



HERITAGE
PORTFOLIO

WHAT A LOAD OF RHUBARB

We hope that's not how you normally react to the content of Taste of... but this edition, the rhubarb we are talking about is in a class all of its own.

Twenty seven varieties of this most Scottish of ingredients grow at Kellie Castle, one of four National Trust for Scotland properties that are part of a new Heritage Portfolio venture. Meet Mark Armour, the gardener with the astonishing enthusiasm for this old favourite of a fruit (well vegetable actually, to be strictly accurate) and share some of his passion for a stalwart of our grannies' kitchens, surely due for a bit of a revival.

And can you even begin to fathom the excitement of Robbie Gleave, our Development Chef, at the idea of this degree of culinary rarity on the doorstep of one of the latest additions to the Heritage Portfolio family?



Mark Armour, Head Gardener at Kellie Castle meets Robbie Gleave our Executive Development Chef

A Taste of Summer

Issue number 20
Summer 2010

Ruthvens@
The Dean Gallery/ www.ruthvens.co.uk

A major expansion has just been completed at the Dean Gallery café, opening in time for the launch of "Another World", the world's largest ever surrealist exhibition which has been running this summer exclusively at

THE DEAN GALLERY

in Edinburgh.



The refurbishment of Café Newton was the next logical step for this very successful Ruthven's café. For four years now Heritage Portfolio has been developing the Ruthven's brand, which stands for tasty, wholesome, home-cooked food in a welcoming environment.

Café Newton has always been a popular venue and with just 34 covers, had grown out of its existing space in the gallery. The solution was reached in partnership with The National Galleries of Scotland and is already working well for the gallery, the café and all our visitors.

More than that, the café has expanded into The Great Hall, a stunning space with a central location in the gallery. Customers can relax in the café and enjoy the surrounding works of art that are hung in the hall, as well as the dominating form of Vulcan, the Eduardo Paolozzi sculpture, which towers over everything.

The transformation of the café and the extra space are going down well with tourists and regulars alike. The new café launched with a popular 2 for 1 deal, and the new afternoon tea offer, complete with cake stands and an optional glass of prosecco has been hugely popular.

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The Dean Gallery Café and its legendary home-cooking has continued to grow in popularity and we are delighted to be able to offer an added dimension to our Gallery visitors' experience.

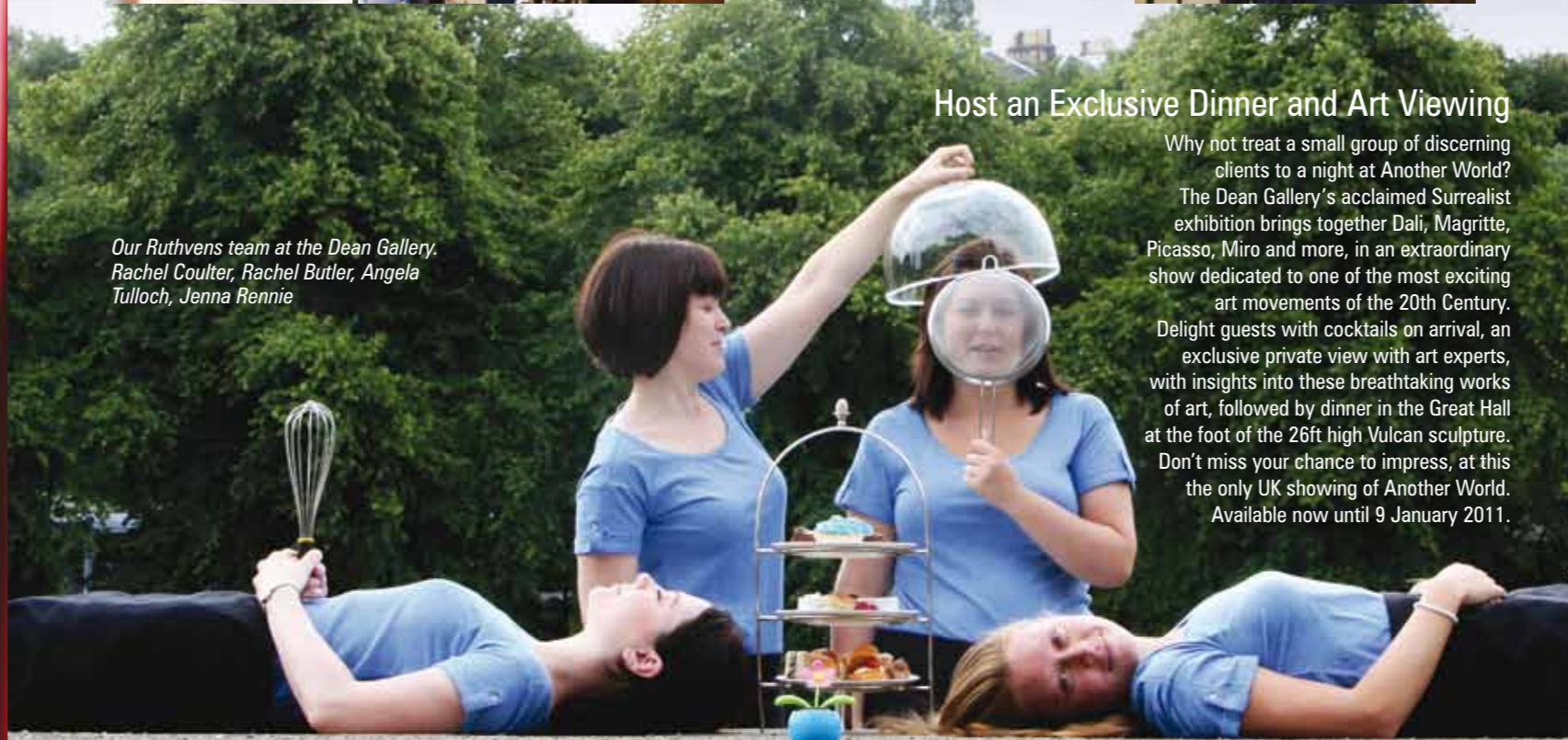
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*Susan Godfrey,
Head of
Hospitality
Management
at the National
Galleries*



