

MORAY SPEYSIDE FOOD & DRINK EXPERIENCES

PRODUCED BY GHILLIE BASAN
FOOD TOURISM AMBASSADOR FOR MORAY

TASTE OF MORAY
SPEYSIDE



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GUT FEELINGS EXPERIENCE FINDHORN **i**

ALL YEAR ROUND



Come along to Gut Feelings HQ to learn the wonders of fermentation with Hannah Taylor, a passionate educator and Founder of Gut Feelings Kombucha. Follow the sounds of the waves and seagulls to the picturesque seaside village of Findhorn where Hannah's Kombucha Microbrewery is based. In this experience Hannah will teach you two different methods of vegetable fermentation, sending you home with two jars that you will prepare together. Throughout, Hannah will talk you through how fermented foods aid in gut health and the microbiological magic that is happening both inside the jar and in your gut! You can enjoy a glass of the season's Kombucha while you prepare your vegetables.

Duration: 2 Hours

Contact: gutfeelingskombucha@gmail.com

(for prices and availability)

GUT FEELINGS

BOOTLEGGERS



BOOTLEGGERS LIVE MUSIC & SEAFOOD PLATTER EXPERIENCE **HOPEMAN 2**

SUNDAYS: ALL YEAR ROUND

If you are a fan of live music and fresh seafood, this experience is for you. Built from shipping containers, Bootleggers Bar & Grill with its relaxed vibe has become an exciting foodie hotspot on a beautiful stretch of the Moray coast. Sundays offer an experience like no other - the freshest seafood presented on a platter with live music from talented local musicians. Owned by Barry and Ruth Scott, Bootleggers offers you a real taste of Moray - sometimes with dolphins, seals and the northern lights on the horizon.

Duration: 2-3 Hours

Contact: ruth@thebothy.co.uk

(for prices and availability)

RISING ROOTS EXPERIENCE
SHEMPSTON FARM, DUFFUS 3

MAY TO OCTOBER

This unique experience blends the grandeur of history with modern vertical farming. Daniel Oliviera, the founder of Rising Roots Microgreens, will welcome you up the sweeping steps and through the front door of 18th century Shempston House to enjoy a bowl of colourful microgreens on the terrace overlooking the groomed lawn. While you taste the edible flowers and crunchy shoots, swirled down with locally produced kombucha, he will give you a brief talk on the concept and ethos behind this style of organic farming with its emphasis on zero waste and healthy living, before guiding you through his innovative and inspiring indoor farm.

Duration: 1 1/2 Hours

Contact: info@risingrootsmicrogreens.org

07719 512804

(for prices and availability)





GORDON CASTLE

GORDON CASTLE WALLED GARDEN SENSORY EXPERIENCE **GORDON CASTLE WALLED GARDEN, FOCHABERS 4**

JUNE TO OCTOBER

Gordon Castle Walled Garden was created over 200 years ago when the Castle was the principal seat of the dukes of Gordon. In the last 10 years it has been lovingly and expertly restored to its former Victorian and Edwardian glory and is one of the few working kitchen gardens in the country. This unique 'Sensory' experience offers you the opportunity to enjoy an informative guided tour of this special, historic garden with Head Gardener, Ed Bollam, or with the owner, Zara Gordon Lennox, while you smell, touch, feel and taste different herbs, fruits and flowers and collect botanicals for your complimentary glass of Gordon Castle Gin & Tonic amongst the flower beds and birdsong.

Duration: 2 Hours

Contact: zgl@gordoncastle.co.uk

07803 97788

(for prices and availability)

BYERS FARM



FAMILY FARM, BARLEY FIELDS & WHISKY MAKING EXPERIENCE **BYERS FARM, FOCHABERS 5**

ALL YEAR ROUND

The story of whisky production begins with barley. So, join farmer, Bill Smith, for a walk through the barley fields cultivated for the production of The Glenlivet and Aberlour malt whiskies on the banks of the picturesque River Spey. The family farm also rears sheep, pigs and cattle so Bill will explain the dedicated relationship between agriculture and whisky, the environmental and conservation work carried out on the farm and he will show you the machinery used for cultivating and harvesting the magical barley. This experience should be the start of any whisky tour to get an insight into the magic of whisky making from the farm soil to how the barley is used and a taste of the matured spirit from the bottle.

Duration: 1 1/2 Hours

Contact: helen@byresfarm.co.uk

07773 112732

(for prices and availability)

CULLEN SKINK EXPERIENCE BUCKIE HERITAGE CENTRE & CULLEN 6

ALL YEAR ROUND

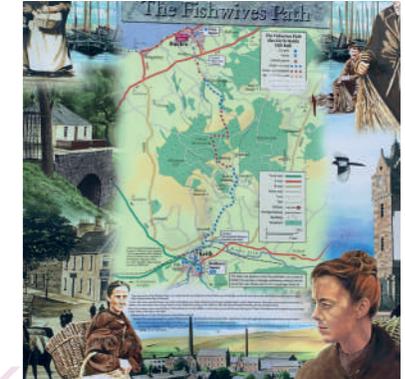
Moray's Coastal Trail offers a unique insight into the fishing heritage of the region with Tugnet Ice House at Spey Bay and the Buckie & District Fishing Heritage Centre. For this experience, a guide will walk with you along a portion of the Fisherwife's Walk to the Buckie Heritage Centre where you will hear about the women who carried their men to the boats so they didn't get their feet wet, the 'herring girls' who followed the fishing boats to gut and pack the herring, and the traditions of Cullen Skink. A little further along the coast at Cullen, a bowl of Cullen Skink, prepared by the Cullen Skink Champion, awaits you at Lily's Café (it can also be brought to you on the beach) or you can join Caroline Ronald at the Royal Oak to learn how to make it.

