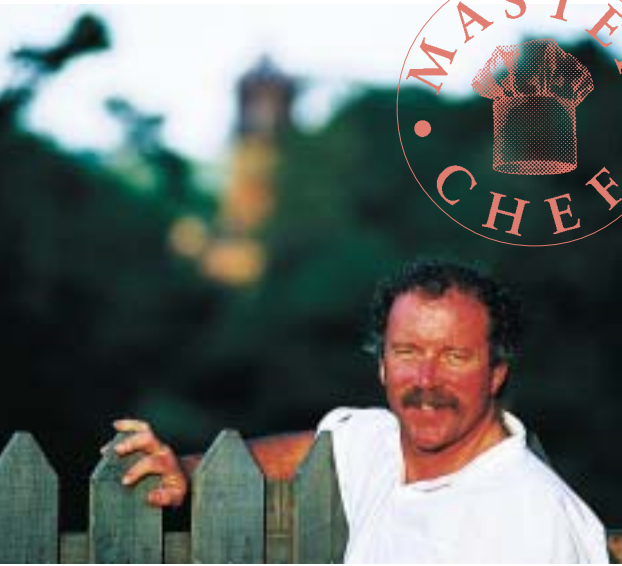


Masterchef 1994



Hello I'm Gerry Goldwyre

Twenty minutes from Edinburgh there is an 1879 water tower, 120 feet tall. I'm an architect, and I enjoyed making it into a home for my wife Susan and myself.

Then I renovated the house next door. I started with the kitchen, designing it precisely as I wanted it, for cooking, and for demonstrations of cooking. There is a reception room, and a dining room with twelve places.

This is not a traditional restaurant. You book me, and the place, for lunch and/or dinner. You bring family and friends; or a team of colleagues from work; or some selected clients. (Seminars seem to work very well here.)

I will cook for you while you relax, eat and drink. And you will enjoy total privacy.

## Wine

I don't sell any wine. We both love it with a passion, but our clients come for so many different reasons, often seeking specialist wines, that we could not maintain a wide enough cellar.

For your special occasion, I suggest that you choose your menu with me, and buy your wine from your own supplier. Or seek Susan's guidance. She keeps a close eye on this very active market: she will cheerfully advise on wine merchants, off-licence chains and the livelier supermarkets. You save a lot of money. And I refuse to impose a 'corkage' charge.

## Costs - or how long is a piece of string?

Some of my regular business clients simply tell me to get on with it, then send them the bill. You will probably have to budget, and I certainly do! As a rough guide, most of my clients currently pay £40 to £50 per person.

## Demonstrations and classes



Recipes, they say, are like road maps; they give directions, but you must know where to stop. Cooking should be fun, and the more you learn the more confident you will become. Yet nobody ever knows it all - a fact which I have confirmed working with top chefs of Britain, the USA, the Middle East, Australia, and the Seychelles.

I probably get more satisfaction out of giving informal tuition than from any other part of the business.

Come for the day and learn the tricks of the trade. Then return in the evening to enjoy the fruits of your labour.

### Day tuition

£40 per person

### Other structured classes

By arrangement

In 1998 we built a garden gazebo adjacent to the water tower and the restaurant. The gazebo holds around 20 people for buffet style entertaining for business groups. I can also barbecue for you in the surrounding garden area and if the rain should fall



the gazebo will provide a welcome shelter. Winter barbecues sound like a contradiction, but, with the wood burning stove in the gazebo, this could be the ultimate exclusive dinner party to impress your friends and family.



**Courses** Dining at home is a joy for some and agony for others. Many have expressed extreme satisfaction after *their partners* have attended my courses. I provide Gift Vouchers - the idea being that the lucky recipient becomes a chef for the day.

