

**Ramon Inglada & Lynda Hepburn**  
Convenor and Deputy Convenor  
ITI Scottish Network  
Email: [convenor@itiscotland.org.uk](mailto:convenor@itiscotland.org.uk)



SCOTTISH NETWORK  
[www.itiscotland.org.uk](http://www.itiscotland.org.uk)

October 2023

## AGM & CHRISTMAS LUNCH



**National Piping Centre**

**30-34 McPhater St., Glasgow, G4 0HW**

**Saturday 2<sup>nd</sup> December 2023**

### *Programme*

10.00 am	Foregather (tea/coffee and biscuits will be available) A longer coffee break to enjoy plenty of networking and catching up!
11.00 am	AGM
12.30 am	Anticipated end
1 pm	Lunch

## *Venue*

National Piping Centre, 30-34 McPhater St., Glasgow, G4 0HW ([map](#)). The AGM will be held in the auditorium on the first floor of the Centre and lunch in the Piper's Tryst restaurant on the ground floor.

Public transport: 5 minutes' walk from Buchanan Bus Station, 10 minutes from Queen Street Station, and 15 minutes from Central Station – straight up Hope Street to the top, opposite the Theatre Royal.

## *Registration*

To register for the AGM, please complete and return the separate registration form by **Wednesday 15<sup>th</sup> November** at the latest.

Please note that it will not be possible to issue any refunds once the registration deadline has passed.

## *Lunch*

We can look forward to a mouth-watering three-course lunch with coffee for £29. Please note that drinks are not included but should be bought and paid for at the bar.

Orders will be taken on the day, but we have included a copy of the menu on page 3 of this notice. When registering, please do specify any special dietary requirements.

The Piper's Tryst restaurant seats a maximum of 40, so we recommend booking early to avoid disappointment.

If you can offer or would like a lift or overnight accommodation, please post a message on the ScotNet e-group, or let Audrey know by emailing her at [alanglassetranslation@gmail.com](mailto:alanglassetranslation@gmail.com)

## MENU

### THE PIPER'S TRYST SAMPLE MENU

**Soup of the Day** (v)

**Ham Hough Terrine**

with side salad and oatcakes

**Classic Prawn Cocktail**

served with buttered bread and lemon wedge

**Garlic Mushrooms** (v)

served on toasted brioche bread  
with a soft poached egg

∞

**Oven Baked Salmon Fillet**

with chive mashed potato, brussel sprouts  
and a pea and cream sauce

**Slow Cooked Daube of Beef**

served with seasonal veggies, mashed potato  
and baby onion jus

**Cumin Roasted Cauliflower Steak** (v)

with hand cut chips and roasted vine tomatoes

∞

**Traditional Christmas Pudding**

with calvados anglaise

**White Chocolate Cheesecake**

served with raspberry coulis

**Apple and Blackberry Crumble**

with vanilla pod ice cream

**Mull of Kintyre Cheddar Cheese Plate**

with Mull of Kintyre oatcakes and winter chutney

∞

**Freshly Brewed Tea or Coffee**

with mince pies

This is a sample menu and may be subject to change.

Please let us know of any dietary requests in advance  
and we will ensure they are catered for.