Host an Exclusive Dinner and Art Viewing

Why not treat a small group of discerning clients to a night at Another World? The Dean Gallery's acclaimed Surrealist exhibition brings together Dali, Magritte, Picasso, Miro and more, in an extraordinary show dedicated to one of the most exciting art movements of the 20th Century. Delight guests with cocktails on arrival, an exclusive private view with art experts, with insights into these breathtaking works of art, followed by dinner in the Great Hall at the foot of the 26ft high Vulcan sculpture. Don't miss your chance to impress, at this the only UK showing of Another World. Available now until 9 January 2011.

*Our Ruthvens team at the Dean Gallery,
Rachel Coulter, Rachel Butler, Angela
Tulloch, Jenna Rennie*



Question Time

It was the only Scottish date in the series and a truly Scottish event. The BBC chose to stage the Edinburgh edition of Question Time at Mansfield Traquair and the stunning interior proved the perfect backdrop for this prestigious late night TV regular.

As you'd expect, we micro managed the event from start to finish and we were delighted to be working with the pros. The BBC having established that the central location was ideal and the brilliant colours of the Phoebe Anne Traquair murals would work well on the small screen, we were in business. We worked closely with the BBC to meet the challenges, including installing additional media lines, getting parking dispensations from the local council for all the vehicles required and ensuring minimal disruption to the day-to-day running of the building.

On the evening of the filming everything was in place to welcome David Dimbleby and a suitably distinguished panel of guests:

*Rt Hon Michael Moore, MP -
Secretary of State for Scotland
Rt Hon Douglas Alexander, MP
Nicola Sturgeon, MSP and Deputy
First Minister
Michael Forsyth, former
Conservative Cabinet Minister and
Ed Byrne, Comedian and Actor*

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From our first contact with Heritage Portfolio I knew this was the right choice. I liked their style! I liked the way they handled problems quickly and efficiently. I liked their preoccupation with the details. And of course I liked the fact that on the day it was extremely successful. We'll be back!

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Danielle Lloyd, Head of Production for Question Time.



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Printed on recycled paper. Heritage Portfolio has achieved 4 gold awards from the Green Tourism Business Scheme (GTBS).

INTRODUCING THE HERITAGE COLLECTION

Four distinctive East Coast properties...four very different stories. Our partnership with the National Trust for Scotland is set to recognise the potential for these wonderful historic buildings as venues for events, while continuing to preserve their remarkable heritage.

NTS' National Hospitality Manager, Pietro Cecchini: "As this exclusive partnership is a first for the Trust, I am delighted that it is with the UK Event Caterer and Independent Event Caterer of the Year 2010.

