



SUNDAY 28<sup>TH</sup> JANUARY 2018

## TOM KITCHIN

### THE KITCHIN

78 Commercial Quay  
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7.30pm for 8.00pm  
Louis Roederer Brut Premier and canapé reception  
Five-course signature menu  
£140 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

No one has done more to celebrate the abundance of Scotland's natural larder than Tom Kitchen. The menu at his Michelin starred Edinburgh flagship restaurant, The Kitchen, is studded with some of the country's finest produce from Orkney scallops to Scotch beef, all prepared by one of the most technically skilled and creative chefs in the country.

Kitchen grew up in the Scottish countryside and began his career washing pots in a local pub. Catering college and an internship at Gleneagles Hotel was soon followed by jobs in some of the finest two and three Michelin starred kitchens in Europe. These included, La Tante Claire in London where he worked for Pierre Koffmann, a mentor and key influence, a year working in Paris with Guy Savoy and with Alain Ducasse at his flagship Le Louis XV in Monaco.

In 2006, Kitchen returned to Scotland to open The Kitchen with wife and business partner Michaela in a converted warehouse

in Leith, Edinburgh. The stunning contemporary dining room with its steel girders, exposed stone and wood floors has a stylish rusticity and honesty about it, echoing Kitchen's 'From Nature to Plate' ethos of simplicity and freshness.

*The Kitchen was awarded a Michelin star after just six months, making Kitchen Scotland's youngest Michelin starred chef proprietor*

That doesn't stop Kitchen's signature dish being something of a complex culinary tour de force – a boned and rolled pig's head served with roasted tail of langoustine from Tobermory, crispy pig's ear salad and gribiche cream. The Kitchen was awarded a Michelin star after just six months, making Kitchen Scotland's youngest Michelin starred chef proprietor at just 29. The restaurant is

equally renowned for seafood such as shell fish cannelloni with crab, peas and Newhaven green crab bisque as it is for game dishes like roe deer loin with chestnuts, blackberry and apple.

In 2013, Kitchen opened award-winning gastropub The Scran & Scallie (which holds a Bib Gourmand in the Michelin guide) in Edinburgh's Stockbridge neighbourhood with chef Dominic Jack. Chef Jack is also chef proprietor at The Kitchen's sister restaurant, Castle Terrace, which sits in an enviable location at the foot of Edinburgh Castle.

Kitchen has recently published his third cookbook, Meat and Game, following on from From Nature to Plate and Kitchen Suppers. He has become a well-known face on British television, as a guest presenter on BBC's The One Show and having appeared numerous times on Saturday Kitchen Live as well as a mentor on The Chef's Protégé and guest judge on MasterChef at the Chef's Table.

