

PRESS RELEASE

ANDREW FAIRLIE AWARDED GRAND CHEF STATUS BY RELAIS & CHÂTEAUX

Andrew Fairlie has become the first and only chef in Scotland to be awarded the prestigious title of Grand Chef by the illustrious Relais & Châteaux organisation.

Andrew joins an elite group of only seven chefs awarded the title in the UK, and is one of just three who are independent restaurateurs - the others being Heston Blumenthal at The Fat Duck and Michel Roux Jnr. at Le Gavroche.

Andrew runs his eponymous restaurant – the only with two Michelin stars in Scotland – within the world famous Gleneagles hotel in rural Perthshire.

Andrew said:

“Being accepted into Relais & Châteaux has been an ambition of mine since working at The Waterside Inn in 1985, prior to starting my Roux Scholarship with Michel Guérard at his three star restaurant Les Prés d’Eugénie. To receive the honour in front of some of the greatest chefs in the world - including Michel Guérard, Michel Troisgros and Olivier Roellinger - was a very special moment, it really was a dream come true. It is something I have coveted from my early days as an apprentice, and a real honour to be invited to join such a prestigious group of culinary legends.”

“Ten years ago it was unthinkable that this award could go to a Scottish chef. Now, with this new accreditation, we expect to attract a new level of gastro-tourist looking to experience the very best of Scottish produce and hospitality. It just shows how far we have moved on as a nation.”

“As a restaurant we are constantly evolving and striving to improve - without losing our essential ethos. The cross-fertilisation of ideas and staff we will now have with the greatest kitchens in the world excites me enormously.”

Ends

NOTE TO EDITORS

Grands Chefs - Relais & Châteaux

There are only 160 Grands Chefs Relais & Châteaux in the world, and only 70 are independent operators.

The others in the UK are: Heston Blumenthal at The Fat Duck, Hélène Darroze at the Connaught; Martin Burge at Whatley Manor; Michael Caines at Gidleigh Park; Michel Roux Jnr. at Le Gavroche; Alain Roux at The Waterside Inn; and Raymond Blanc at Le Manoir aux Quat' Saisons.

Restaurant Andrew Fairlie

In May 2001, Michelin award winning chef, Andrew Fairlie, opened his own restaurant; located within the hotel, offering guests and gourmands alike the delights of French influenced cuisine. The restaurant received Michelin Star rating in January 2002, after only 8 months of opening and shortly after Andrew was named as Drambuie Scottish Chef of the Year. Among other accolades received in 2002, the restaurant was named AA Restaurant of the Year, Scotland, and best hotel restaurant in the UK and one of the ten best in the world by USA magazine HOTELS. It is also the only restaurant to be awarded five Medallions - the Scottish equivalent to AA rosettes and classified as "outstanding" - by VisitScotland.

In January 2004, the restaurant was awarded a coveted fourth AA rosette. A prestigious second Michelin Star followed in January 2006 followed by AA Chef's Chef of the Year, a unique award voted for by other AA rosette-achieving chefs. In November 2011, Andrew Fairlie was named a Relais & Chateaux Grand Chef, one of only seven in the UK.

The Gleneagles Hotel

The 5 AA Red Star Gleneagles Hotel, one of the Leading Hotels of the World, was opened in 1924 and nestles in 850 acres of stunning Perthshire scenery.

Its leisure offerings include three championship golf courses, an award-winning Spa by ESPA, and a host of country pursuits including horse-riding; shooting; archery; fishing; off-road driving; falconry and gun dog training.

In 2014, the hotel will play host to one of the world's top sporting events – the Ryder Cup.

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