



The Hub, Friday 15 March 2013

Menu

Designed by Fred Berkmler & Mark Geenaway
Prepared for you by the Budding Chefs Brigade

Drink on arrival

Sauvignon Blanc, Dourthe N°1, Bordeaux 2011

Amuse bouche

Cured Hake Fillet from the West Coast

Starters

Scottish Larder's Hors d'œuvres

**Scottish Venison and Pork & Black Pudding Pies
Maquereel Pâté**

Scottish Beef Shin Rillettes

Pot of Hot Smoked Salmon & Crème Fraîche

Beetroots Salad & Shallot Vinaigrette

Shredded Celeriac & Mayonnaise

Root Vegetables Macédoine

Main course

**Bourguignon of Scottish
Beef Cheeks 'à l'ancienne'**

Heritage Potatoes Purée & Green Salad

Dessert

'Knot' Chocolate Tart

Coffee / Tea