

## Food is GREAT Britain

**Locations:** Edinburgh, Fife, Loch Lomond & the Trossachs, Isle of Skye, Glasgow



### The Year of Food and Drink 2015

In 2015, Scotland will be celebrating the 'The Year of Food and Drink', showcasing the wonderful local produce and gastronomy the country has to offer. A visit to Scotland isn't quite complete without a taste of the natural Scottish larder. Scotland boasts a fantastic range of high quality produce and has world-class restaurants to satisfy the appetite of even the most seasoned foodie. From delicious meals served in bars and inns, to stylish cafes and charming tearooms, appetite-whetting fish and chip shops, to farm shops and delis stocking fresh, tasty delights and sweet and savoury preserves, a taste of quality Scottish produce is around every corner...

## Day One

### Arrive in Edinburgh



'Edinburgh', said the writer Robert Louis Stevenson, 'is what Paris ought to be'. Its magnificent architecture shifts from the lofty tenements and narrow closes of its medieval Old Town as they tumble down the spine of the Royal Mile, to the grace of the Georgian New Town. Above it all, in its towering splendour, stands the Castle. Every step is a revelation, an alleyway which reveals an ancient courtyard, or a wynd which opens up a new panorama. And yet within this sweeping elegance is a compact city, a bustling city, and above all a city which rewards every visitor. Beyond the city, the Lothian countryside provides a beautiful setting for the rich gems of the capital. This is an area steeped in history, filled with castles, great houses and battle sites.

#### Arrival at Edinburgh Airport & transfer to hotel

##### The Scotsman

20 North Bridge,  
EH1 1TR,  
Edinburgh

The Scotsman Hotel, resides within the former Scotsman Newspaper building. Originally built in 1905, this majestic building was designed to dominate the Edinburgh skyline and features incredible views of the city's most famous landmarks. In 2001 the building was transformed into The Scotsman Hotel with careful attention towards preserving the magnificent Italian marble staircase, stunning oak panelling, imposing marble pillars and ornate ceilings.

T: +44 (0)131 556 5565

W: [www.thescotsmanhotel.co.uk](http://www.thescotsmanhotel.co.uk)

#### A Full Day Tour with Tasting Scotland

##### Day tour in Fife, visit to local sustainable Scottish food and drink producers.

Visits to Scotland's top artisan producers: Cheese dairy, smoked salmon smokehouse, whisky distillery, rapeseed oil producer, craft ale micro-brewery, fruit winery, castle kitchen gardens, fruit orchard and vegetable growers.

The Scottish larder is quite simply bursting with culinary treasures. The beef, game, fish & seafood are all second to none. Whether you are a local or a visitor, Tasting Scotland looks forward to

introducing you to some of the top artisan producers, flavours, experiences and breath taking scenery.

T: +44 (0)141 239 4907.

E: [info@tastingscotland.com](mailto:info@tastingscotland.com)

W: [www.tastingscotland.com](http://www.tastingscotland.com)

### **Dinner at Timberyard**

10 Lady Lawson Street  
Edinburgh  
EH3 9DS

<http://www.timberyard.co/index.php>

A unique addition to Edinburgh's restaurant scene created by the Radford family. A restaurant aware of sustainability & the environment. Ingredients supplied by small, local, artisan growers, breeders, producers, suppliers & foragers. This restaurant space has a south facing yard for sunny days & a wood burning stove for colder nights. Private dining in our authentic brick shed & a growing patch for our own herbs.

### **Overnight Accommodation at the Scotsman Hotel**

**Day two**                      **Edinburgh**

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### **Cooking masterclass at Edinburgh New Town Cookery School**

7 Queen Street  
Edinburgh  
EH2 1JE  
0131 226 437  
[www.entcs.co.uk](http://www.entcs.co.uk)

Situated in the heart of Edinburgh's city centre, the school offers courses that will put every student on the right path to becoming a successful cook. The diverse range of courses offer something for every level of ability, from chefs to homemakers and students to food enthusiasts. A practical, professional approach will give students the skills to cook with confidence. The school spans five floors and offers panoramic views across the Firth of Forth and is run by founder and principal, Fiona Burrell. Fiona is an expert in life skills cookery, and started her career as assistant to the Principal at Edinburgh's Woman and Home Cook School in Manor Place 30 years ago. Fiona went on to garner over 12 years experience working at the world-renowned Leiths School of Food and wine.

