

the

partners

Tattie Mac's • The Partners Bistro • The Italian Bistro • Issue 1



Tattie Mac's

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The Partners Bistro

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The Italian Bistro

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EDITOR'S LETTER

Welcome



Well folks, after months of planning we are thrilled to present our very first edition of The Partners Magazine! Our customers have always been first and foremost when it comes to our restaurants and we are delighted to be able to give you just a little token of our appreciation. The idea actually came to us after a swell of customers requested our recipes and had to be content with scribbles on the back of a napkin! We decided it would be good to commit some of our favourites to print whilst providing a bit of insight into our philosophy at Partners. We pride ourselves on a commitment to quality dishes made with the freshest ingredients and firmly support locally-sourced Scottish produce. In this first issue, make plans for the festive season with our delicious new Christmas menu on page 8 and exclusive Hogmanay ceilidh invitation at the Partner's Suite to get you in the mood!

This magazine is about sharing our passion for good, honest cooking with you, our valued customers, and we hope you enjoy what we have to offer.

Until next time, bon appétit!

Wonder Web

Socially speaking....

Our Facebook pages for The Italian Bistro, The Partner's Suite, Tattie Mac's and The Partners Bistro are updated daily with all our news, pictures, competitions, special offers and events. We encourage you to post your thoughts and comments here, feedback is essential for us to continue to improve our service!



Click. Book. Enjoy.

Online booking is available for all our venues at www.thepartnersvenues.co.uk

Book Online!

Relaxed delicious dining is just a click away, go on, you know you want to...

Sisterly love

All four of our venues have their own individual flair and dining style. Visit www.thepartnersvenues.co.uk for information about our restaurants and find the perfect location for a cosy dinner, special birthday treat or magical wedding reception.



THE Partners Story

The Partners venues group was set up in January 2009 by business partners Iain McMaster and Andy Hull who wanted to bring great, fresh, modern but accessible food to the people of Glasgow at a decent price.



Trained at The Buttery and October Restaurants in Glasgow and The Miraville in Paris, Iain (the tall one) is a past winner of the Scottish Restaurant Chef of the Year and he has held head chef positions in many of Scotland's best restaurants.

Andy (the small but perfectly formed one) on the other hand is the ebullient front of house who has spent the last 25 years in hospitality, starting out in Manchester at the height of eighties cool, he has made Scotland his home for the last 10 years meeting up with Iain when they worked at the then famous, Black Bull, in Killearn.

While they were slaving over a hot stove and keeping the customers happy they were dreaming of a place of their own and now the dream is a reality with not one but three restaurants and a fantastic party venue in the heart of the leafy West End.

The dynamic duo started with Tattie Mac's in Otago Street, which has now established itself as a firm favourite with the locals, and then moved quickly to acquire premises in Bearsden and finally the old railway station near Bingham's Pond on Great Western Road which they have transformed in to a bustling Italian bistro and event venue.

In case you are thinking that they have done all of this on their own, the pair are by their own admission only as good as the team who surround them and what a team that is!

Daniel Hollern, head chef at the Partner's Bistro in Bearsden, Joe Hollern the head chef at Tattie Macs and Stevie the executive chef at the Italian Bistro, as well as Neil the restaurant manager in Bearsden all worked at the Black Bull with Iain and Andy. In the hospitality industry such loyalty and teamwork speaks volumes.

Having built a chain of incredibly successful restaurants in such a short time is no mean feat so the pair are now concentrating all their efforts on delivering the promise – great, fresh, modern food at a decent price!

Meat Daniel, head chef at The Partners Bistro Bearsden, almost as at home in the great outdoors as he is in a kitchen.



His secret foraging expeditions are legend and the produce he picks regularly features on his specials menus. The recent Wild Food Gourmet Night at Tattie Mac's, where he was previously head chef, was an instant sell out and was covered in several Scottish newspapers.

We spoke to Daniel to find out about his love of food, his influences and inspiration.

I feel that my big breakthrough came when I worked at the Black Bull under Iain (McMaster) and Steven (Caputa, Executive Chef at The Italian Bistro). Working with them honed my cooking skills and built on my food knowledge and supplier focus allowing me to be more creative.

