

# Culinary press trip to Glasgow, Scotland

Submitted by: Crimson Edge PR Ltd

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We would like to invite you to the cosmopolitan city of Glasgow to sample some of the culinary delights the west coast has to offer. Enjoy a luxury cookery experience with Three Michelin starred Steven Doherty of Scotland's Five Star Braehead Cook School, followed by a complimentary stay at the award winning Abode Glasgow. There you will sample the 'Amazing Grazing' menu with matching wines in Two Michelin-starred Michael Caines Fine Dining Restaurant at Abode Glasgow. MC Fine Dining at Abode Glasgow has recently been awarded 'Best Restaurant 2009' by the CIS Award and Executive Chef Craig Dunn awarded 'Chef of the Year' by The Scottish Chef Awards.

Please see the link below to view the master classes available at Braehead Cook School. If this is something you would be interested in reviewing for a food and travel feature please let us know a suitable date and we will book you and your guest in.

<http://www.braeheadfoods.co.uk/classlist.html>

Please find further information below regarding Steven Doherty who was the first chef in the UK to hold Three Michelin stars and is a judge of Gordon Ramsay's scholarship. Steven has recently filmed for The One Show and was a judge in the final of Masterchef Professionals this year.

Looking forward to hearing from you.

We would be particularly interested in hearing from the following publications:

Harpers Bazaar  
Elle  
Architectural Digest  
Vogue  
The Sunday Times  
The Observer  
The Sunday Telegraph  
Restaurant Magazine  
Olive magazine

[su@crimsonedge.co.uk](mailto:su@crimsonedge.co.uk) or call 0131 311 7050

Cook School at Braehead Foods – Scotland's Five Star graded cook school and the definitive place to learn the culinary essentials

Cook School at Braehead Foods is the new cook school managed by acclaimed Michelin starred chef Steven Doherty, formerly of La Gavroche and chair of judges on Gordon Ramsay's Scholarship. He and his in-house team of chefs and guest chefs from prominent locations across Scotland offer over 18 cookery courses covering varied themes from dinner party classics to feathered game to simple shellfish and desserts.

Steven Doherty is the perfect person to manage Braehead's cook school. His experience is unparalleled in his contribution to the catering industry. He is a judge of Gordon Ramsay's scholarship and on the committee of Slow Food and Academy of Culinary Arts. Aged 18 years he began as an apprentice at the Savoy. He then moved to Le Gavroche as a Commis Chef and gradually worked his way up to the role of Chef de Partie followed by a two year stage to the Alain Chapel's restaurant in France before returning to become a Sous Chef for Albert Roux's. Le Gavroche went on to gain three Michelin stars making Steven the first ever British head chef at a three Michelin-starred establishment. Over the next five years Steven and Le Gavroche went on to win every major European food accolade going and Steven went on to become part of Albert Roux's consultancy team which later opened The Grand Hotel in Amsterdam where Steven was Executive Chef. A change of scenery beckoned Steven and he and wife Marjorie moved to the Lake District to run firstly the Brown Horse in Winster and later The Punch Bowl at Crosthwaite to high acclaim and plaudits came in from all quarters after which Steven then took up the consultancy of well known retailer Lakeland's new café areas at their key stores across the UK.

#### Editors Notes:

Braehead Foods is perhaps best known for providing high quality feathered game and venison as well as speciality produce to chefs across the UK. They supply game to Gordon Ramsay and other Michelin starred chefs, luxury hotels and 1 - 4 AA Rosette restaurants across the UK.

The cook school, which opened in March, is part of Braehead's new 30,000 sq ft headquarters at Kilmarnock, just 15 minutes from Glasgow. The purpose built venue cost £2.7 million pounds and £500,000 of this cost was dedicated to the cook school to provide 10 state of the art kitchen bays holding up to 20 persons, demonstration kitchen, restaurant dining area and shop. In April the cook school was awarded Five Star Visitor Attraction status by Scotland's Tourist Board – Visit Scotland and 'exceptional and world class' in their grading

Prices start at £35 for the evening classes or £100 per person for day courses. There's a reduced rate of £150 for two people booking a day course together. The day classes include coffee and pastries on arrival, two tutored cooking sessions each with demo, lunch with matched wine and a goody bag including recipe cards. Each masterclass dish or technique to be learnt is pre-demonstrated by the head chef and the pupils then replicate what they've learnt under the watchful eye of the cook schools trained staff who are on hand to assist as required. Evening courses run from 6.30pm to 9.00pm and also include food and matched wine accompaniment. Prices start at £35 per person for evening courses and £100 per person for a day course. [www.braeheadfoods.co.uk](http://www.braeheadfoods.co.uk)

