



Great food inspired by our town

THE TOWN IS THE MENU – a project with Simon Preston

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Cullen has its skink; Arbroath has its Smokies but **what is the food of Huntly?** When it comes to cooking and sharing food what sets this town apart? **Huntly is a place where great food is grown and made.** Inspired by its people, culture, rolling fields of barley and thriving livestock mart, **creative food expert Simon Preston** has been finding out what folk here like to eat. In recent weeks people of the town have been asked **'if your next meal was to be your last, what would you choose?'** Their responses have inspired local chefs to create dishes using the **freshest, local ingredients.** Now, Huntly proudly presents **its very own signature menu.** The menu is available in hotels, cafés and eateries around town - **so come and sample a piece of Huntly and enjoy!**

Huntly's Signature Menu



Classic Huntly Tattie Soup with Diane Ingram's oatcakes

Made properly with stock, onions, carrots, neeps, tatties and short rib or plate beef from local butchers. The soup is cooked slowly and thickened with grated carrot. Diane Ingram is the champion oatcake maker

and although she has appeared on national television, she has kept her recipe a secret. Crumble them into the soup if you fancy.



Strathbogie Haggis Circle with dipping sauce

Made with the nationally famous haggis from Scott's or Forbes Raeburn. Balls of

haggis are cooked in japanese 'panko' breadcrumbs until crisp and presented in a circle that conjures the Standing Stones of Strathbogie that once stood in Huntly Square. Served with a choice of dip, perhaps redcurrant or wholegrain mustard.

Deveron Cure Trout with beetroot, dill and rapeseed oil mayonnaise

Local trout lightly cured with beetroot and dill, bringing a Nordic taste to the dish as the Nordic Ski Centre does to the banks of the fish-rich River Deveron. Garnished with a drizzle of herb rapeseed oil or mayonnaise in the '7' shape made by the Deveron and Bogie rivers as they merge to the North East of the town.



Highlander Kedgeree

Bringing Indian and Scottish flavours together. Huntly is a multicultural place that loves its spice (the Gordon Highlanders were in India for a large part of the 19th Century). This dish is made using popular Moray-smoked haddock, local free range eggs and (where possible) Fairtrade rice and spice. It can be served for breakfast or through the day.



Gordon Barley Risotto with Moray langoustines and/or local rabbit and Douglas Fir pine oil

Farmed for centuries over much of the Gordon constituency of NE Scotland, here cooked NE Italy style. Barley is combined with some of the world's best seafood from the Moray Firth and/or traditional rabbit from Huntly-based producer, Mortlach Game.

Proper Mince 'n' Tatties optionally with skirlie

Local beef and tatties cooked and enjoyed simply as they have been for centuries. Optionally served with another ancient local favourite on the side – skirlie.

Clashmach Venison Carpaccio with green leaf salad and Parmesan rapeseed oil dressing

Fresh, clean, green, beautiful and snowy – five words most used to describe Huntly that apply equally to this dish. Local venison from Mortlach

Game with an Italian influence now commonly loved by local palettes. Huntly in miniature.



Hairst Steak and Ale Pie with neeps and a treacle scone crust

This pie was served at Hairst 2012 and starts with a layer of Angus steak from Scott's or Forbes Raeburn, slow-cooked in local ale (such as BrewDog from Fraserburgh) and stout. A top layer of mashed neeps is added, which are grown locally for humans and farm animals. The pie is topped with a treacle scone just like the Halloween ones that were historically spread with treacle and tied with string to the washing pulley for children to jump up to and bite.



Aberdeen Angus Steak optionally with Huntly whisky smoked butter

Steak is popular the western world over and the most famous beef breed of all hails from our county. Sourced from nearby farms by Scott's and Forbes Raeburn butchers, any cut, cooked however you like it. The butter combines smoked salt with Single Malt or blended Whisky from our nearest distilleries – Glendronach and anCnoc – or blenders – famous Huntly-based Duncan Taylor. Or just have a dram on the side.

Seasonal Game Lasagne with shallot mascarpone

Huntly is a town of Italian food lovers in an area rich in game including venison, fowl, rabbit and the occasional wild boar. It is contemporarily served with multiple thin layers of pasta and a meaty sauce made with game from local suppliers.

The Huntly Signature Hot Sandwich

The Huntly signature loaf, Aberdeen Angus minute steak with onions and chutney – either homemade with allotment produce such as beetroot or rhubarb – or from the renowned Huntly Herbs range such as Strathbogie Sizzler.



Tap o' Noth Bun

Known elsewhere as a cinnamon bun, the Huntly version has become a staple of cultural events held in the town. Made to Daisy Williamson's recipe, they resemble the Hill of Noth, a low and rounded hill with an ancient fort near

Rhynie village where Daisy lives, a few miles from Huntly. The buns can also be used in a Tap o' Noth bread and butter pudding.

Harry's Huntly Mess

JK Rowling, the author of the Harry Potter novels, married a Huntly man. Local children like to tell of the Potter manuscripts locked away in the police station jail for safe keeping. This Huntly version of Eton Mess contains meringue (a surprising addiction amongst local farmers), raspberries, toasted oats, crumbled shortbread and fresh cream. Cream may be flavoured with Cock o' the North Liqueur, a whisky and blaeberry liqueur made locally by Alastair Gordon, the heir to the title Marquess of Huntly. His father is the head of the Gordon clan.



Apple and/or Rhubarb Crumb Crumble with Dean's shortbread crumbs

Helen Dean started selling her shortbread in Huntly to raise funds for the local pipe band in 1975. Almost four decades later her fantastic shortbread is popular all over the world. Each piece is still hand cut and hand cutting makes crumbs. These tasty crumbs are sold in the Dean's factory shop and are snapped up to enrich crumble desserts in homes across the town.



Sticky Toffee Pudding with tablet ice cream

A classic favourite across the world, our version is served with tablet ice cream. First noted in Scotland in the 18th Century, tablet has a harder, grainier

texture than fudge making it perfect for crumbling into/onto Rizza's Gold Top ice cream. Local whisky can also be added to the tablet.

Rice Pudding optionally served with star anise-spiced and vanilla plums

Milk puddings have always been popular with the

local farming community. Rice pudding or ground rice pudding is served as it comes or flavoured with poached plums or a preserve such as Huntly Herbs hedgerow Cherry Plum Jam.



the town is the menu



Participating venues

Huntly's Signature Menu is available throughout the town at hotels, cafés and eateries.

Huntly Hotel

Gordon Arms Hotel

The Castle Hotel

Park Lane Café

Dean's Cafe & Bistro

The Larder

The Merry Kettle

Destiny Cafe

Tesco, Huntly

...and more!



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