## Courses for Men

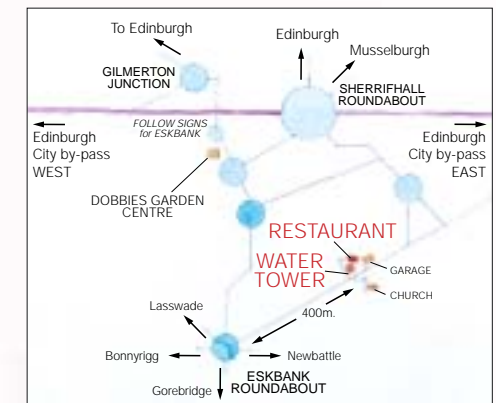
These days the New Man often enjoys cooking, and wants tuition. Some are delighted to join a mixed group, but others prefer men-only classes. Let me know, and I'll see how we can make up a class - better still, start your own group of twelve. Gift Vouchers are or course available.

## Accommodation

If you are drawing people together from distant parts, they will need somewhere to sleep the night - and in any case, people don't want to drive home after a good dinner. I have made attractive arrangements with some top Edinburgh hotels - and with some of the finest bed-and-breakfast places in all of Scotland, a hundred yards from us in Eskbank.

## Transport

Taxis are now very good at finding The Water Tower, and mini-buses abound. I can arrange good rates on both.



## The Water Tower

The house has won a stack of awards. If you - or your clients - have an interest in it, give us some notice and we'll happily show you around.

## Some days I cook for 200

On days when I'm not booked for other clients. I'll gladly cook food for 10 to, say, 200 people. This is to eat in your own home - from dinner party to wedding.



## Corporate Entertaining

Who in a company gets asked to arrange 'the next event'? There seem to be few rules which is daft, since the arranging calls for considerable knowledge and skill, and the results can be very important.

If you're the lucky person, insist on a good brief. You need it, and people are glad to give it. It may be a light-hearted feast for your regional sales team; or it may be a solemn seminar. It may be a visit from your own Directors and Chairman - or those of a company you might merge with. Twelve is our maximum.

Best of all, though, is that your visit will be *private*.

### Discounts

The problem is that you are trained to ask for them, but I don't run the kind of business that can afford them. For *regular* bookings though....

### Seminars

The reception room works well for seminars. Training and seminars can, I'm told, be fully deductible for tax purposes. And I am not registered for VAT.

*Please give me a call.*

Gerry Goldwyre  
The Water Tower  
Cemetery Road  
Eskbank  
EH22 3DL

Tel 0131 660 4865

## This is not a menu

It is a fairly random list, of the things I most enjoy cooking. Please ask me for the full list, or add anything you wish to it. Please find out if anyone in your party is vegetarian (Vegan or fish-eating) or suffers from any food allergy. This is a small task for you, but it could wreck the evening - theirs, yours, mine.

If pressed I would confess that interesting seafood and soups that explode with flavour are our specialities.



## Selection of dishes

### Starters, Soups, Appetisers and Intermediate Courses

- Sweet potato and sesame soup with toasted coconut
- Sautéed duck liver, baby spinach, warm balsamic olive oil dressing
- Smoked salmon and roseval potato and rocket salad with garlic croutons and dill sour cream
- Roast red onion soup with goats cheese croutons
- Tabbouleh salad with apple and plum compote
- Sweet potato, smoked bacon brûlé, tomato and coriander salsa
- Tempura batter vegetables with Thai dipping sauce
- Mixed lentil and fennel salad
- Pear and chilli sorbet - features regularly. Sounds weird - try it!



*A good cook is a sorcerer who dispenses happiness. (Elsa Schiaparelli)*

*Do not be afraid to talk about food. Food which is worth eating is worth discussing. (Marcel Boulestin)*

### Main Courses

- Seared scallop with red pepper and coriander sauce verge
- Pepper crusted rib of beef with horseradish mash and an onion gravy
- Chilli crusted cod, sweet potato mash, roast vegetables
- Black bean crab burgers, bean sprouts, roast hot pepper, spring onion, sesame seed dressing with lemon grass rice
- Roast breast of chicken, crispy chorizo apple and plum compote
- Pine crusted turbot, roast pepper, couscous and shrimp sauce
- Steamed halibut, Goan stovies, slow roast tomato and coriander and lentil sauce
- Warm salad of roast squid, prawn and scallop with smoked Parma ham crisps and a hazelnut and slow roast tomato dressing
- Chillijian crusted Marlin with buttered new potato and samphire

