



# HERITAGE

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P O R T F O L I O

## Putting the spring back in your appetite

Clearer flavours, brighter greens and lighter textures. Spring has finally arrived!

With the new season really asserting itself now, the heavy sauces, thick stews and warming puddings of the winter season have been set aside in favour of a lighter style of cooking. We've become increasingly responsive to the seasons here at Heritage Portfolio, planning menus that make the most of seasonal produce and continually seeking out new ideas to whet our guests' appetites.

"Baby vegetables sum up spring menus for me," says Robbie Gleave, Development Chef, "So I'm planning to use plenty of baby asparagus, carrots and spinach over the next few weeks. The younger the better!

We're continually looking for new influences and new products, to add freshness and sparkle to our meals. We've sourced a fabulous deep purple-red Italian leaf called trevissio, and vibrant green pea shoots that are the essence of spring. But the traditional ingredients are vital too and there is nothing to beat Scottish seafood, spring lamb, and the local new potatoes that are coming back into season."

Canapés, dinner, afternoon tea or a ball; whatever you're planning, our seasonal menu choices will inject vitality and enthusiasm into your event.



# A Taste of Spring

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## *Walking on Traqu-air*



*We are delighted to announce that HATWALK 2006 – The World Tour is flying into Mansfield Traquair on 31st May. They will host a Gala Evening on Thursday 1st June which will raise money for HATWALK's educational workshops whose patrons include Zandra Rhodes, Philip Treacy, Stephen Jones, Jane Smith and Carole Denford. The events also raise money for the Family Service Unit Scotland which supports the most vulnerable children in Scotland.*

*The Gala Auction and Raffles are packed with something for everyone, including London Premiere tickets for the Broadway sensation WICKED, the chance to go behind the scenes with political pundit Andrew Marr and have lunch with him at the stylish Le Caprice, or an exclusive autographed Dr Who script from David Tennant! Heritage Portfolio is thrilled to be able to support these worthwhile causes at what promises to be one of the biggest events of the year. Ticket reservations are available at [www.hatwalk.co.uk](http://www.hatwalk.co.uk)*



A large  
slice of  
innovation



Kirsty Hepburn is Development Manager at Heritage Portfolio and not one for standing still. If the company is planning something new, she'll be leading the way. Her product development experience and enthusiasm for quality, helped take Beetroot Blue from an idea hatched one evening over a drink to a successful award winning e-business in under a year. More recently she has been preoccupied by the cakes that are offered in Heritage Portfolio's retail outlets. Can they be the best cakes in Edinburgh? Here she talks about her role.

"I really believe our development department is one of the unique aspects of our business. It singles Heritage Portfolio out from other companies of our size and enables the innovations that have helped us to grow. As soon as one new idea is successfully implemented, I am on to the next one. The pace of change in our business is phenomenal and we need to stay a step ahead.

I run a bi-monthly innovation forum where a team drawn from every department will evaluate the latest products and we'll decide what to buy. For example, we decided to stock Innocent soft drinks in our cafes around 5 years ago and have seen the brand grow enormously in that time. We were in at the start! Now we've moved on to stock the most delicious, locally produced fruit smoothies from Get Juiced, based in Fife. I think we've backed a winner again.

Recently we decided that we wanted to improve the quality and range of the cakes on offer in the five Edinburgh cafes we run (two are at the National Museum of Scotland and the others are at Hopetoun House, The Spirit of the Tattoo and the Ratho Adventure Centre). We purchase all our cakes from local suppliers, so inevitably they are similar to those on offer in other Edinburgh cafes.

We were keen to differentiate our offering and introduce a seasonal element to the baking on offer. It was time for some practical research!

After some serious recipe research and two marathon baking sessions in my own kitchen, I put around 50 varieties of cakes, traybakes, muffins and scones on the table for a huge tasting session. It almost put me off cake for life! However the end result was worth it. Having identified the range of homemade baked goodies that I wanted to be able to offer, the next stage was to work closely with our suppliers to put the new products into production. Breadwinner and Plaisir du Chocolat are now on board and we are delighted with the results. A huge new cake display has become a feature at Café Delos in the National Museum of Scotland and customers are already responding to the temptations on offer. One of the key elements in the new range is seasonal variety, so the almond and plum cake will be on the menu in winter and the courgette and date loaf will feature in summer (it's delicious!).

It has been an exciting ride over the last 9 years. I never quite know what the next challenge will be....but I'm always up for it."



Kirsty has a degree in Applied Consumer Studies and spent four years working on product development with Marks and Spencer in London before joining the company.



# Pearly Perfection

It was designed to be a pearly evening! BP were celebrating 30 years of the Forties Pipeline System in the North Sea so we were commissioned by BP's event managers Hamilton Rose, to create a priceless pearl atmosphere in the magnificent setting of the National Museums of Scotland in Edinburgh. Translucent globe lighting was strung from the galleries, and the linen and tableware picked up the theme with round shimmering base plates and a subtle satin finish for the table clothes. Even the white amaryllis lilies reflected the theme, with subtle, coloured lighting creating a sheen across every reflective surface. Guests were seated on transparent "ghost" chairs

to add to the sparkle and fun. Other themes were twisted in with the pearls; it was a Scottish celebration and of course a proud moment for BP. Purple napkins and glasses represented the Scottish thistle and the food had a strong Scottish theme, with wonderful local beef, and a cranachan dessert. The BP colours became apparent as the food was served. Shots of yellow and green soup were served as an amuse bouche, specially developed for both taste and colour accuracy. And finally the BP logo appeared, dusted on the dessert plates, carefully colour-matched in specially sourced sherbert. A choice pearl of an evening!



# Concorde takes off again

This iconic aircraft may not be making another transatlantic flight, but it has roared into life once more as a stunning new venue for large corporate dinners. The first major event took place in March, with guests enjoying the unusual experience of dining in an aircraft hangar!

BA's first Concorde, G-BOAA, is now a permanent resident at the Museum of Flight in East Lothian and the Concorde Experience is rapidly becoming one of Scotland's favourite tourist attractions. However, the massive hangar where the aircraft is housed is also an amazing setting for dinner, with the reception taking place on a specially created area of staging around Concorde's nose, and dinner set for 650 guests, right beneath her wings.

Ian D'Annunzio-Green, Executive Director at Heritage Portfolio said, "It was a bold move to take this established city centre event out of the city, but our clients were delighted with the idea. They have experience of our approach to planning and event design and were ready to trust us with the exciting brief...to come up with something spectacularly different!

Concorde's presence became the inspiration for every aspect of the evening. We did

some background research to find out what was served on Concorde's last flight and used the menu as the basis for the meal. It was quite traditional fare so we couldn't help adding some contemporary twists of our own! We also adopted a red, white and blue colour scheme and the table flowers were arranged in oversized martini glasses.

We added an audio element to the atmosphere too, with a recording of Concorde taking off played at the pre-dinner reception and the sound of her landing bringing the event to its conclusion."

The Museum of Flight is part of the National Museums of Scotland. For further information on arranging events at this unique venue, please see our website or contact Linda Martin.

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