



Newtonmill House, Angus

Your hosts - Stephen & Rose Rickman

Creating imaginative dishes with fresh local produce is at the heart of Rose's cooking.

Rose was formally trained at the Cordon Bleu Cookery School in London, and continued to work at the Cordon Bleu for 2 years. For eight months she was part of the team of chefs in their famous Cordon Bleu Restaurant.

Angus is well known for its wild game and fresh fish and they form the basis for the dishes that Rose creates. With the traditional walled garden at Newtonmill to supply many seasonal fruits, vegetables and herbs, you are assured of the best in taste and crispness.

Breakfast may consist of oeufs Benedict or Florentine, or poached haddock with eggs from our own hens. There is homemade muesli, marmalade and bread and a special heather honey comb that comes from just up the glen from Newtonmill. Alternatively, porridge with cream and brown sugar, is sure to give you a good start for the rest of your day!



Arbroath Hot Smoked Salmon with lime and tangy split pea hummus