"Not only are Heritage Portfolio experts in delivering five-star hospitality within buildings and gardens of national and historic significance, their professionalism is accompanied by a true passion for

food – with the emphasis on fresh, seasonal and Scottish produce."

Scott Robertson, Sales Director at Heritage Portfolio: "We are thrilled to be supporting the National Trust for Scotland, one of Scotland's leading conservation charities. This is a fantastic partnership for our clients and guests, who can now experience Scotland's fabulous heritage from a different perspective."

All four of these distinctive countryside venues offer opportunities for weddings, corporate events and other gatherings of various sizes. Heritage Portfolio and the National Trust for Scotland are working together to ensure outstanding customer service, interesting menus featuring locally sourced produce and stunning venues, rich in history, character and style. Contact NTS@heritageportfolio.co.uk 0131 555 8478.

K KELLIE CASTLE

Behind the mantelpiece in the drawing room at Kellie Castle is the most perfectly preserved panel by Phoebe Anne Traquair, the arts and crafts artist, who painted the angelic murals at Mansfield Traquair, one of our existing venues. We love these connections!



T HILL OF TARVIT

The beautiful gardens and hillside setting of the Robert Lorimer mansion house at Hill of Tarvit are only the beginning. Recently, the original family golf course at Kingarock has been recreated, taking golf back to a previous century with hickory shafts and softer golf balls.



