**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**

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**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

**STRAIGHT TALK FROM THE FLOOR**

A Sing-Song  
David Hirzel
A Recent Christmas menu at South Pole Station

APPETIZERS:
Smoked Scottish Salmon
Fresh Assorted New Zealand, French, and Dutch Cheeses
Brie en Croute
Muffáletta, 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

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.