Duration: 3 Hours

Contact: lizashworth@gmail.com

078132 06565

(for prices and availability)



CULLEN SKINK

CHIVAS WHISKY BLENDING EXPERIENCE **STRATHISLA DISTILLERY, KEITH 7**

ALL YEAR ROUND

Imagine making your own blended Scotch Whisky! Imagine taking a small bottle of your own blend home to show your family and friends. Well, you can do just that at the oldest distillery in Speyside in the market town of Keith. Oozing traditional charm, Strathisla Distillery is where the single malt at the heart of Chivas Regal is made and where you will be given the opportunity to explore 5 different whisky flavour profiles – fruity, citrus, creamy, smoky, floral – to create your very own blend to take home in a 20cl bottle. This is a truly unrivalled and interactive experience, which can be extended to include a tour of the Distillery to make your visit complete.

Duration: 1 1/2 Hours With The Tour

Contact: strathisla.admin@pernod-ricard.com

01542 883044

(for prices and availability)



STRATHISLA

GOAT CUDDLING, HAGGIS & WHISKY EXPERIENCE ELCHIES FARM, NEAR ABERLOUR 8

MARCH TO NOVEMBER

Have you ever thought of cuddling a goat and enjoying a dram at the same time? At Elchies Farm on a hillside above the River Spey, Julie Comins and her husband, Brian, the owners of Scotland's largest goatherd, will give you the opportunity to do just that. As you wander amongst the goats, sheep and alpacas and meet the characters, you will discover that some love to rub noses and cuddle, the furry kids like to chew your hair, others chat and follow you around. This delightfully, interactive experience includes a visit to the on-site food hub, where the meat and wool of the animals are sold, and to the shelter of a hut to enjoy delicious, home-made goat haggis on hot buttered toast with a Speyside dram. Soft cuddles and nuzzles, tasty haggis and a warming dram make this an utterly unique and memorable experience.

Duration: 2 Hours

Contact: julie@elchies.co.uk

01340 810844

(for prices and availability)



ELCHIES

DRAM QUEEN, FIELDS OF FLOWERS & SMOKED SALMON EXPERIENCE
ALTON, CARRON, NEAR ABERLOUR 9

MAY TO OCTOBER

Join Dram Queen, Ann Miller, on the family farm for this special whisky tasting experience in her dram room, followed by an inspiring nature walk through fields of wild flowers to a picturesque pond for more whisky tasting with locally smoked salmon. Now independent, Ann was an International Ambassador for major whisky brands has a deep and interesting knowledge of Scottish history. Over the drams she shares the story of how the farm changed from growing barley for whisky to providing habitats for insects, birds and other wildlife plus many entertaining anecdotes.

Duration: 2 1/2 Hours - 3 Hours

Contact: annshirleymiller@gmail.com

07909 687645

(for prices and availability)

DRAM QUEEN



FORAGING, TRADITIONAL SKILLS & WILD COOKING EXPERIENCE CAIRNGORMS NATIONAL PARK 10

MARCH TO NOVEMBER

Immerse yourselves in the outdoors and nature for this unique experience with Survival leader, Zeki Basan. He will take you on a nature walk to forage and to collect tinder and rushes so that you can learn traditional fire lighting and how to cook wild food in a rock oven. Along the way you will gain knowledge about how our ancestors survived in this environment and how you, too, could survive off the land. This physical and interactive outdoor experience will equip with you with an understanding of our natural environment and memories you will never forget.

Duration: A Full Day

Contact: basanzeki@gmail.com

075866 11899

(for prices and availability)

FORAGING



WHISKY FOOD SAFARI EXPERIENCE CAIRNGORMS NATIONAL PARK II

ALL YEAR ROUND

Join author and broadcaster, Ghillie Basan, for this unique, curated whisky and food pairing experience exploring wild and local ingredients as well as spices to take you an unforgettable flavour journey. This experience is both interactive and inspiring and has drawn in visitors from all the over the world. It takes place in Ghillie's home where she welcomes you with a dram and guides you through a series of tasters to pair with Speyside whiskies. Stories, laughter, banter and memory making are all part of this relaxing experience.

Duration: 4 Hours

Contact: ghilliebasan@hotmail.com

07788 202093

(for prices and availability)



WHISKY



WELLBEING

WILD FITNESS, WELLBEING & FOOD EXPERIENCE CAIRNGORMS NATIONAL PARK 12

APRIL TO NOVEMBER

If you enjoy being outdoors and challenging yourself physically, or you are simply looking for a nature and wellbeing experience you will enjoy your day with leader, Yaz Basan, who uses the wild landscape for fitness, inspiration and stimulation. The hills, rocks, trees and peat bogs are used in imaginative ways, individually and in teams, and after a fresh water plunge, you will tuck into a selection of healthy seasonal dips and salads in a barn with a stove to keep you warm, or outdoors if the sun is shining. This unique experience offers you the chance to explore the natural landscape in a different way whilst having a laugh and time to relax. A yoga session can be added to this experience to make it even more relaxing!

Duration: A Full Day

Contact: yazziebasan@gmail.com

07780 476303

(for prices and availability)

For more information on
these products and more,
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