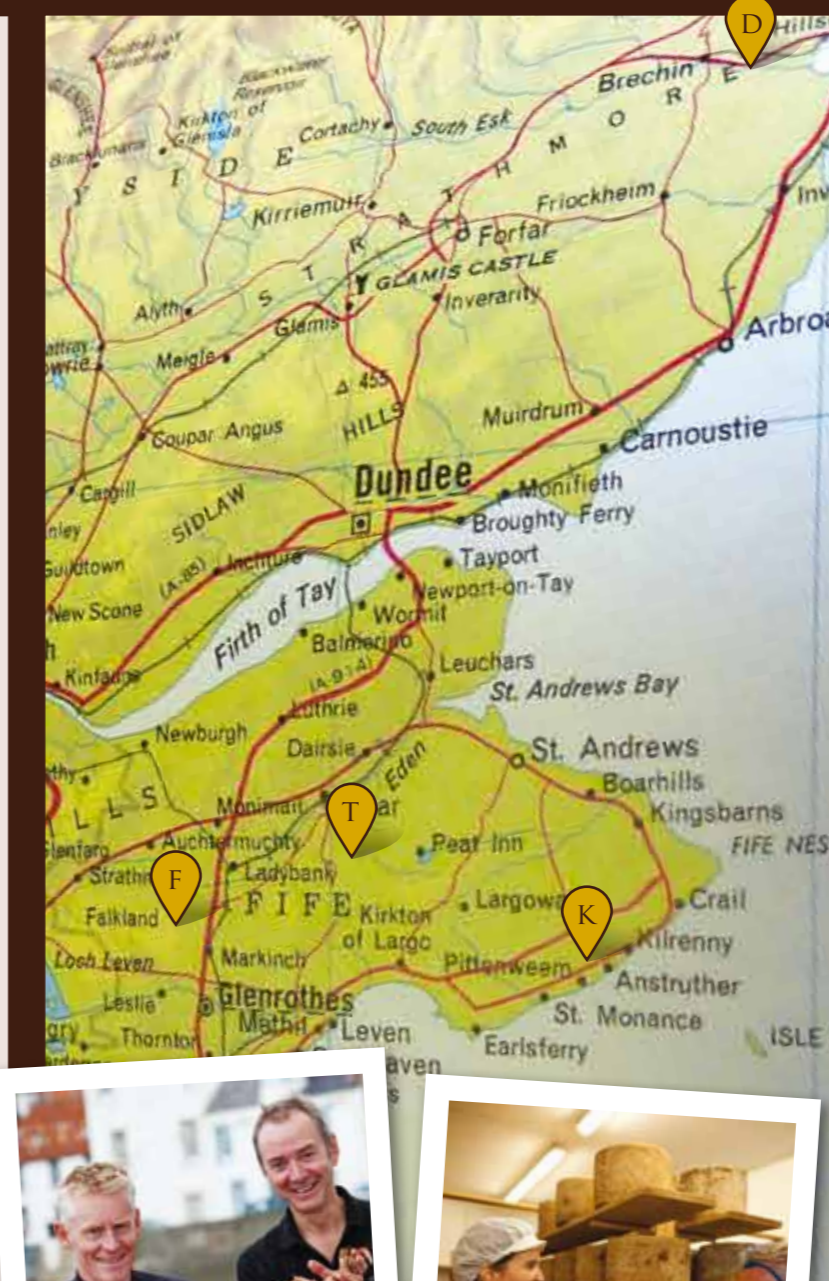
F FALKLAND PALACE

The orchard at this beautiful Royal Palace remains in its original site from the 17th century. There is a large selection of fruit trees, including apple, pear, plum and cherry. More wonderful inspiration for dessert!



D HOUSE OF DUN

The Da Vinci Code has nothing on the complex allegorical mysteries enshrined in the astonishing plasterwork at this magnificent William Adam property, with its dramatic setting overlooking the Montrose basin.



East Pier Smokehouse



Anster Cheese



Checking out the produce



Working on the farm



Mark Armour from Kellie Castle



Ardross Farm Shop

We've started at Kellie Castle, a stunning National Trust for Scotland property in the heart of rural Fife, and we're bowled over by the rhubarb alone, never mind the riches that await us indoors.

Mark Armour has been the Head Gardener at Kellie Castle for the last 13 years. He's developed the stunning walled gardens to produce not only rhubarb, but 50 different varieties of potatoes (I wonder which one is best for mash?), 20 varieties of apple trees and a plethora of other fruit and vegetables. We're surprised to see kiwi fruit thriving on the walls – is that really possible in Scotland?

Our plan for The Heritage Collection is to source the very best local suppliers, so our day around Fife continues with a visit to the Ardross Farm Shop, a family-run business on the edge of Elie. Nikki Pollock shows us round the shop, where their own locally produced meat and vegetables definitely take centre stage.

Further into the East Neuk, St Monans is synonymous with fishing and we were there to visit a traditional harbour master's house, recently reborn as the East

Pier Smokehouse, where James Robb produces the finest quality smoked salmon with beetroot, smoked Pittenween langoustines, smoked local buffalo and smoked 'Anster' cheese.

The source for the cheese is local too, so we stop off there next. 'Anster' cheese is hand-made on the farm – to a traditional recipe – by Jane Stewart, using unpasteurised milk from her husband Robert's herd of home-bred Holstein Friesian cows. The small scale production means that at present the cheese is only for sale locally. The only cheese produced in Fife, this delicious product is a must!

Cupar oats, the raspberries and strawberries that Fife and Angus are both so well known for, local organic meat, vegetables from the surrounding fields, you name it, the options for including locally sourced food on our menus for the new properties just go on and on.

Images courtesy of Duke Studio Photography <http://www.dukestudios.co.uk>



Keep it Fresh, Keep it Local!

We're out and about in Fife. The weather is mild, but changeable; typical for August in these parts. But we're not just taking in the sights and sounds of this idyllic corner of the country. We're on a fact-finding mission, delving into the opportunities for developing menus for our new venues in Fife and Angus.

GOING GOING... BUT YOU'RE STILL HERE?

Richard Morris, our valued Operation Manager of almost 10 years, is moving to an exciting new post, lecturing in Hospitality Management at Telford College. But he's not completely disappearing from the scene at Heritage Portfolio. Although he will be stepping down as Operations Manager, Richard's new role at Telford will still allow him to continue to have significant input to large Heritage Portfolio events and maintain a key role at some of our venues.

In some ways it is a bit of a hybrid role, but could this genuinely be the best of both worlds? "I've always enjoyed training and lecturing and this new role allows me to develop this area of my skills."

Richard is absolutely adamant that he's not off to an ivory tower. "One of the things that I can take into this new area is the vast amount of real world experience that I have from my role at Heritage Portfolio. There is a strong need to ensure that the experience that hospitality students gain at college is firmly rooted in current practices in industry and that is definitely something I'll be bringing to the role."

"And then of course there is the flipside... my involvement with the college can mean the influx of new approaches at Heritage, not to mention contact with plenty of bright young things on the look out for the right career choice!"

Back in the office, the move means some reorganisation and new opportunities for some of the existing Operations Team. We are delighted that we will still have regular input from Richard and recognise the value of that kind of continuity, both for us and for our clients.

