

PRESS RELEASE

An Evening With Cyrus - A Culinary Fusion Experience

Who: Chef Cyrus Todiwala & Balvenie
What: Dinner & whisky evening
Why: To raise money for two charities – HIT Scotland & Royal National Lifeboat Institution
Where: Isle of Mull Hotel & Spa, Craignure, Isle of Mull
When: Saturday 25th June, 7pm

CELEBRITY CHEF CYRUS ON MULL – A CULINARY FUSION EXPERIENCE

What's the Story?

This summer, Isle of Mull Hotel & Spa played host to the island's first ever culinary event of its kind – an evening with celebrity chef Cyrus Todiwala, preparing and presenting a unique five course dinner containing nine different dishes, described as “a culinary fusion experience; fine Scottish food with an Indian twist”. Each course was cooked with ingredients almost exclusively from Mull and Scottish suppliers, and paired up (and cooked) with its own specially selected Balvenie whisky, presented on the night by Balvenie Brand Ambassador James Buntin - and all this in aid of fundraising for Royal National Lifeboat Institution (RNLI) and Hospitality Industry Trust Scotland (HIT Scotland).

How did it come about?

Neal Goldsmith, Isle of Mull Hotel & Spa General Manager, explains, “I was lucky enough to travel to India as part of a HIT Scholarship last year where our host was chef of epic calibre, Cyrus Todiwala. We had great fun and talked about doing something together on Mull.”

“We got Scotland Food and Drink and Isle of Mull Food Trail involved and also received the majority of the produce free or at a very good price. Cyrus spent time with Guy Grieve, owner of Ethical Shellfish Company, on his boat where he demonstrated scallop diving, he visited Mull's abattoir and also Tobermory Fish Company (where he sliced the trout served on the night). A boat trip with the team followed at Inverlussa Mussel Farm the morning of the event – the shellfish for dinner were really fresher than fresh!”

Raising Funds For...

HIT Scotland is a unique charity whose mission is to assist people in achieving their potential within Scottish hospitality, and the RNLI's lifeboat crews and lifeguards have saved at least 140,000 lives at sea, since 1824. All proceeds from the event are being split 50/50 with the two charities, and the final figure is still to be tallied, but I have official word it is at least £2,500 raised for charity in ticket sales and a raffle on the night.

David Cochrane, HIT Scotland Chief Executive, remarked, “It was great to see so many local people contributing to a fantastic event. The hospitality at the Isle of Mull hotel was immense and Cyrus

cooked up a real treat ably assisted by Colin Bussey and the kitchen team. The camaraderie shown by the 5 scholars who went on a senior scholarship with Cyrus and Pervin last year, really shone through, and this was a great example of the long term benefits of the HIT scholarships in action. Thank you to everyone involved and the monies raised will go towards the next generation of scholarships.”

Cyrus the Celebrity!

Chef Cyrus Todiwala, AKA 'chef of genius', 'creator of the classiest curries in the city' and BBC Food Personality of the Year 2014, is Chef Patron of Cafe Spice Namaste, Mr Todiwala's Kitchen, Assado and The Park Café – and was the man who created this menu from scratch especially for this evening.

Cyrus said, “We met some fabulous people and had a great time – it was a great affair. We met some fabulous suppliers and people, and made new friends – and raised good money too in the process.”

Chef Cyrus' wife, Pervin, is instrumental in all of these ventures, overseeing front of house (as well as being a highly regarded chef herself), and was also in attendance at this exciting event.

Colin Bussey, former head chef at Gleneagles, was also cooking with Cyrus on the night, with Balvenie Brand Ambassador, James Buntin, talking us through each great whisky as they came.

The Beautiful Isle of Mull!

The Isle of Mull provided a stunning backdrop with the views out from the Sheallach-Na-Mara Restaurant capturing the Sound of Mull, Duart Castle and the mountains of Argyll. The hotel itself is situated right by the ferry terminal, and the Isle of Mull Hotel & Spa features a leisure club with swimming pool, sauna, gym Rasul Mud Room and outdoor hot tub.

Let's keep it Local...

The specially created menu has been developed with the support of Scotland Food & Drink and Explore Argyll. Featuring carefully selected local and Scottish produce including salmon and seafood from Wester Ross Fisheries, The Tobermory Fish Company and Ethical Shellfish Company; Supernature cold-pressed rapeseed oil; marmalade from Wild Fig Catering; cheese from The Isle of Mull cheese company and A Taste of Arran; and peasemeal from Golspie Mill, this culinary fusion feast gave a flavour of Scotland's outstanding natural larder and deserved reputation as a Land of Food and Drink.

NOTES FOR EDITOR:

Scotland Food & Drink is an industry-led, commercially-focused membership organisation which aims to grow the value of the country's food and drink sector to £16.5bn by 2017 and build Scotland's international reputation as a Land of Food and Drink www.foodanddrink.scot.

Crerar Hotel Group was formed in 2005 with Paddy Crerar as Chief Executive who has previously developed a chain of 32 hotels and successfully led a group sale in 2005 at the peak of the hotel market. In addition to Crerar Hotels the group also operates Crerar Management, a consultancy that specialises in hotel asset recovery and www.easy-breaks.com a UK based hotel room sales agent marketing more than 400 independent and chain hotels.

Crerar Hotels is privately owned by the Crerar family, and the charitable trust is chaired by Paddy Crerar. That trust is tasked with giving more than half of Crerar Hotels distributable profits annually to good causes that have links to where Crerar Hotels have hotels or interests. The trust has donated over £4 million in the past 10 years.

For more information on Crerar Hotels Trust, please contact:

Sarah Firth
sarahf@crerarhotels.com
Tel: 0131 561 1214