

## Media release

Date: Thursday 5<sup>th</sup> September 2024



### **NEW CHEF DUO GET ON BOARD WITH SCOTLAND'S 'HOTEL OF THE YEAR'**

Scotland's 'Hotel of the Year' has appointed a new Head Chef and Restaurant Chef to lead culinary operations on board, including its 2 AA Rosette restaurant.

Permanently berthed in Edinburgh's historic Port of Leith, luxury floating hotel Fingal has quickly established itself as a world-class foodie destination, with all the glamour and style of a superyacht, but with an air of old-world Art Deco ocean liner elegance.

Head Chef Pedro Barreira and Restaurant Chef Andrea Sendon Alonso will now become the driving force behind Fingal's Afternoon Tea and dinner service in the award-winning Lighthouse Restaurant.

Pedro and Andrea both originate from Galicia in north-west Spain, which shares its fame with Scotland for the world's finest quality land and seafood. Gastronomic Galicia has inspired Pedro and Andrea's passion for food and drink from childhood and ultimately to pursue a career in fine dining.

With over 36 years' experience between them, the chef duo now plan to build on Fingal's reputation for culinary excellence and continue to showcase only the best Scottish seasonal produce. In their new roles, Pedro and Andrea will lead a galley team of 14 staff.

The Chefs' latest Afternoon Tea and dinner menus embrace the finest produce from local suppliers, including crab from Belhaven Smokehouse in Dunbar, and wild ingredients from local foragers, Coeur Sauvage.

Pedro's career includes senior roles at The Caledonian, Prestonfield House, Dalhousie Castle Hotel, and Dalmahoy Hotel in Edinburgh, as well as Ballachulish Hotel in the Scottish Highlands.

Commenting on his appointment as Fingal's new Head Chef, Pedro said:

"Growing up in Galicia gives you a real connection with the land and sea. Locally sourced food and drink is very much part of our culture and is something we're extremely proud of. I

hope to continue that tradition and work with Fingal's galley team to create the finest quality Scottish menus that are bursting with seasonal flavours."

Andrea's career journey includes previous roles with The Balmoral, Restaurant Martin Wishart, and Ondine Restaurant in Edinburgh. As Restaurant Chef, Andrea will work alongside Pedro to elevate the menus and share her passion for cooking with the galley team and diners.

Andrea said:

"Originating from the Atlantic coast, I've grown up with an appreciation of local produce and its flavour and freshness, which has inspired my career over the last 16 years. I'm really looking forward to showcasing the best produce from around Scotland on Fingal's seasonal menus."

Andrea added:

"Providing ongoing support, training and development opportunities for our close team of chefs is something I really care about. I'm looking forward to sharing my knowledge with a new generation of chefs, from basic food preparation skills to treating quality local produce with love and building a shared passion for world-class food and drink."

Re-launched in 2019, Fingal was developed and is managed by the award-winning team at The Royal Yacht Britannia.

Scotland's only five-star static luxury floating hotel, Fingal is 'AA Hotel of the Year Scotland 2023-24', as recognised by the internationally respected 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.

Earlier this year, Fingal also 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 ranked the 'Best of the Best' in the UK for luxury. The five-star hotel was also named 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 is located opposite the new Port of Leith tram stop, which offers a direct and quick transport link between Leith, Edinburgh city centre and Edinburgh Airport.

For more information on Fingal, visit [www.fingal.co.uk](http://www.fingal.co.uk) and follow on social media, including Facebook [www.facebook.com/fingaledinburgh](https://www.facebook.com/fingaledinburgh) and Instagram [www.instagram.com/fingaledinburgh](https://www.instagram.com/fingaledinburgh)

**Ends**

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## Notes for Editors:

### Photos

Photos of Fingal's new Head Chef Pedro Barreira and Restaurant Chef Andrea Sendon Alonso are available on Dropbox via link below. Please credit Fingal.

<https://www.dropbox.com/scl/fo/65u6ovf2h4g4yb75tk7dg/AETk12F0bm0a3yaVGfk88s4?rlkey=okkvtzut2kjh2ijd9071b7uv7&dl=0>

### Fingal

- Fingal's Lighthouse Restaurant & Bar will be closed for renovations between 7-21 October. Afternoon Tea, dinner and cocktails will be served in the stunning double-height Ballroom, complete with grand sweeping staircases and feature skylight.
- 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.