

MEDIA RELEASE



Michelin star chef on the menu aboard Scotland's luxury floating hotel

A Michelin star chef will be stepping aboard Scotland's luxury floating hotel in Edinburgh for three consecutive nights of exclusive fine dining events from 23-25 August.

Conor Toomey, formerly of the Michelin star Condita restaurant in Edinburgh, will be bringing his culinary flair to Fingal with a special set dinner menu in the ship's award-winning Lighthouse Restaurant & Bar.

Permanently berthed in Edinburgh's historic Port of Leith, Fingal is more than a luxury five-star floating hotel. The Lighthouse Restaurant & Bar holds two AA Rosettes for culinary excellence, led by Executive Chef Mark Alston. The unique venue provides a classic setting for diners with all the glamour and style of a superyacht, but with an air of old-world Art Deco luxury ocean liner elegance.

Chef Conor's specially curated set dinner menu will offer a variety of dishes including tartlet of Fingal smoked salmon belly, taramasalata, and dashi keta; as well as Scottish roe deer taco, nameko mushrooms and mustard seed.

Poached East Coast lobster, pickled kohlrabi and claw dumpling, rouille, and bouillabaisse is the starter; whilst the main course includes mead-brined Creedy Carver duck, laminated potato, and smoked golden beetroot purée; as well as duck fat crumpet, confit leg, silverskin onion, and oxalis.

For those with a sweet tooth, the dessert is mille-feuille of caramelised apple, roasted hazelnut, kouign amann pastry, and crème fraîche ice cream.

Born and trained in South Africa, Chef Conor inherited his passion for food from his mother, who was a chef, and his grandfather, who was a hotelier. He has over 20 years' culinary experience, including senior roles at a number of Michelin star restaurants around the UK.

Within just six months of launching Edinburgh restaurant Condita in 2019, Chef Conor was awarded his first Michelin star. At that time, he was one of only three South African chefs to achieve this prestigious accolade.

Commenting on his series of three fine dining events on board Edinburgh's Fingal this August, Chef Conor said:

“I’m delighted to be working alongside Fingal’s excellent Galley Team to present these special three nights of dining experiences for both non-residents and the hotel’s overnight guests.

“We’ve carefully selected the finest quality Scottish produce to create a menu that is bursting with seasonal flavours and complements the classic setting of this world-class dining destination.”

Mark Alston, Executive Chef for Fingal and her sister ship, The Royal Yacht Britannia, said:

“Conor is a highly respected chef in Edinburgh, the rest of Scotland and beyond, so it’s a real pleasure to invite him aboard Fingal for this unique fine dining experience.

“Our restaurant guests will get the chance to appreciate the Michelin star quality of Conor’s cooking in the relaxed setting of our award-winning Lighthouse Restaurant & Bar.

“With all the glamour and style of a superyacht, but with an air of old-world Art Deco luxury ocean liner elegance, Fingal provides a classic setting for diners to enjoy some truly memorable culinary events with Conor and our Galley Team this August.”

Opened in 2019, the former Northern Lighthouse Board (NLB) tender was developed and is managed by the award-winning team of The Royal Yacht Britannia.

Fingal’s 22 luxury guest cabins are each named after Stevenson lighthouses, inspired by Fingal’s rich maritime heritage. The ship is now the ultimate in luxury accommodation and dining with a nautical twist. The ship’s double-height Ballroom and Bridge provide dedicated dining spaces for private events, corporate celebrations and weddings.

Fingal is located opposite the Port of Leith tram stop, which offers a direct and quick transport link between Leith, Edinburgh city centre and Edinburgh Airport.

Earlier this year, Fingal sailed to the top of the world’s best hotels list in the Tripadvisor Travellers’ Choice awards 2024. The ship was singled out by reviewers on the world’s largest travel guidance platform as one of the highest rated hotels on the planet and ‘Best of the Best’ in the UK. The five-star hotel was named Tripadvisor’s No.1 UK Luxury Hotel and was among the best Small and Boutique Hotels in the world by Tripadvisor reviewers, taking first and second place in the UK and Europe lists, respectively.

Fingal was also crowned ‘AA Hotel of the Year Scotland 2023-24’ by the internationally recognised Automobile Association (AA). The AA inspectors singled out Fingal for the top accolade and praised the exceptional quality of the ship’s stylish interior design, meticulous attention to detail, unique maritime heritage, outstanding customer service and fine dining experience.

Chef Conor’s set dinner menu on board Fingal is available between 6pm and 8.30pm on 23, 24 and 25 August only, priced from £95 per person. A paired wine menu is also available.

Advanced reservations are essential. Call Fingal on 0131 357 5000, book through the website www.fingal.co.uk or email reservations@fingal.co.uk

For more information on Fingal, visit www.fingal.co.uk and follow on social media, including Facebook www.facebook.com/fingaledinburgh and Instagram www.instagram.com/fingaledinburgh

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Notes for Editors:

Fingal

- The £5m investment by The Royal Yacht Britannia has seen this classically designed ship transformed to provide the ultimate in luxury.
- Launched in 1963, Fingal, a former Northern Lighthouse Board (NLB) tender was the last ship to be built by the Blythswood Ship Building Company in Glasgow. Like all NLB Ships, Fingal was Leith registered but spent most of her service life working out of Oban for 30 years, followed by her last six working years, based in Stromness, Orkney. She was sold to a private owner who lovingly maintained the ship for 14 years before Britannia purchased the vessel in August 2014.
- The Lighthouse Restaurant & Bar is open to non-residents for Afternoon Tea, dinner and cocktails, reservation required.