During her time at Leiths, Fiona progressed from tutor to the school principal, while contributing to numerous publications including: Leiths Baking Bible, Leiths Vegetarian Bible, Leiths Book of Cakes, Leiths Cookery Bible and Leiths Complete Christmas.

### **Edinburgh Gin Distillery tour & tasting**

1a Rutland Place

Edinburgh

EH1 2AD

[www.edinburghgindistillery.co.uk](http://www.edinburghgindistillery.co.uk)

Much like the 200 year old copper pot used for distillation, Edinburgh Gin is steeped in history and creation. Taking inspiration from Edinburgh landmarks, the city centre distillery delicately distils with fresh juniper, coriander, citrus peel and orris root, before mixing with heather and milk thistle to create a taste of Edinburgh. The master distiller will guide you through the distillation process followed by a tasting in Heads and Tales bar.

### **Afternoon tea at the Scottish Café**

#### **The Scottish Cafe & Restaurant**

In the Scottish National Galleries

The Mound, Edinburgh

EH2 2EL

[www.contini.com](http://www.contini.com)

### **Dinner at The Gardeners Cottage**

#### **The Gardeners Cottage**

1 Royal Terrace Gardens

London Road

Edinburgh

EH7 5DX

[www.thegardenerscottage.co.uk](http://www.thegardenerscottage.co.uk)

Co-owned by chefs Dale Mailley and Edward Murray, The Gardener's Cottage is committed to creating and serving excellent food using the best seasonal, local produce while nurturing sustainable and mutually beneficial relationships with the local community and local producers.

With the focus on seasonal cooking and social dining, a 6 course set menu is served in the evenings on long communal dining tables.

The restaurant is housed in an historic building located in Royal Terrace Gardens at the foot of Calton Hill in the heart of Edinburgh World Heritage Site. Originally the cottage for the gardener, the B-listed building was designed by William Playfair and constructed in 1836. The gardens, planned by



This family run hotel is set in 22 acres of stunning highland scenery with ornamental lake, streams, parkland and formal walled gardens.

### **Dinner at the Boath House**

Floor to ceiling windows, set in the curved wall of the dining room, frame the idyllic view of the willow on the lake. The ambiance changes as the sun sets behind the trees and the flickering candlelight takes precedence. Discerning diners gather in the lounges to enjoy canapés and aperitifs drinks before 'asked' to their table. The private dining room is an oval room accommodating a maximum of eight guests. The months and time of year show the seasonality of the food and local foods are highlighted.

## **Day Four      Isle of Skye**

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### **Check out and depart for the Isle of Skye**

### **Day with Wilderness Scotland – cycle tour of the Island taking in Talisker Distillery**

#### **Talisker Distillery**

Carbost

Isle of Skye

IV47 8SR

The oldest working distillery on the Isle of Skye, set on the shores of Loch Harport with dramatic views of the Cuillins. This alluring, sweet, full-bodied single malt is so easy to enjoy, and like Skye itself, so hard to leave.

#### **Overnight accommodation**

#### **Kinloch Lodge**

Sleat

Isle of Skye

IV43 8QX

[www.kinloch-lodge.co.uk](http://www.kinloch-lodge.co.uk)

Charming and cosy Kinloch Lodge is a hotel and restaurant like no other. Kinloch is a truly unique place in a magical setting, nestled at the foot of Kinloch Hill on the tranquil shoreline of the sea-loch Na Dal in Sleat on the wildly romantic Isle of Skye. Recognised internationally, Kinloch was cited as one of the world's top 25 small hotels in Conde Naste Traveller Magazine.

Kinloch Lodge is the highland home of Claire and Godfrey Macdonald, steeped in heritage and history, and exemplifying all the traditions of highland hospitality. Kinloch is noted for its engaging, informal atmosphere and a welcome every bit as warm as the log fires ablaze in every hearth.

Marcello Tully, resident head-chef provides an exquisite daily changing menu, using the very best of





G12 8QX

[www.oran-mor.co.uk](http://www.oran-mor.co.uk)

Formerly Kelvinside Parish Church, Oran Mor, Gaelic for 'great melody of life' or 'big song' is a thriving arts & entertainment venue in the heart of Glasgow's west end. The Whisky Bar is one of the West End's most popular destinations boasting over 280 malts.

#### **Overnight accommodation – Hotel Du Vin & Bistro**

**One Devonshire Gardens**

**Glasgow**

**G12 OUX**

[www.hotelduvin.co.uk](http://www.hotelduvin.co.uk)

**Day Six            Glasgow / Departure**

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**Depart from Glasgow airport**

**Haste ye back**