



Nigel Haworth



Veronique Drouhin

Culinary Fest at Gleneagles

Friday 5 to Sunday 7 March 2010

At Gleneagles we believe that fine cuisine is an art and not just good food. **Culinary Fest** brings together purveyors of fine produce and talented chefs, including Great British Menu finalist, Nigel Haworth, Michelin Star chef and co-owner of Northcote Manor in Langho, Lancashire and Veronique Drouhin, head winemaker of Maison Joseph Drouhin.

Make a weekend of it and arrive on Friday 5 March, when a number of afternoon culinary events are scheduled. Alternatively, arrive on Saturday morning in time for a fascinating Culinary Demonstration at 10am in Deseo Emporium featuring award winning Scottish butcher, Simon Howie, Gleneagles' Executive Head Chef, Alan Gibb, and Head Pastry Chef, Neil Mugg - or, if you prefer, take an optional VIP distillery tour or visit a smokehouse and fishmonger in Perth.

A showcase Lunch in Deseo, is followed by an afternoon Tasting of Pommery Champagne with Sara Hicks and a Vertical Tasting of Le Dôme hosted by chief winemaker, Jonathan Maltus.

Begin the evening with cocktails and canapés, before a spectacular, innovative dinner in The Ballroom prepared by Alan Gibb and Nigel Haworth, accompanied by fine wines from Maison Joseph Drouhin, presented by head winemaker, Veronique Drouhin. After dinner, enjoy the perfect end to the day, with single malt whisky, Scottish artisan cheese, coffee and 'Classic Malt' truffles.

Culinary Fest guests who also stay on Sunday evening, 7 March, can enjoy a classic Sunday Lunch in The Strathearn Restaurant.

Prices per Estate room, based on two adults sharing, include overnight accommodation, full Scottish breakfast, VAT and the programme of events listed above:-

Friday 5 March : £219

Saturday 6 March : £599

Sunday 7 March : £219

For full programme details and reservations, please call Resort Sales on 0800 704 705, email resort.sales@gleneagles.com, or visit gleneagles.com.