



*Celebration  
Gala Dinner*

*with Steven Doherty*



Steven Doherty became the first Briton in history to run a three-starred restaurant. He was in charge for four years, maintaining the incredibly high standards needed. Working as the head Chef at Le Gavroche for Albert Roux, cemented Steven Doherty's status as a legendary chef.

Through the Young Highland Chef competition by Albert Roux, re-launched as Scottish Highland Chef with the Master Chefs of Great Britain at UHI Perth, Steven Doherty has developed a close working relationship with our students and rewarded them with this Celebration Gala Dinner, leading the students to cook and serve a great classical menu to celebrate the students end of academic year and the success of the Scottish Highland Chef Competition.

Prosecco or Nosecco on arrival

AMUSE BOUCHE

**Velouté à l'Ail de Sauvage d'Ecosse**

Local Wild Garlic Velouté and Haggis Bonbon

ENTRÉE

**Coquille St. Jacques a la Parisienne**

Scallop classically served in the Shell,  
Gratinated with Duchesse Potatoes

Wine pairing: Azevedo, Vinho Verde Alvarinho Reserva

PLAT PRINCIPAL

**Ballontine de Poulet a la Bourguignon**

Chicken Filled with Mousseline,  
Bourguignon Style and Spring Vegetables

Wine pairing: Les Vignes de L'Eglise, Merlot/  
Grenache IGP Côtes de Thau

DESSERT

**Soufflé Milanaise**

Chilled Lemon Soufflé Laced with Limoncello  
and Crisp Butter Almond Tuille

PETIT FOURS

Coffee, Rich Chocolate, Florentine and Pâte de Fruits

## Hosts

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**Steven Doherty**  
Chef de Cuisine

**Jill Elder**  
Sector Development  
Director,  
UHI Perth

**Dr. Margaret Cook**  
Principal,  
UHI Perth

## Sponsors

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## Stakeholders

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