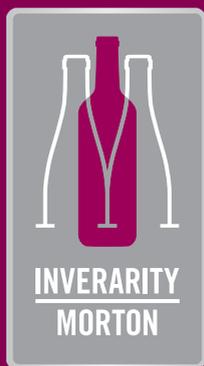


Skye Chefs
St. Andrew's Day Dinner 2016





Unrivalled Expertise in the Scottish Licensed Trade
Passionate about our Product and our Service
Centre of Excellence for Staff Training

INVERARITY MORTON
IS PROUD TO BE ASSOCIATED WITH
THE SKYE CHEFS ST. ANDREW'S DAY DINNER

WINE & SPIRIT MERCHANTS

BEYOND EXPECTATIONS

7 Evanton Drive
Thornliebank Industrial Estate
Glasgow G46 8HL

tel 0141 620 6100
fax 0141 620 6199
InverarityMorton.com

@InvMorton | facebook.com/InverarityMorton

A very warm WELCOME to the first....

Skye Chefs St. Andrew's Day Dinner 2016



The historic Fifeshire town of St. Andrews was the perfect place for the idea of an annual Chefs St. Andrew's Day Dinner to be born: honouring the patron Saint of Scotland with a charity event dedicated to supporting a worthy cause each year.

Chef Scott Davies from The Three Chimneys has now brought this idea with him over the sea to Skye: "We are starting small but my hope is that this event will involve more Skye Chefs each year, fostering community and camaraderie and that it will become a fixed event on the island's social and charity calendar."

Staging an event of this kind has only been made possible by the enormous generosity of our suppliers and hospitality collaborators. To everyone who has contributed we would like to express our heartfelt thanks.

All the proceeds from tonight's dinner are being donated to kickstart the crowd-funding appeal for The Skye and Lochalsh Micro Abattoir which will be built in Portree. Thankyou very much to every one of you for being here tonight.

You can register your interest in the project and make a financial pledge by visiting:

www.skyelochalshabattoir.com



Skye Chefs St. Andrew's Day Dinner 2016

The creation of this Menu has been a collaborative process from this year's four featured Chefs. Each has worked with their suppliers to celebrate the rich bounty of Skye produce and to share the food they love cooking with you all.



Reception

Canapes:
Mutton Bresaola, Crowdie,
Foraged Skye Chanterelles.

Motor Vessel Golden Rule Langoustine,
Pancetta Crisp, Tarragon Mayonnaise
and Watermelon.

Loch Harport Oysters and Misty Isle Gin.

Sparkling Wine: Gustave Lorentz, Cremant
D'Alsace NV, France

Musicians

Welcoming Piper: Alan Mackenzie
Reception and After Dinner Music:
BlackRock Ceilidh

Dinner

FIRST COURSE
by Chef James Dixon

Skye Venison Carpaccio, Slow Braised
Venison Lollipop, Parsnip Puree,
Horseradish Foam and Redcurrant.

Wine: Tinhof & Co., Zweigelt 2013,
Burgenland, Austria

SECOND COURSE
by Chef Calum Montgomery

Blow-torched twice dived Sconser Scallop.
Scallop and Dunvegan Crab Ravioli with
Crab and Popcorn Veloute.

Wine: Katie Jones, Blanc 2015,
Languedoc, France

THIRD COURSE
by Chef Scott Davies

Orbost Farm Highland Beef. Pumpkin
and Buttermilk Puree, Smoked Heather
Roasted Jerusalem Artichokes.

Wine: Wakefield St. Andrews Shiraz,
Clare Valley, Australia

DESSERT COURSE
by Chef Jennifer Hines

Chocolate with Pear Mousse, Meringue
and Rosemary.

Wine: Tramontane, Banyuls Rouge,
Rousillon, France

COFFEE AND SWEETS



This year's featured chefs....



SCOTT DAVIES

Head Chef Scott Davies joined The Three Chimneys in June 2015 and is now happily settled into this once-in-a-life-time opportunity. He is delighted by the energy, enthusiasm and commitment from his kitchen brigade and new LUNCH, DINNER and TASTING MENUS are constantly evolving as the island's seasons progress. The food will continue to develop, but the ethos will remain the same: the absolute best of seasonal and local produce from Skye, Land and Sea, creatively enhanced with the finest techniques of modern and traditional Scottish cooking.

In 2013, Chef Scott competed in the BBC's Masterchef: the Professionals. He was runner-up but the experience transformed his confidence and forced him to define the style of food he wanted to create. He has loved playing rugby from an early age and for him that love of team play is what a Chef's life is all about. He is forging a brilliant team here on the island and giving many young chefs the opportunity to learn their trade in every section of the kitchen.

Scott and his team have just been re-awarded the much coveted AA Three Rosettes Award and were voted in at number FIVE in the Trip Advisor poll of the finest restaurants in the United Kingdom.



JAMES DIXON

Head Chef James Dixon is the rising culinary star of the Sonas Group. Although a fairly new member of the company, he is already very well known around the Isle of Skye. He has gained strong respect from local suppliers who love working with him in order to supply the freshest ingredients to his kitchen's doorstep every day.

