struggle not to finish the lot!

Ingredients: Smoked trout, cream cheese, lemon juice, hot pepper sauce. Shelf life: 14 Days

180g	Item No: LUSS0017	£4.00
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BEECH SMOKED MUSSELS

Plump mussels smoked over beech, stored in rapeseed oil. A wonderfully smoky treat.

80g (drained weight)

Item No: LUSS0015

Shelf life: 10 Days

£4.00

BEECH SMOKED MACKEREL

Our newest product, the Smoked Mackerel, is a must have at Christmas. Available in fillets, our mackerel is ideal if you want flavours that will surprise and satisfy this festive period.

Ingredients: Scottish mackerel (97%), salt, beech smoke

200g	Item No: LUSS0029	£4.90
Shelf life: 10 Days		

CHRISTMAS GIFT HAMPERS

The Luss Smokehouse Christmas hamper range is a new addition to the festive collection this year, offering a delicious selection of Beech Smoked produce, paired with a variety of other Scottish preserves and oatcakes. Each hamper has been carefully selected by our staff to ensure that all the products perfectly complement one another, creating the ideal Christmas flavour combination. The hampers are beautifully presented in our branded gift box, so whether you want to send a gift to someone special or simply want to treat yourself, we can deliver your hamper to your desired location straight from Loch Lomond!

THE 'CATCH OF THE DAY' HAMPER

£45

This hamper includes:

- Salmon (200g)
- Trout (200g)
- Salmon Pate (180g)
- Trout Pate (180g)
- Sarah Gray's Chilli Jam
- 2 x Stockan's Oatcakes
- Luss Smokehouse Jute Bag

THE 'BACK TO BASS-ICS' HAMPER

£25

This hamper includes:

- Salmon (100g)
- Trout (100g)
- Salmon Pate (180g)
- Tea towel
- Stockan's Oatcakes

THE 'OFF THE SCALE' HAMPER

£60

This hamper includes:

- Lomond Fillet (200g)
- Trout (200g)
- Salmon Pate (180g)
- Trout Pate (180g)
- Sarah Gray's Chilli Jam
- Trotter's Hollandaise Sauce
- Luss Smokehouse Jute Bag

THE 'KRILL THEM WITH KINDNESS' HAMPER

£35

This hamper includes:

- Salmon (200g)
- Trout (100g)
- Salmon Pate (180g)
- Trout Pate (180g)
- Tea Towel
- Stockan's Oatcakes

THE 'SHOAL-STOPPER' HAMPER

£95

This hamper includes:

- Side of Salmon (900g)
- Salmon (200g)
- Trout (200g)
- Salmon Pate (180g)
- Trout Pate (180g)
- Sarah Gray's Chilli Jam
- Trotter's Hollandaise Sauce
- Luss Smokehouse Jute Bag

SMOKEHOUSE GIFT HAMPERS

If it's just a taste of Luss Smokehouse you're looking for this Christmas, we have just that! Introducing our very own Luss Smokehouse Gift Hampers, containing a selection of our most popular products that we think you and your loved ones will love too.

THE 'FISHT-FUL OF FISH' HAMPER

£25

This hamper includes:

- Salmon (100g)
- Trout (100g)
- Salmon Pate (180g)
- Trout Pate (180g)

THE 'O-FISH-AL' HAMPER

£45

This hamper includes:

- Salmon (200g)
- Trout (200g)
- Salmon Pate (180g)
- Trout Pate (180g)
- Roast Smoked Salmon (200g)