

themen
food&drink
Awards2018



OH WHAT A NIGHT

The top talent in Courier Country was honoured at the first Menu Food and Drink Awards at the Old Course Hotel, St Andrews.
See inside for all the winners



Inaugural awards give us an appetite for more

Menu editor Caroline Lindsay looks at the highlights from the Food and Drink Awards, and the delicious fare of Courier Country



CAROLINE LINDSAY
MENU EDITOR

Welcome to our Winners picture special, celebrating the inaugural Courier Menu Food and Drink Awards held at the Old Course St Andrews on Thursday March 15. More than 200 guests gathered for the event – which will hopefully become an annual fixture on the region’s calendar – for an evening of fantastic food, fun and the finest talent across the area’s hospitality sector.

Acting editor Catriona MacInnes welcomed host Jak O’Donnell, chef patron of acclaimed The Sisters restaurants in Glasgow, to the stage. Jak’s passion for cooking with seasonal local produce began when she was just four. She explained: “I remember being sent out to my granny’s garden to pull rhubarb. My reward for this was a stalk of crisp, tart rhubarb with a wee pokey of sugar.

“That was when I first made the link between garden and table.”

And evidence of that passion, talent and total commitment to producing top-quality food and drink was in abundance at the awards. As the winners of the 10 different categories were announced in turn, the atmosphere was electric. Jak commented: “An occasion like the Menu Food and Drink Awards is something I love to be part of. As a nation we are just waking up to how good we are.

“This is the place to be if you want to learn about the food and drink industry – it’s so important to be consistently good rather than occasionally perfect.”

With musical entertainment by Lisa Fraser, Konrad and Star Club, guests were treated to a five-course gala dinner, cooked and prepared by five of Courier Country’s top chefs, using locally-supplied produce. During the drinks reception, a selection of delicious canapes by Praveen Kumar, chef patron of Tabla Indian restaurant in Perth, was served. Ranging from haggis bonda and mini salmon

pakora to hara bara tikki and chicken tikka. Graham Paulley, head chef at the Apex City Quay, Dundee, prepared a wonderful haggis Wellington with pickled turnips and potato salad, and this was followed by Peterhead coley with fermented apple, kohlrabi, pumpnickel and keta salmon caviar, lovingly created by chef patron of The Newport, Jamie Scott.

The main course, prepared by Martin Hollis, executive chef of the Old Course, showcased a melt-in-the-mouth loin of venison encased in savoy cabbage, Black Forest ham and Scotch broth mousse with a seared cutlet, truffled pommes Anna, whisky and lentil sauce.

Luckily, everyone had left room for the dessert – Eden Sinclair, chef owner of Sinclair’s Kitchen in Forfar created a divine gin and lime parfait with pistachio cake, honeycomb and lime curd.

Eden Mill St Andrews created a bespoke limited edition beer called The Menu in honour of the event. Steve Lowrie McKay, brand ambassador for Eden Mill, said: “We were very impressed with what the guys at The Courier brought together, along with the chefs, the team at the Old Course, the suppliers, producers and students.

“We were really happy with the reception of our beer and everyone seemed very impressed with the qualities we brought to it,” he continued. “It was a fantastic night and congratulations to all the winners and nominees.”

Students from Elmwood SRUC, Perth UHI and Dundee and Angus College were a total credit to their colleges, helping in the kitchen and providing expert service at the guests’ tables. It seems the future of Courier Country’s food and drink industry is in safe hands!

Kim McMurray, events manager at DC Thomson, said: “It has been so exciting to organise this event, the first of its kind in the area.

“Food and drink is such a huge passion and it’s been great to see the quality of what’s on our doorstep.”

Acting editor Catriona MacInnes commented: “It was fantastic to see so many people gather to celebrate Courier Country’s natural larder and the people

who turn it into something really special.

“All the finalists and winners are to be congratulated and they should be very proud. And I have to say, one standout moment for me was when Lewis Pickett was announced as the winner of the New Talent/Rising star category; his smile lit up the room and his enthusiasm was infectious.”

The final award of the evening – Judges’ Choice: Food and Drink Brand Ambassador – went to Mary-Jane Duncan of KitschnBake Coffee Shop in Newport-on-Tay. Mary-Jane – or MJ as she’s better known – believes the communal aspects of enjoying food together are just as important as preparing it.

“I am immensely proud of my extraordinarily passionate and talented team and to be a part of Newport-on-Tay’s thriving community,” she said.

“I quite simply would not be able to do what I do without the commitment of my team and our customers and for that I have nothing but thanks. The level of support received for our small, family business has been overwhelming and I am truly delighted to have received the Brand Ambassador Award on Thursday, it’s completely unexpected and I am still trying to take it all in,” she continued.

“The north east of Scotland has the most amazing concentration of local producers and I am excited and honoured to be a small part of this wonderful growing local scene.

“Collaborating with these talented folks will help everyone in Courier Country continue on their culinary adventure and allow all the brilliant local producers and their products to continue to shine through.”

Food and drink is such a huge passion and it’s been great to see the quality of what’s on our doorstep





I'm ecstatic to be nominated at such an amazing event! It's an honour to be here. And the decor tonight is stunning – absolutely gorgeous.

