

The Balmoral – Great Gourmet Escape

The Balmoral – part of the Rocco Forte Collection – is making the most of this rich abundance of superb gastronomic delights on their world-famous doorstep by offering their guests the opportunity to forage for funghi, pick their own berries, dive for delicious scallops or catch the freshest fish in their very own Great Gourmet Escape.

As The Balmoral's number one restaurant's manager Gary Quinn explains: "Scotland's larder is world famous and we always strive to use the freshest and most local ingredients available to us. In recent times, our guests have shown more interest in where our ingredients are sourced so we decided to offer them opportunity to show them, and go one step further in a culinary experience that takes them from nature to their plate."

The award-winning concierge team at The Balmoral can arrange a variety of exclusive foodie trips for their guests, working with the hotel's acclaimed food suppliers for private trips or with elite foragers. Self-proclaimed 'Forage Rangers', Fiona Houston and Xa Milne offer guests the chance to forage in urban Edinburgh bespoke trips or pre-arranged tours throughout the year. Foragers can expect to pick a plethora of edible plants in the most unexpected places, including the picturesque Union Canal walkway.

Slightly further afield is Scotland's oldest family farm – the Carmichael Estate. Established in 1292, just outside Biggar, Lanarkshire, this family-run estate boasts some of the finest award-winning venison, beef and lamb in Scotland. Visitors to the farm can enjoy the 'Carmichael History Estate Walk', a tour of the farm with a little bit of a history lesson thrown in. Also available are delicious jams and chutneys, cheese and other seasonal produce to take away and enjoy at home.

Considering its location right in the heart of Scotland's capital city, it's easy to forget how close to the sea The Balmoral is. But just a couple of miles away, in the scenic Firth of Forth, you can find plentiful mackerel, cod, pollock and coalfish. Guests can take full or half day fishing tours of the Forth, from South Queensferry taking in the beautiful views, spotting Scotland's diverse wildlife and touring the islands including the historical Inchcolm island.

And then, of course, there is restaurant number one's acclaimed food suppliers. The Balmoral can organise farm visits to their beef and lamb supplier, as well as their wild salmon experts.

Once guests have seen for themselves what Scotland's extensive larder has to offer, they can then sample the fresh, seasonal and local delights at Michelin-starred number one restaurant. The multi-award winning Chef Craig Sandle is at the helm of a kitchen that prides itself on using the finest and freshest Scottish ingredients.

Craig says: "Edinburgh is home to good food and this city – and our nation – is bursting at its culinary seams with the finest fayre. It is a food lover's dream destination. It comes as no surprise that Edinburgh is the best place to eat in Scotland and number one is one of the best places to dine, as recognised in the Good Food Guide."

The Balmoral's Gourmet Experience offers a luxury overnight stay in a superior room with full Scottish breakfast, a bottle of Bollinger on arrival and an exclusive six course tasting menu including wines, at number one. Prices start at £515 per room, exclusive of private external culinary trips. Or, add on another day for as little as £190 and sample a few of the culinary delights available in Edinburgh.

To book, contact the Balmoral on 0131 556 2414 email reservations.balmoral@roccofortecollection.com