



Food
by ROSEATE



CHEF GARY MACLEAN IN THE HOUSE

An evening of food & wine and all things fine!

17-18 March 2023

Born in Glasgow, Chef Gary Maclean has been at the heart of the Scottish hospitality industry since 35 years. Awarded the prestigious title of Scotland's National Chef, Gary supports the Scottish Government as an Ambassador of Scottish gastronomy, food health and education. He owns a sustainable seafood restaurant called Creel Caught and a Scottish Deli called Soup & Caboodle, Edinburgh. His exemplary journey of the last almost 3 decades has been full of awards, accolades and amazing achievements.

THE MENU

VEGETARIAN

STARTER

Spiced baby carrot, coriander tart

carrot and apricot puree

This dish has been inspired by my son who spends his summers in the garden growing things. I love the combination of coriander and carrots.

INTERMEDIATE

Mushroom, potato and lentil salad

Mushrooms are very popular in Scotland, due to the vast woodlands and frequent rainfall, we are blessed with an incredible array of mushrooms.

MAIN COURSE

Roast celeriac pearl barley

root vegetables, pickled shallots and dill vinaigrette Scottish pakora

This dish is a wonderful combination of big flavours, the addition of some spicy pakoras adds lots of texture and heat.

DESSERT

Shortbread with apple, vanilla and heather honey dome

compressed and pureed apples, apple sorbet and crème fraiche

This dish is very close to my heart, it's a dish from my MasterChef back catalogue. It featured in the critics round of the show and has been served all over the world including Number 10 Downing Street for the Prime Minister's Burns Supper celebrations.

Scottish macaroon and tablet

Embedded in the DNA of all Scots, these traditional desserts are enjoyed by children even today.

NON-VEGETARIAN

STARTER

Trio of salmon

hot smoked, poached and cured

Celeriac apple slaw and tikka masala dressing

A stunning delicate dish prepared with salmon done in three ways.

The twist is the tikka masala sauce. Tikka Masala was invented by an Indian chef in Glasgow in the 1960's.

INTERMEDIATE

Cullen skink

shony seaweed and burnt onion

Cullen skink is one of Scotland's most famous dishes made from smoked haddock, potato, onion and milk.

Cullen is a village in the North east of Scotland. Skink is old Scots for Broth.

MAIN COURSE

Roast saddle of lamb

mini Bridie, green vegetables, lamb fat potatoes, mushrooms and Arran mustard sauce

Scotland is perfect for rearing lamb our rolling hills and plentiful rain make the ideal habitat for world class lamb, I am serving this with a Bridie. Bridie is a Scottish hand-held meat pie originally invented for weddings, originally from an East coast village called Arbroath.

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Chef Gary Maclean is:

Executive Chef at the City of Glasgow College | a Fellow of the Master Chefs of Great Britain | Fellow of the International Institute of Hospitality Management, India | 'Educator of the year 2016' | 'Chef Lecturer of the year' 2017 | inducted into the Scotland Colleges Hall of Fame in 2019 | received the Mark Twain award by the St Andrews Society of New York State | Champion of BBC's Master Chef: The Professionals | Author of Kitchen Essentials: The Joy of Home Cooking, Gary Maclean's Scottish Kitchen, Great FE Teaching and a soon to be launched book called Scottish Kitchen Celebrations.

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