



Culinary whiz Moris Mackenzie was Scottish Masterchef four years ago

Cherry Tree Inn, Crawley Rd, Faygate • 01293 851305 • www.cherry-tree-inn.co.uk

Former Scottish Masterchef Chamion

BEAVERING away in the kitchen of The Cherry Tree Inn at Faygate is a former Scottish Masterchef champion.

Moris Mackenzie has had a stellar career, which has included being the head chef at various Hilton Hotels. He also worked at Gatwick Airport for Sodexo where he was catering for 4,500 people a day.

Moris, 46, who hails from the Outer Hebrides, says he is enjoying his time at the 17th century pub, which is based in Crawley Road. He said: "I like doing this type of catering because I prepare everything fresh myself. "It's not a gastro pub. "The specials change depending on what comes in day by day. "We are building up trade all the time."

Moris is also member of the World Master Chef society, which he was invited to join by the European chairman Ross Turner. He has been working at the Cherry Tree for two years where he has added a few Scottish twists to the hearty menu. One of the most popular dishes of the week is roast lamb with skirlie stuffing, which is made from bacon, onions and oatmeal - and it's been selling like hot cakes. Another famous pudding on the menu is Cranachan, which is traditionally served on Burns Night and New Year in Scotland. It is made from oatmeal, raspberries, whisky, cream and honey.

In fact one of the chefs trained by Moris is now featuring some of his Highland dishes at

a two star Michelin establishment in London. Other signature dishes include comforting pies and lamb shanks all freshly made. All food is locally sourced.

The lunch time menu includes baguettes and ploughman's, as well as a good traditional selection of starters, mains and desserts.

There is also a children's menu. Evening meanwhile has tempting starters such as filo prawns with a sweet chilli dip and Scottish salmon with horseradish dressing.

Classics such as steak and kidney pudding put in a welcome appearance as does deep fried cod in beer batter. Afterwards you could look forward to a slice of lemon apple pie or even traditional spotted dick.

The pub is also offering mouth watering Christmas dinners and lunches with plenty of options for carnivores and vegetarians. Moris added: "It's just a passion that's in you. "If you ask any other chef who has been in this trade for as long as I have, it's what we have to do and it's part of your personality - food is the be all and end all."

For more information visit www.cherry-tree-inn.co.uk or call 01293 851305.

by Samantha Clarke

The Cherry Tree Inn offers traditional freshly made, locally sourced food

