



THURSDAY 6<sup>TH</sup> FEBRUARY 2020

## STEPHEN McLAUGHLIN

### RESTAURANT ANDREW FAIRLIE

Gleneagles Hotel, Auchterarder  
Perthshire, Scotland PH3 INF  
+44 (0) 1764 694267  
[www.andrewfairlie.co.uk](http://www.andrewfairlie.co.uk)

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canapé reception  
Five-course signature menu  
£150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



One Devonshire Gardens as his college placement in 1993, where he first met Fairlie. He spent a year at Malmaison, Glasgow before returning to One Devonshire Gardens to work as commis chef to Fairlie, eventually being promoted to junior sous chef.

Throughout his career, McLaughlin has undertaken stages in high profile Michelin starred kitchens including The French Laundry in California, The Waterside Inn, Le Gavroche, The Capitol, Nico at 90 Park Lane and Alain Ducasse at the Dorchester. In 2014, McLaughlin was a competitor in the BBC TV series Great British Menu, commemorating the 70th anniversary of D-Day.

In addition to two Michelin stars, Restaurant Andrew Fairlie holds four rosettes in the AA Guide and rates eight out of 10 in the Good Food Guide which also lists the restaurant in its Top 50. Restaurant Andrew Fairlie was named Britain's Best Restaurant by the Harden's Guide in 2013.

**S**tephen McLaughlin is head chef of Restaurant Andrew Fairlie, Scotland's only two Michelin-starred restaurant. He has been a key part of the team since 2001 when he joined as sous chef, rising to the position of head chef in 2006.

He worked alongside chef Andrew Fairlie for 17 years until Fairlie passed away in 2019. The Scotsman has described the food at Restaurant Andrew Fairlie as 'faultless' while The Times restaurant critic Giles Coren called the signature home-smoked Scottish lobster with warm lime and herb butter 'breathtaking'.

McLaughlin draws on Scotland's abundant natural larder to create highly sophisticated a la carte and tasting menus that celebrate the country's wide variety of stunning produce, from local girolles to Ayrshire potato and Shetland cod to Perthshire strawberries. Dishes such as choux farci of rare breed pork, apple, pork jus vinaigrette or crown of quail, confit leg, foie gras and jus gras belie

a backbone of classical French technique, but touches such as nori Hollandaise to accompany a fillet of turbot and Romesco sauce paired with herb-crusted loin of Highland lamb hint at a more global approach.

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In an interview for The Staff Canteen, McLaughlin said that, 'I think what helps make Scotland's larder one of the most sought after in the world is the Scottish environment, the weather, the climate, the pasture and the hills; the freedom that's available for our wildlife and our growing produce'.

McLaughlin studied at the Glasgow College of Food Technology and worked at

