

COVID19 PRECAUTIONS AT THE LOCH

At The Loch, we take our and your health seriously so we have voluntarily put stringent protocols in place which we actively enforce.

Standard Loch practice:

Remote location

Outdoor, individual tables

Indoor dining space (for functions and inclement weather) is large and exceptionally well ventilated

Venue only visited by the public one day per week

Table settings are clean and sanitized at the beginning of every sitting

No multiple sittings – tables not reset on same day

Produce locally sourced or grown on premises with very small amount of handling

Small, regular staff fully adherent to safe handling and hygiene practices

Additional precautions:

Private, isolated dining spaces available on request

All guests required to sanitize hands prior to entering venue

Ticketing refunds offered up to time of event

Farm Stall precautions:

Produce not handled by public

Farm produce fresh picked and only handled by small permanent staff

All guests required to sanitize before approaching stall

*Please note: our **children's Easter Egg Hunts** will go ahead but all eggs are individually wrapped and all children will have their hands sanitized by parents prior to the activities.*