

LCNI 2019 Gala Dinner

Wednesday 30 October 2019

Glasgow Science Centre



Menu

Starter

Haggis, neeps and tatties, whisky sauce and parsnip crisps

Vegetarian haggis, neeps and tatties, whisky sauce and parsnip crisps (VE)

Main Course

Slow braised blade of Campbell's prime scotch beef*, horseradish mash, green beans, roast root vegetables and thyme jus

Wild mushroom and sweet potato tian, parsnip velouté, pesto, crème fraiche and parmesan crisp (VG)

Dessert

Lunar white chocolate delice, black sesame sponge and apricot ice cream

Cheese Platter

Selection of cheeses, featuring 'Best Scottish Cheese'*** Arran Blue, coupled with chutney, grapes and homemade Scottish oat cakes

Tea & Coffee

Tea & coffee served with traditional Scottish tablet

Wines

Avenda Sauvignon Blanc, Central Valley, Chile 12%

Avenda Merlot, Central Valley, Chile 12.5%

(VE) Vegetarian

(VG) Vegan

* supplied by Campbell's prime meat butchers

** World Cheese Awards 2017/18 and 2018/19

The LCNI 2019 Gala Dinner is proudly sponsored by EA Technology