

Press Release  
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## **Tutored cheese tasting at The Torridon 'Country House'**

- with Juliet Harbutt and former Blur band member Alex James

Hot on the heels of winning Best Cheese Board at the recent British Cheese Awards, luxury Highland retreat [The Torridon](#) is hosting a Glorious Cheese Weekend on 22 and 23 February 2008.

The inaugural Cheese Master Class is being led by esteemed author, aficionado and leading authority on cheese, Juliet Harbutt, supported by her Cotswolds neighbour Alex James, former Blur bassist turned artisan cheese maker.

Aimed at anyone with a passion for food, the Master Class has been designed to help budding cheese and wine connoisseurs develop a good working knowledge of cheese and wine, as well as how to successfully match wine with cheese and different foods.

Following the Master Class, 'students' will be able to recognise different types of cheese; identify the characteristics of the main grape varieties; and experience the joy of discovering the perfect marriage between tippie and truckle – how one wine can literally bring out the best in one cheese, while leaving the taste-buds to dive for cover with another.

Author of The British Cheese Directory and online resource [The Cheese Web](#), Juliet is founder of the British Cheese Awards and the Great British Cheese Festival.

"Whether you are thinking of a career in wine, dining out with clients or simply entertaining at home, after the Master Class you will never again be intimidated by a wine list, a sommelier, or the cheese trolley," Juliet says.

Alex James swapped music for cheese making in 2006 when he joined the 100 artisan cheese makers in Britain and Ireland, who between them produce some 450 farmhouse cheeses.

"It's about creating variety and quality," Alex says. "In a world of mass-market sameness, these attributes are more and more highly prized."

Dan Rose-Bristow, proprietor of The Torridon, says: "Local produce is at the heart of what we do here at The Torridon and the forthcoming cheese Master Class fits perfectly with this ethos. It promises to be a fun, fascinating and highly educational event in a truly unique location."

A former shooting lodge, The Torridon has 19 luxuriously appointed en suite bedrooms and sits at the head of a sea-loch at the foot of Ben Damph. Located in the spectacular coastal area of Wester Ross in the north west Highlands, The Torridon is just a few hours from London (via Inverness), Edinburgh and Glasgow.

## **Itinerary**

### *Friday 22 February*

Afternoon – arrive for freshly brewed coffee and homemade shortbread, check-in to your luxury accommodation, relax and enjoy the spectacular Torridon surroundings.

Evening – a Highland buffet cooked by award-winning chef Kevin Broome and his team. Showcasing the finest local produce including juicy prawns and mussels, prize-winning roast and sliced ribs of Highland beef, potatoes and seasonal vegetables from The Torridon kitchen garden, followed by the Best British Cheese Board 2007 (featuring Scottish cheeses) and finishing with sticky toffee and marmalade pudding.

### *Saturday 23 February*

Morning – wake up to morning tea of your choice brought to your room with warm homemade muffins and pastries. Get ready at your leisure before breakfast at 11am, served in the dining room.

Day – make the most of the magical Torridon surroundings with Chris, our award-winning activities manager, at your disposal to advise on the wide variety of things to do from hill walking and ornithology to archery and kayaking. Alternatively, relax in comfortable couches in front of the fire with a good book and a malt from the 320-strong malt whisky bar, served by friendly staff.

Evening – commencing with an informal reception with Juliet at 6.30pm, the Master Class takes place during Dinner.

#### *Dinner menu*

- Assiette of Organic & Wood Smoked Loch Salmon
- Chef's Cup of Soup
- Great Plate of Scottish Cheese & Wonderful Wines
- Lemon, Lime & Orange Refreshing Pudding
- Freshly brewed coffee and after-dinner drinks

For a chance to win a lump of cheese and some fantastic utensils, students are encouraged to remember what they learn from Juliet throughout the evening...!

#### Tariff:

Classic room £210.00

Superior £255.00

Deluxe £310.00

Master £370.00

Rates are inclusive of dinner, bed and breakfast per room per night based on a stay of 2 nights. Stay Thursday or Sunday as well and enjoy complimentary accommodation – you just pay for Dinner and Breakfast (£60 per person).

Dinner and Master Class only (Saturday) £60.00

To reserve a place, contact the hotel on 01445 791 242 or [info@thetorridon.com](mailto:info@thetorridon.com)

## **ENDS**

### **Notes for editors:**

Photographs and further information available from Caroline Keith at the **Keith** consultancy on 01463 811000 or [caroline@thekeithconsultancy.co.uk](mailto:caroline@thekeithconsultancy.co.uk)

The Torrison was named Winner of Best Cheese Board (British Cheese Awards 2007)