*A man seldom thinks with more earnestness of anything than he does of his dinner. (Samuel Johnson)*



*The greatest animal in creation, the animal who cooks. (Douglas Jerrold)*



*The true cook holds in his palm the happiness of mankind. (Norman Douglas)*

## Desserts and Puddings

- Vanilla and chocolate pots with strawberry crisps and an orange sauce
- Ginger ice cream with steamed rhubarb in a truffle tuille basket
- Crème brûlée, fresh mango and pineapple, coconut sauce
- Sourdough waffles with raspberries in a crusty Italian meringue shell
- Pink grapefruit, orange and passion fruit terrine with caramelised apple tuelles
- Chocolate orange pot, vanilla ice cream and fresh orange
- Chocolate and prune mousse, armagnac sauce and almond waffles

*Gave up spinach for Lent. (F. Scott Fitzgerald)*

## Breads

- Sourdough
- Focaccia
- Sweet chilli corn muffins

## Salsas

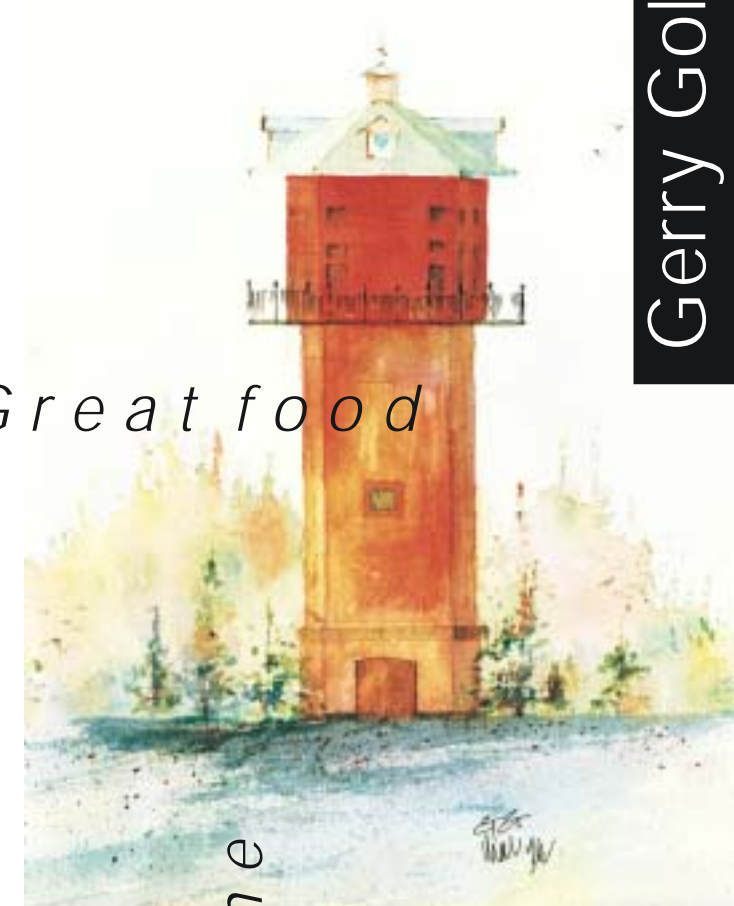
- Tabbouleh
- Japanese pickled ginger
- Corn & green chilli

## Canapés

- Chorizo/black pudding with feta cheese
- Toasted chilli with taco
- Coriander coconut tartlets

*One symptom of the decline of culture in Britain is indifference to the art of preparing food. (TS Eliot)*

## Great food



## Good wine

Total privacy

and, if you like, terrific cooking classes

Gerry Goldwyre