

Black Isle Butcher keeps Celeb chef happy

Rosemarkie butcher Gordon Moir had plenty to beef about recently after "chewing the fat" with celebrity chef Gordon Ramsay.

The Black Isle butcher is the sole meat supplier to the prestigious restaurant at the Glenmoriston Hotel in Inverness. The exclusive eatery was picked by world-famous Gordon Ramsay as one of the restaurants to feature in his forthcoming TV series and filming began in February.

As part of the show, Gordon Ramsay- who has a reputation for having a short temper in the kitchen - met up with Gordon to discuss the meat which he supplies to the Glenmoriston.

I got on with him very well, " reported Gordon Moir this week, " He wanted to know where the meat comes from - 99 per cent of my meat is Ross-shire reared - and how I treat it. I hang my meat for three weeks before sale which supermarkets don't tend to as it loses weight when it's hung - it's one of the reasons you're better off buying from a local butcher."

Gordon Moir also supplies meat to Cafe One in Inverness and talks daily to the Highland Capital's top chefs about their requirements.

"Obviously it's good to win praise from a celebrity like Gordon Ramsay," said Gordon this week," but the important thing is that the chefs whom I supply week after week are happy with the meat."



Gordon Ramsay at Inverness Caley Thistle's first SPL game in the Highlands 29th January 2005.

The Glenmoriston Hotel is considered to offer one of the best 12 menus in Britain by the catering industry's top magazine Caterer. It features in the Egon Ronay Guide and its chefs comes from Michelin Star restaurants in France.

Gordon Moir who has been a butcher in Rosemarkie for two years, after working at his brother's butcher shop in Grantown on Spey, met up with Gordon Ramsay again last week, when the celebrity was back for a quick follow-up visit to the Glenmoriston.

"I'm into kick boxing and he's into running, so we had a bit in common."