

HOOSH!

STARTERS

Tower of Haggis, Neeps & Tatties
with a splash of whisky cream sauce

Traditional Cullen Skink
served with warm crusty rolls (Gluten free)

Bacon and Brie Tart
with caramelised red onion and balsamic drizzle

Goats cheese
with glazed baby beetroot and a red onion salad (Vegetarian)

MAINS

Fillet of Hake
*with Mixed Vegetable Fricassee cooked in a light garlic
and cream sauce served with roasted baby potatoes*

Rack of Argyll lamb
*with garlic mash, wild mushrooms & spinach,
sautéed greens and a rosemary & port wine jus*

Wild Mushroom Risotto
topped with Mull cheddar (Vegetarian)

DESSERT

Traditional Scottish Raspberry Cranachan
with homemade shortbread

Selection of Scottish Cheeses
accompanied with Scottish oatcakes, chutney, grapes and celery

Rhubarb Crumble
with custard and a hint of vanilla

COFFEE & TEA

ASSORTED WINES & BEERS



DIVERTISSEMENTS

POST-HOOSH

MASTER OF CEREMONIES

Rick Dehmel

THE STRANGE AND AWFUL

HISTORY OF SCURVY

Bob Burton

THE QUIZ

Joe O'Farrell

THE CONTESTS

Haiku • Limerick

Fiction • Penguin

Paul Davies

FAVORITE PHOTOS

Falcon Scott

SILLY QUESTIONS

Bob Headland

THE AUCTION

John Bonham

PAULINE YOUNG

David Wilson

STRAY REMARKS FROM THE FLOOR

A SING-SONG

David Hirzel





The dining room at Amundsen-Scott South Pole Station.

A Recent Christmas menu at South Pole Station

APPETIZERS:

Smoked Scottish Salmon
Fresh Assorted New Zealand, French, and Dutch Cheeses
Brie en Croute
Muffaletta, Olive Relish
Sundried Tomato and Arugula Pesto Spread
Fresh Crudités

MAIN COURSE:

Beef Wellington with house demi glace
Vegetarian Wellington
Steamed Alaskan King Crab (or perhaps Spiny LobsterTails)
Real Mashed Potatoes
Roasted Mixed Root Vegetables
Fresh Asparagus

DESSERTS:

Pumpkin, Apple, and Pecan Pies
with Fresh Whipped Cream

LE PROGRAMME DE LA SOIRÉE

SouthPole-sium v.2, May 2nd 2015



Charles Green about to prepare penguin steaks aboard the *Endurance*.

AFTER a week of reduced rations—broken only by New Year's Day dinner—they realised that their pulling power was waning, so they returned to regular portions. Even this did not stop the thoughts of foods that had begun constantly to enter their minds. 'We are now almost mad on discussing foods,' Mawson wrote, 'all varieties having a great attraction for us. We dote on what sprees we shall have on return—mostly run to sweet foods and farinaceous compounds.' On 12 January, during their halts, they planned two dinners to be arranged by David in Sydney, one a Scots meal for Mackay, the other the 'Yorkshire Empire Dinner'. That night, each carefully listed the entire meals, the nine-course Scots dinner including such items as 'Grouse baked on toast with toasted crumbs and bread sauce, chipped potatoes' and 'Sheep's head and trotters garnished with carrots, turnips, kale, onions, potatoes.' After his wine list, Mackay noted that 'It is wonderful what a lot we think and talk about our bellies. I could almost eat my Finnskoe.'

Source: Beau Riffenburgh, *Shackleton's Forgotten Expedition; The Voyage of the Nimrod*.