

Press Release
TKC7008
Friday, 11th May, 2007

Embargo: not for publication or broadcast until 2pm on Monday, 14 May 2007

THE THREE CHIMNEYS RECEIVES TOP NATIONAL FOOD AND DRINK AWARD

A Skye business has received the top accolade in a national scheme recognising quality in Scotland's food and drink.

The Three Chimneys at Colbost has received an EatScotland Gold Award in recognition of the outstanding eating experience that it offers customers. It is one of just six Scottish businesses to win a Gold Award.

The announcement was made by national tourism organisation VisitScotland at an event to celebrate its EatScotland Silver and Gold Awards. VisitScotland has devised the awards to raise the bar in Scotland's eating out scene and boost perceptions of Scottish cuisine worldwide.

Michael Smith, Head Chef at The Three Chimneys, who was recently shortlisted as Scottish Chef of the Year, said: "It is an honour to win this award, not only for me and the kitchen team, but for the restaurant's owner and Chef Patron Shirley Spear. Like her I am extremely passionate about food and the restaurant business - you simply have to be, given the remote location of The Three Chimneys.

"A huge part of The Three Chimneys is the food and making the food fun for the customer. I've enjoyed the challenge of taking over the reins of a restaurant with such a high quality international reputation, and am fortunate to have access to such a large variety of the best seasonal local produce. My relationship with Shirley is important to the success of the restaurant, as is maintaining the high standards she has set over the past 22 years."

The Three Chimneys is recognised for its creativity and passion for continually producing delicious fresh, seasonal food on its daily changing menus, all-year-round. Sourcing the best produce from all that is grown locally and superb Skye seafood to island lamb, beef and Highland game The Three Chimneys offers a true taste of Scotland with an imaginative twist. The warm and friendly atmosphere of this tiny cottage restaurant adds to its appeal with atmospheric candles and low lighting creating a relaxed atmosphere in which to enjoy a delicious meal in one of the world's most spectacular, remote locations. The Three Chimneys already holds a prestigious 5 Star Restaurant with Rooms Award with VisitScotland's accommodation Quality Assurance scheme and likewise, with the AA.

Peter Lederer, Chairman of VisitScotland said the Silver and Gold Awards mark a step forward for the Scottish food and drink industry as a whole. He commented: "Food and drink is at the heart of all 17 million visitors' experience in Scotland each year. The Awards mark out our most innovative and quality driven establishments providing the recognition they deserve, be they the local tea room or internationally recognised restaurant, and at the same time provide an incentive across the industry to strive to improve standards."

Presenting the award EatScotland Director and award-winning chef Kevin MacGillivray said: "I am delighted to see The Three Chimneys receive the EatScotland Gold Award as recognition of something truly special and an outstanding eating out experience in Scotland."

The EatScotland food quality assurance scheme assesses hundreds of Scottish restaurants, cafes, pubs and take-aways on the quality on their cuisine, innovation and use of fresh, local ingredients, as well as décor, cleanliness and service.

EatScotland is one of the newest of the VisitScotland quality assurance schemes and www.eatscotland.com is the supporting web site which gives a comprehensive guide to eating & drinking in Scotland. The website receives around 30,000 hits each month.

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For further information and pictures please contact:

The Three Chimneys

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Notes to Editors

- Michael Smith joined The Three Chimneys team in late-June 2004, becoming Head Chef in April 2005.
- The Three Chimneys recently had its 3AA Rosettes for food confirmed for 2007/2008 under Michael's leadership
- In March 2006, The Three Chimneys won an Observer Food Monthly Award for Best Location, voted by readers of this influential national magazine as being the best-located restaurant in the UK
- In May 2006, Michael collected the Catering in Scotland Excellence Award for Best Restaurant
- In February 2007, The Three Chimneys added the Hotel Review Scotland Award for Best Restaurant with Rooms to its list of accolades
- www.Eatscotland.com is a comprehensive guide online to where to eat and drink in Scotland for visitors and residents.
- EatScotland, launched in January 2005 is one of the family of VisitScotland Quality Assurance schemes, providing awards along with the recognised star schemes for accommodation and Visitor Attractions.
- VisitScotland is Scotland's national tourism organisation. Its core purpose is to maximise the economic benefit of tourism to Scotland.
- SFQC is an independent company specialising in the inspection and certification of food production, processing and service. SFQC holds the VisitScotland contract for the operation of the EatScotland scheme.