

Special Christmas Eve dinner served up at STEAK



For the third consecutive year running, Executive Head Chef Jason Wright and his team from Steak restaurant in Edinburgh hosted their renowned Christmas lunch for the homeless of Edinburgh on Christmas Eve.

Steak restaurant once again teamed up with a few local charities and their local food suppliers to offer a traditional Christmas lunch for the homeless of Edinburgh as a way of giving back during the festive period.



Hosting the event on Christmas Eve, Head Chef Jason Wright and his team of Chefs and Management who volunteered their time which was unpaid worked together to prepare and cook a traditional Christmas lunch.

Serving a three course menu including turkey with all the trimmings, followed by Christmas pudding, Jason Wright teamed up with his well known local food suppliers to serve the feast for the homeless of Edinburgh. Also in attendance on the day was the Lady Provost who wanted to show her support. She joined Chef Jason Wright and team from 1pm and was on hand to help wherever she could.

The restaurant offered meals for over 150 guests on Christmas Eve from 12 noon throughout the afternoon with separate sittings, working closely with select homeless charities and groups within the city. These charities include 6VT, Bethany Christian Trust, Cyrenians Charity and Trussell Trust, inviting a range of adults, families and children to enjoy Christmas lunch.

Steak's main food suppliers kindly donated all of the food for

Christmas Eve including Gary Welch from Welch fishmongers, Peter Flockhart from Campbell's Prime Meat, Central Produce and John Bastianelli for his famous Christmas puddings.

Jason Wright, Executive Head Chef of Steak Edinburgh commented: "We were delighted to continue to work together with local charities and our regular food suppliers of the restaurant to offer Christmas lunch to the homeless of Edinburgh, to those who are maybe not as fortunate to enjoy Christmas. We decided to host this as a way of giving back during the festive period three years ago and we had such an amazing response and feedback from everyone involved that it is something I want to do year after year. We have the restaurant, location, staff, Chefs and food and we couldn't think of a better way to work together on Christmas Eve."

