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The Torridon introduces new Resort Head Chef Alexander Henderson



The Torridon is delighted to announce the arrival of new resort head chef Alex Henderson, who will lead the resort's fine-dining 1887 restaurant and oversee the Bo & Muc brasserie offering, bringing an innovative culinary approach to the Scottish resort's food experience.

Born and raised in Inverness, Alex returns to The Torridon having previously worked in the kitchen as junior sous chef. He joins from one of Newcastle's most celebrated restaurants, the Michelin-starred House of Tides, where he was sous chef under acclaimed chef patron Kenny Atkinson. He now takes the helm of 1887 and the brasserie Bo & Muc, bringing his first-hand knowledge and love of the area to create unique flavours in his food.

Located in one of the most idyllic parts of Scotland, The Torridon is one of Britain's leading retreat hotels. The two-acre Torridon Kitchen Garden and Farm provide endless opportunities to pick and choose from the best fresh ingredients available, while curating the menu as the seasons change.

The new menu will mix modern British and Scottish cooking with Alex's inspiration from around the world. A dish of tasty sweet and sour duck, with a miso-glazed heather honey sauce is one such dish expected to appear on the new restaurant menu.

Alongside traditional ingredients, he is also bringing authenticity to his cooking by using unusual elements, only available at The Torridon. These include salt water sourced from Loch Torridon, seaweed from the shores around him and vinegar and oil infused with pine needles from the estate.

"There are 20-30 types of seaweed and herbs growing in the loch," Alex says. "The estate is full of edible flowers, gorse and mushrooms and I would like to use local honey which is

infused with local heather pollen growing wild around us. It's all about creating clean, crisp food that tastes as good as it looks."

A new cake selection is also being created for The Torridon's renowned Afternoon Tea and will include a coffee-caramel choux, whisky Fudge, and lemon elderflower swiss roll - all sourced from the freshest ingredients.

About his appointment, The Torridon's Owner Dan Rose-Bristow says, "We are delighted to welcome Alex back to the team. As a passionate local, we love seeing his enthusiasm for the estate, the nature and what it offers. At The Torridon we are truly spoilt for choice when it comes to unique ingredients, and with Alex's vision and creativity, the food alone will be worth the trip."

For more information about The Torridon, visit www.thetorridon.com

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Notes to editors:

The Torridon comprises a five AA Red Star Hotel, The Stables rooms and private cottage The Boat House, totalling 32 bedrooms, including triple and family rooms. Indulge in gourmet restaurant 1887 or experience relaxed and informal cooking at Bo & Muc brasserie. The Whisky Bar offers over 365 malts and over 120 gins including The Torridon's own handcrafted gin, Arcturus, while Bo & Muc serves a range of Scottish ales. Torridon Outdoors is a team of highly qualified guides who can tailor outdoor adventure activities to suit.

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