



HERITAGE

PORTFOLIO

## Welcome to our first ever Newsletter

*Having a ball...Turning up the lights on a spectacular dining venue... Spending time in some of the country's most dramatic buildings. Who says catering is all hard work?*

So what better way to share our news than a new glossy to read with your coffee. Be our guests - take five and catch up on the latest news from the team here at Heritage Portfolio. Share our passion, our enthusiasm for food and our ideas for new themes and venues. Read about our new summer menu collection, and sneak a preview of an unusual and impressive new dining venue. It could be just the place if you are looking for a dramatic new location for your next event.

Enjoy the taste of summer!



# A Taste of Summer

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We change our menus with every season and the keynote this summer is seasonal simplicity; fresh, colourful food, bursting with interesting flavours and textures, presented with understated elegance. We've been listening to your feedback from last summer and have channelled our passion for food into new menus that reflect the vitality and warmth of the season and make the most of outstanding fresh, local produce.



Harvesting nature, then straight to a plate

For Robbie Gleave, our development chef, the launch of the summer menus is an exciting moment, the culmination of hard graft during the grey winter months. "For me, this season is simply about harvesting nature, then straight to a plate with minimal fuss." The end results speak volumes.

"I have a couple of favourites on our summer menus; both desserts. We know our guests always enthuse about the idea of 'three little desserts' so we've developed these new summer trios for you that offer an array of texture and flavour sensations. I've used a selection of fruits grown just a couple of hours away, around the hills of Perth and Blairgowrie.

The first one is all about strawberries. I make a small, crisp sweet pastry tart, fill it with vanilla scented lightly whipped cream and top the lot with fresh strawbs. The second element is a finely chopped mixture of strawberries infused with lime zest, caster sugar and fresh mint; it has a 'salsa' kind of feel that really dances on the taste buds. Finally there's another texture and slightly contrasting strawberry taste - a little chilled strawberry soup served in a tiny chocolate bowl. The finished plate needs next to no extra decoration.

My second choice is again 'total summer' and is begging for a hot summer day in a marquee on a long lawn. It's a grown up variation of a comforting childhood favourite - fruit, jelly and ice cream. The first part of the trio is some local raspberries set into a cylinder of watermelon-flavoured jelly. The second part is a delicately flavoured rose water ice cream and the third a 'cranachan' style of mousse but made with brambles folded into softly whipped cream with a splash of Drambuie. I add a wafer of buttery shortbread and a sweet, nutty praline to complement the softer textures.

And as always, we'll be making sure that the atmosphere at our summer events is just right to complement the vitality and style of the food and drink.

*It just tastes better if it is in season!"*

Robbie, development chef



photography - Ian Jacobs

# High Flyers

Imagine sitting down to dinner with 500 guests in a beautifully lit and stunningly decorated aircraft hangar! Concorde towers above you, providing a centrepiece to beat them all.

With Concorde now a permanent resident at the Museum of Flight in East Lothian, the opportunities for spectacular corporate dining, weddings and other large occasions are amazing.

As well as dining beneath its wings, guests can enjoy a private tour of the iconic aircraft and a taste of the lifestyle once the preserve of the rich and famous.

For further information on this unique venue, please see our website or contact Linda Martin  
e: [linda@heritageportfolio.co.uk](mailto:linda@heritageportfolio.co.uk) t: 0131 555 2229

## Did you know...?

Concorde is so exclusive that more US Apollo astronauts were trained than BA Concorde Pilots. The supersonic plane's fastest ever crossing from New York to London took place on 7th February 1996 and took just 2 hours, 52 minutes and 59 seconds - less than half of a regular transatlantic flight.

# Awards Diary

It has been an exciting few weeks.



First, the dinner jackets came out on 7th April for the Cost Sector Catering Awards 2005 at the London Metropole, a UK-wide event that recognises excellence in the catering industry. On the night, we were awarded **Event Caterer of the Year**, a huge achievement for a company of our age and size, and against very significant national competition too. We've won awards before, but this was a particularly exciting moment for us: to be recognised in our own industry, by our peers, for excellence in our core business. As you might imagine, it was a great evening. But it was not to be the only one.

We followed up this industry success with a couple of business awards – both on the same day!

At the Edinburgh Evening News Lothian Business Excellence Awards we won **Most Entrepreneurial Young Company**. We also took **Best E-business** – a success for Beetroot Blue – and were the only company to win more than one award.

Having succeeded in this local competition we'll be taking part in the national finals of the Scottish Enterprise National Business Awards competition, to be held in Glasgow in June. We'll let you know how we get on.

A few days later, it was the chefs' competition at SCOTHOT (see 'Brian cooks up a storm'), with a win in every category and more recognition for the quality and originality of our cooking.

So why do we keep winning? We think it's because we love what we do, and that enthusiasm shines through. It's also because we are perfectionists. We've practised getting it right on the night, every night, so when it comes to awards we've already developed that "edge". We work very hard to stay creative. We are the only company of our size to have a full-time development team, devoted to creating our new menus. It keeps everything fresh and exciting.



## Brian cooks up a storm



Meet Brian Canale, our head chef

A string of awards, a talent for doing the impossible in unusual surroundings and a reputation for uncompromising excellence, head chef Brian Canale has been creating a name for himself as a leading chef in an extremely competitive profession.

Brian's most recent competition success was to take Gold for an innovative pasta dish at SCOTHOT, Scotland's annual catering and hospitality exhibition, held at the end of April. In fact, our four chefs who

took part in the Culinary Theatre scooped awards in every one of the nine categories that they entered.

Unlike restaurant-based chefs, Brian frequently masterminds the production of very large dinners in exciting environments where there may be no permanent kitchen facilities. Whether it's a castle, a stately home, an art gallery or a royal residence, Brian will organise his temporary kitchen equipment and plan the staff and food, delivering menus to the same high standards displayed in competition, time after time.

How does he do it? A digital camera might sound like unusual equipment in the kitchen, but photography has become a hallmark of Brian's approach to achieving consistency. When dishes are developed and tasted in Heritage Portfolio's own kitchens, Brian records the presentation on camera and uses this as part of the specification each time the dish is recreated.



## You said you'd like it on a fork!

We've been listening to your views on our finger food. Up till now Beetroot Blue was all "pick it up and eat it". You loved it, but you said you wanted more variety. So now there's a range of forkable food for you to order online at [www.beetrootblue.com](http://www.beetrootblue.com), along with your sandwiches and nibbles. In fact, the new Beetroot Blue menu means there are twice as many options as before. That's a step up for choice.

## TASTE OF AUTUMN – Coming Soon

We're already looking forward to rolling out our autumn collection, with innovative ideas for sophisticated nibbles and some sensational warming dishes, just right for the cooler season.

The next edition of our newsletter will coincide with the launch of the new season's collection, so look out for the Taste of Autumn in September. We'll be whetting your appetite with some exciting new dishes from our development chef as well as bringing you more news of our venues and keeping you up to date with all the latest developments at Heritage Portfolio.



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