Sam O'Brien
The Pitcairngreen Inn, Perth



To be nominated for two categories – chef of year and restaurant of year – is a great honour. For the first Menu Awards, it's a fantastic showcase.

Garry Watson
Gordon's Restaurant, Inverkeilor



I do a lot of work on food education and training and run Dundee Food Festival, so it's wonderful to be at a fantastic event that celebrates the very best.

Viv Collie
Savour St Andrews



It's really nice to be nominated for the Menu Awards, especially as we're still a young company. The venue is amazing – much swankier than I'd expected!

Duncan Alexander
71 Brewing, Dundee



COFFEE SHOP OF THE YEAR 2018

Winner
KitschnBake

I'm really chuffed and proud to have won this award. I'm very grateful to our brilliant staff. It's great to be here, among all these great local businesses

Mary-Jane Duncan,
proprietor of KitschnBake

STREET VENDOR OF THE YEAR 2018

Winner
The Cheesy Toast Shack

Highly Commended
Artisana
Vintage Mobile
Tea Room

I'm delighted that The Courier is recognising local food businesses and that we get to play a part in that

Sam Larg,
proprietor of The Cheesy Toast Shack





**FINE DINING
RESTAURANT
OF THE YEAR
2018**

Winner
Gordon's
Restaurant –
Inverkeilor

It feels fantastic to have won this award, I didn't expect to win. We've been in business for 32 years and being based in a rural location, we've had to work hard to bring people in

Maria Watson,
proprietor of
Gordon's Restaurant



**CHEF OF THE
YEAR 2018**

Winner
Paul Newman –
Thyme at
Errichel
Restaurant

I'm surprised, I didn't expect this as we only opened the restaurant three years ago

Paul Newman,
Thyme at Errichel
Restaurant

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FARM TO FORK AWARD 2018

Winner
Ardross Farm Shop

Highly Commended
Puddledub

It's just fantastic to win this. We are very lucky in that all the people nominated in our category are actually our suppliers, so we all got to come here together

Claire Pollock,
Ardross Farm Shop

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LOCAL TO GLOBAL 2018

Winner
Mackays Ltd

We are the custodians of Dundee's iconic marmalade and we feel proud that we get to bring the story of Dundee to the rest of the world. I'm delighted that this has been recognised and that we have been given this award

Martin Grant of Mackays

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NEW TALENT/ RISING STAR 2018

Winner
LEWIS PICKETT

Highly Commended Euan Welsh

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“I’m overwhelmed to win this. It means so much to me. It has been a fantastic journey

Lewis Pickett, an apprentice chef at the WeeCOOK Kitchen at Broughty Gold Club



CRAFT DRINKS PRODUCER OF THE YEAR 2018

Winner
Cairn o’ Mohr

“We’ve been in business for 31 years so I’m ecstatic that our hard work has been rewarded. We are very enthusiastic about foraging, so our products are seasonal

Linzey Cairns,
sales manager at
Cairn o’ Mohr





**JUDGES' CHOICE :
FOOD AND
DRINK BRAND
AMBASSADOR
2018**

**Winner
Mary-Jane
Duncan
of KitschnBake**

“I'm absolutely overwhelmed. I've been invited to be on the judging panel for next year's Menu Awards. But it's not just me who has achieved this, I owe so much to my super staff and the customers who have supported us. Our cafe was almost accidental – we started off in the supply business and we opened up the spare room. People kept coming in and it snowballed from there. I feel like we've landed on our feet and I've also always been very passionate about supporting other people in the industry



**MIXOLOGIST/
SOMMELIER
OF THE YEAR
2018**

**Winner
Julie Lewis –
The Adamson**

“I'm completely overwhelmed and so proud of my whole team. I started doing this 25 years ago and every day on is different

Julie Lewis,
The Adamson

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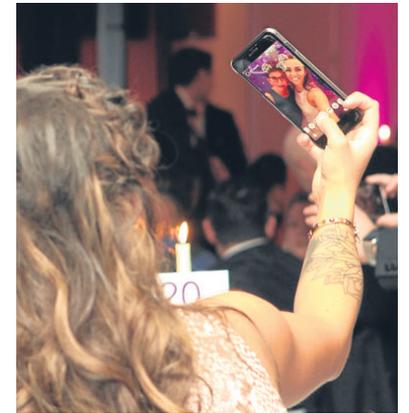
**PUB OF
THE YEAR
2018:
CONSUMERS'
CHOICE**

**Winner
The
Pitcairngreen
Inn - Perth**

“In April it will be two years since I started running this place with my partner Sam O'Brien. It's a real family business and we're so honoured to have won this accolade

Calum McLeod,
head chef and director at
The Pitcairngreen Inn





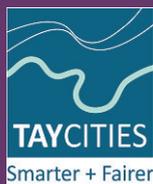
Visit photoshopscotland.co.uk to buy pictures from **the menu food and drink awards** or call **0800 318 846** – lines are open Monday to Friday 8am to 6pm and Saturday 9am to 5pm.

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