Chef James started work in hospitality at the age of fifteen, helping his mother at a small local hotel in St Catherine's. Always driving his career forward, he has invested over twenty years into developing his skills, steadily working his way up to become a head chef. Along that road, he has managed to get a feel of Andrew Fairlie – Scotland's only two Michelin Star restaurant at Gleneagles. He has also worked alongside John Kelly – then Head Chef of Skye's Chandlery restaurant at the Bosville Hotel where they achieved the Best Scottish Restaurant Award.

Now James is busy establishing his kitchen team at The Skeabost Hotel, working closely with them to make sure they understand his vision for the brand new kitchen. For next year, he hopes to establish a fully sustainable herb garden in the hotel grounds, just one of many new ideas and features Team Skeabost are working on with their wonderful new Head Chef.



CALUM MONTGOMERY

Calum Montgomery is Head Chef at the exclusive Ullinish Country Lodge on the Isle of Skye. This seventeenth Century lodge now operates as a restaurant with rooms, with stunning views of the Cuillins, Oronsay island and beyond to the Outer Hebrides.

A native of Skye, Chef Calum was first inspired to take up professional cooking at the age of 14, while working part-time as a Kitchen Porter. After three years as a Chef de Partie in the Cuillin Hills Hotel, he attended the City of Glasgow College where he completed his HND professional training. He spent the next four years developing his skills at the renowned One Devonshire Gardens, Glasgow, before accepting an invitation to work alongside Marcello Tully in the Michelin Starred Kinloch Lodge, where he remained for three years as senior sous chef.

He received the Sous Chef of the Year Award, at the Scottish Hotel Awards in 2015. In 2016 Calum was awarded Three AA Rosettes at Ullinish Lodge at the age of just twenty six and in his first position as Head Chef. Drawing inspiration from the stunning island landscapes and the abundance of fresh ingredients that are available on Skye, Calum attributes the Nordic influence in some of his dishes to his experience working in Denmark with Michelin Star Chef, Wassim Halal.



JENNIFER HINES

Chef Jennifer heads up the Pastry section for Chef Scott Davies at The Three Chimneys.

Having studied Applied Biosciences and Chemistry at university, she spent ten years working in the oil & gas sector before deciding to change direction and follow a career path for which she felt more passion. She went back to school to retrain as a pastry chef, starting at Aberdeen College on their professional cookery course then heading to The City of Glasgow College to undertake the specialist Patisserie HNC.

She has been working professionally as a full time pastry chef for three years and has been lucky enough to work with some incredible chefs along the way including Andrew Fairlie and Michel Roux Jr. She has trained with the UK World Chocolate Master Ruth Hinks and helped to create the dessert course with Callebaut at The Scottish Chefs Conference.

In her new role she works closely with Chef Scott to deliver his overall vision for The Three Chimneys menus, but this also leaves her with plenty of scope for personal creativity and innovation.



Simply Flowers are delighted to support the
Skye Chefs
St Andrew's Day Dinner

Simply Flowers by Janet Irvine-Smith
 Broadford, Isle of Skye, IV49 9AB

T: 01471 820242 / 07710 182530
 E: www.simplyflowersskye.co.uk



The Skye and Lochalsh Micro Abattoir Crowd Funding Appeal

In our past....

There was a time across the Highlands and Islands of Scotland when sustainable small scale crofting and farming communities were predominantly self-sufficient, co-operative and facilitated by small scale local facilities. In the case of local meat production, each township historically had a small slaughter house to which their animals could be walked - zero carbon footprint, low food miles, sustainable, food with a traceable identity and as local as it gets.

From the 1950's to the 1990's, the idea of local production was usurped by commercial, high volume, small profit margin farming. During this time, local slaughter facilities were closed and centralized, undermining the viability of hill farm and small croft meat production in remote areas. This also removed from the market meaningful access to locally produced meat products in these areas.

Our present dilemma...

For the Skye and Lochalsh region, a producer wishing to have an animal slaughtered requires transportation of up to 120 miles by land, or two hours by sea. As a result, the availability and meaningful access to any quantity of regional local meat products by local residents, businesses and tourists is severely restricted by the lack of access to regionally accessible infrastructure. This has been the case since the closure of the last micro abattoir on Skye in the 1990's.

Since the closure of the last working abattoir in the Skye and Lochalsh region, there has been a core group of grass roots producer and consumer groups who have pursued the re-instatement of some facility or infrastructure to allow the development and growth of a local meat supply chain to satisfy the increasing demand for 'low carbon, food with an identity, which is environmentally and economically sustainable in its production'.



DINNER SERVED DAILY - 7.30pm for 8.00pm
 SUNDAY LUNCHES - Noon until 2.00pm
Booking essential

T: 01470 572214
 E: Ullinish@theisleofskye.co.uk

Ullinish are proud to support the first
 Skye Chefs
 St. Andrew's Day Dinner



Through the hard work and co-operative dedication of many people over the years, a new, appropriately scaled, fit for purpose slaughter facility for the region is on the cards. It the opposite of über commercialism – indeed the mission statement is ‘to operate as a service for Skye and Lochalsh meat producers, farmers and crofters. In doing so, minimizing the environmental impact, and optimizing animal welfare in local meat production.’

