

Introducing Chef Thomas Green (Tam)

Born in Ayrshire, Head Chef Thomas Green began his career as a chef within The Hilton Group in London. Classically trained, Tam worked in London for 9 years and cites this as fantastic foundation for his lifetime profession. "The experiences I had there, the buzz, the style, big kitchen brigades, systems, creativity and techniques I encountered still shape and influence the chef I am today".



Subsequently, Tam returned to his homeland and has since worked throughout Scotland and extensively along its east coast. He has enjoyed many successes, helped to define excellent dining experiences and build outstanding reputations for many Hotels and Restaurants. He particularly enjoyed his time at Dalgarnen House, Country Hotel in Kilwinning, Ayrshire. Here he was Head Chef for 4½ years, producing fine quality dining with style and elegance. Tam also names The Old Forge on the Knoydart Peninsula as a highlight within his long career, Head Chef here he had the opportunity to utilise the vast selection of seafood available – it was real "creel to table" cooking always using whatever the catch of the day brought in. "It was a fun and exciting time using the very freshest of ingredients".

Tam loves nothing more than utilising the best of Scottish produce "Simple food using the finest, fresh ingredients" is his mantra. Together with owners David and Lorraine he sources local, sustainable produce as much as possible to create simply great, fresh food.

At the Tongue Hotel we are passionate about showcasing the amazing array of produce abundantly available along this North Coast. Our main suppliers are all local, probably within a fifty mile radius of the Hotel, and always from Sutherland and Caithness. We've tried to source the best quality local produce. We want the best for our guests and we are keen to showcase this spectacular coastline and celebrate the jewels of land and sea. We are mindful when making product choices to consider the quality, the season, sustainability, food miles and support of the local economy.

Tam believes that the food should "speak for itself" dishes should rely on quality of the product and then be enhanced by the skill and flair of the chef. You won't find foams or emulsions here, not even trendy shaped plates, but you will find palate pleasing flavours, carefully constructed dishes, thoughtful menu's and an attention to detail.