Does the 'Auld Alliance' between Scotland and France still exist?
Mais oui, bien sûr!

You now have the unique opportunity, as a friend of The Food Trust, to enjoy living culinary proof of the Alliance's existence.
The 2011 Food Trust of Scotland's St Andrews Lunch will be celebrated on Sunday the 27th of November at 12.30pm for 1.00pm. You'll need to make your way down through the ancient beech woods, to the UNESCO World Heritage Site of New Lanark.
At the hugely popular NL Mill Hotel, Chef Trevor McGuinness has taken some traditional Scots dishes all of which came from original French recipes. In the style of our St Andrews Day lunches, he will be transforming them with his own particular twist.
Nichola Fletcher, the Auchtermuchty deer-farmer whose extraordinary food books - 'Charlemagne's Tablecloth', 'Caviar', and winner of the Gourmand World Cookbook Award for her 'Ultimate Venison Cookbook' - devised this Franco-Scottish menu.

Soupe à la Reine - sometimes known as Queen of Scots soup - was described by Meg Dods as 'the fashionable white soup' – it's a delicate pale soup finished with crumbled bread and pullets eggs. David Hume loved to cook it; now savour Trevor's version!
Pigeons provided a useful source of fresh meat in the long Scottish wintertime - when beef and mutton were not readily available. Trevor will make your pigeon breasts melt-in-the-mouth tender by using 21st century *sous-vid*e cooking. He'll serve them with a *Pithivier* made from a *fricassée* of leek and wild mushrooms, a sauty bannock (pancake), and a *Dauphinoise* perfumed with truffle.
Our dessert will be a perfect **Pampurdy** (*pain perdu*) accompanied by rizzers or who knows, maybe grossets.
And to wash it down we of course must have 'Fresche fragrant claretis out of France', as medieval poet William Dunbar described it. Now why did the English have to add sugar to their wine while the Scots did not? All will be revealed and more by our speakers.
Naturally you will hear our renowned Trust Director, Nichola herself, and a Frenchman who has made Scotland his home. He is Jean-Michel Gauffre, Languedocien chef/patron of three of Scotland's finest restaurants, 'La Garrigue'. You'll enjoy his tales of a Frenchman's discovery of how the Scots manage to produce many of the world's finest foods. Even if they may need a little advice on cooking them!
This culinary experience will cost **only £35 pp, (including wines)**, or if you reserve a table for ten you can take advantage of a 10% discount. Just e-mail Mary Cursiter at m.cursiter@btinternet.com or call her on 0131-226-3534 to make your reservation. But please hurry as the St Andrews Lunch sells out quickly.
Hoping to welcome you there,
À bientôt,

Arthur JA Bell
Chairman, Food Trust Scotland.