The project is about going back to basics, and providing the right solutions on a regional basis. It is about positively encouraging the agricultural, food and tourism communities to co-operatively take control of what is, at present, an uncertain farming future, through the opening of new opportunities and markets for which there is a demonstrated demand.

A dedication to Hector...

All those involved with bringing the abattoir project to fruition express gratitude to Hector MacLeod, Sconser, who died recently. Without his tenacity and determination over

the last 20 years this project would not have progressed to the current stage.

For our future...

The Skye and Lochalsh Meat Supply Group has now secured full planning permission for a micro scale, fit for purpose abattoir to be built in Portree, Isle of Skye. The Skye and Lochalsh Micro Abattoir will be registered and incorporated as a Benefit of the Community Co-operative with an application for charitable status.

The operational model is to build and maintain a slaughter facility, incinerator and cutting plant. The throughput is to raise from 100 cows, 800 sheep and 130 pigs per annum to 200 cows, 4000 sheep and 130 pigs per annum. That is from 2 days of operation to 5 days of operation over a 5 year period. This will create 4 eventual full time jobs – 2 slaughtermen, 1 administrator and 1 manager.

The project is costed at £1.5M, and we intend to raise at least 7% of this total through local donations, events and a crowdfunding appeal.





the three chimneys®

retreat · eat · sleep



Team Three Chimneys are proud to support the first

Skye Chefs
St. Andrew's Day Dinner

The Three Chimneys Restaurant with Rooms
Colbost, Dunvegan, Isle of Skye, IV55 8ZT
T: 01470 511258 E: eatandstay@threechimneys.co.uk
W: threechimneys.co.uk

SERVING THE BEST OF SKYE, LAND AND SEA

Thankyou for your support...

The crowdfunding appeal is being launched tonight at this very special dinner. The Skye Chefs St. Andrew's Day Dinner is a new idea from Chef Scott Davies and Team Three Chimneys to create an annual event on the Skye social and charity calendar.

The idea is to bring together more Skye Chefs and hospitality suppliers and collaborators each year to foster a sense of community and camaraderie. In the spirit of St Andrew all proceeds from the dinner will be donated to a nominated cause each year.

Many thanks to Scott Davies and Jennifer Hines from The Three Chimneys, James Dixon from the Skeabost Country House Hotel and Calum Montgomery from Ullinish Country Lodge for making The Skye and Lochalsh Micro Abattoir Crowd Funding Appeal, the beneficiaries of this year's event.

Anyone interested in finding out more about the Skye and Lochalsh Micro Abattoir project, can find us on...

Facebook:
[Skye and Lochalsh Micro Abattoir](#)

You can also register for updates and pledge support at:
www.skyelochalshabattoir.com



THANKS

Everyone involved in creating the Skye Chefs St Andrew's Day Dinner 2016 would like to express their sincere thanks to:

Shirley, Eddie, Paul, Sarah, Chef Scott,
Jennifer, Petri and Scott,
The Three Chimneys
Anne, Ken, Jennifer, Matthew, James,
Jakub and Fiona,
Skeabost Isle of Skye Hotel
Pam, Brian and Calum, *Ullinish Country Lodge*
Rachael and Keith, *Orbost Farm*
Alaistar Nicolson, *Borve, Isle of Skye*
The Skye and Lochalsh Meat Supply Group
The Willie Murdo Fishermen
Paul, *Loch Harport Oysters*
George, *Kyle Butchers*
David and Ben, *Sconser Scallops*

Chris, *Isle of Skye Sea Salt*
Eva, *Inverarity Morton*
Misty Isle Gin
Janet, *Simply Flowers*
Fiona, *Taste Communications*
Iseabal and James, *Skye Candles*

Programme Editor: Scott Ross
Programme Designer: Tim Bremner
Programme Printer: Peter Dunlop, Strath Print

© Skye Chefs St. Andrew's Day Dinner 2016

SONAS COLLECTION

Moving Enchanting Spectacular

 SKEABOST



Phone: 01470 532 202
www.skeabosthotel.com
info@skeabosthotel.com



#SkeabostHotel

 Toravaig



Phone: 01471 822 200
www.toravaig.com
info@toravaig.com

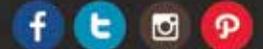


#ToravaigHouse

 DUISDALE



Phone: 01471 833 202
www.duisdale.com
info@duisdale.com



#DuisdaleHotel



Skeabost Hotel | Skeabost
Isle of Skye | IV51 9NP



Toravaig House Hotel | Sleat
Isle of Skye | IV44 8RE



Duisdale House Hotel | Sleat
Isle of Skye | IV43 8QW



Isle of *Skye*
Candle Company

The best money
you'll ever burn.



skyecandles.co.uk