

PRESS RELEASE

MASTERCHEF: THE PROFESSIONALS BROADCASTS FROM RESTAURANT ANDREW FAIRLIE, GLENEAGLES

Scotland's only two Michelin-starred restaurant will be the star of tonight's episode of MasterChef: The Professionals, which was filmed earlier in the year in Restaurant Andrew Fairlie at Gleneagles.

Throughout the series, legendary double Michelin-starred chef Michel Roux Jr. and MasterChef dining expert Gregg Wallace have been hunting for Britain's next culinary superstar who has what it takes to go to the top of the gastronomic world.

As part of the process, two contestants were dispatched to Andrew Fairlie's exclusive restaurant at the 5 Star Gleneagles Hotel, Perthshire, to cook alongside the critically-acclaimed chef. The contestants were put through their paces in Fairlie's kitchen during a busy restaurant service, cooking for real, paying customers.

Andrew said:

"As a fan and supporter of MasterChef it was great to be involved and hold the semi-final heat in my restaurant. I was hugely impressed by the calibre of the two contestants, who both clearly enjoyed cooking with the exceptional produce that we have unrivalled access to here in the middle of Scotland.

I think MasterChef: The Professionals plays a hugely positive role in our industry, and I wish both contestants every success."

The broadcast comes just weeks after the Perthshire-born chef joined the ranks of Relais & Châteaux Grands Chefs, one of only seven in the UK.

The Andrew Fairlie episode of MasterChef: The Professionals will be broadcast at 8pm on Thursday 7 December 2011 on BBC Two.

Ends

Notes to Editors

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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