My one big love is wild food - you are always learning and looking for creative ways to incorporate it into dishes. Foraged ingredients are seasonal and have a short shelf life so it's straight from the wild to the table. Provenance is very important to me and all our suppliers know that.

Two Scottish contemporary chefs who I really admire are Martin Wishart and Paul Tamburrini at Hotel Du Vin but really anyone who produces consistently good food on a daily basis deserves respect.

Daniel has shared some of his recipes with us - why not give them a go and re-create that Bistro vibe in your own kitchen.

Neil Campbell - Manager, The Partners Bistro. A veteran in the front of house trade at a young age.



Neil has worked with The Partners since starting out at the Black Bull in Killearn eight years ago. He cut his teeth in fine dining restaurant Poachers Grill, working his way up with attentive and friendly service - a natural in front of house.

Neil then worked with Andy Hull as his assistant manager for five years and was Andy's first choice when he and Iain were looking for a manager to run the friendly, cosy Partners Bistro.

He leads the Partners Bistro team with a passion for great service; 'I believe service should always be informed, welcoming and above all, considerate and focused. The Partners Bistro aims to be an intimate, neighbourhood restaurant with the great food you would expect from city centre dining. I have known The Partners for a long time and we have the same ethos when it comes to customer service. I enjoy building on the great customer base we have here and getting to know our regulars.'



Casserole of Seafood with a Leek, Plum Tomato and Saffron sauce

Serves 4

- | | |
|---------------------------------|----------------------|
| 300g Monkfish and Salmon fillet | 100ml White Wine |
| 20 Mussels | Pinch Saffron |
| 100g Leek | 300ml Double Cream |
| 2 Plum Tomatoes | Tablespoon Olive Oil |
| 50g celery | Chives |

This is a really luxurious dish that I have just introduced to the menu at our recently refurbished bistro in Bearsden. I am passionate about fresh and wild ingredients so I would advise you to buy the best quality fish you can get hold of. The saffron really makes a difference to the flavour so don't be tempted to leave it out.

Peel and finely chop the shallot, finely dice the leek and celery. Cut the chives into 1cm snippets. Wash and de-beard the mussels, as they are going to be cooked in the sauce you must make sure that they are not sandy or the grit will spoil your sauce. Also check them carefully; any open mussels which won't close when you tap them sharply are probably dead so throw them away immediately. Trim and dice the salmon and monkfish. Dip the tomato in boiling water for a couple of minutes; this will make it easier to peel. Peel and quarter the tomato then de-seed and dice.

In a saucepan warm the olive oil then add the shallot, celery and leek, place a lid on and fry until tender, add the white wine and saffron and reduce by half then add the cream bring through the boil and add the mussels. Simmer for 2 minutes until all the mussels are open and then add the monkfish and Salmon and simmer for a further 2 minutes until cooked. Finally add the diced tomato and chives and check the seasoning. Serve with a chive mash and green vegetables. Petites pois or spinach work well with this.

Small portions of this dish make a fantastic starter. Cut out fish shapes from ready rolled puff pastry and serve on the side.

RESTAURANT

The Partners Bistro

Try one of Daniel's delicious recipes for yourself – this one was featured in the Daily Record and was a big hit with the readers.

Baked Fillet of Sea bass with Gremolata and Nicoise Sauté Vegetables

Serves 4

4 Sea bass fillets	100g Green Beans
Splash Olive Oil	¼ Punnet Cherry Tomatoes
6 Sprigs Flat Parsley	4 Anchovy Fillets (optional)
2 Cloves Garlic	Black Pepper and Sea Salt
1 lemon	Small Knob of Unsalted
12 New potatoes	Butter
4 Sprigs Basil	

This is a fabulous dinner party dish and one which was featured at our Dinner Party Cookery night, look out for more of our events on the website.

The concept is loosely based on a salad nicoise but with a twist. Start off with the vegetables as the sea bass will cook very quickly.

For the warm nicoise wash the potatoes and boil in salted water until just cooked, refresh with cold water drain and slice. Refreshing the potatoes in cold water stops them cooking and makes them easier to handle without burning your fingers.

Trim the green beans and cook in boiling salted water for 4 minutes, dice the anchovy fillets, half the olives and cherry tomatoes, shred the basil.

In a frying pan warm a spoonful of olive oil and gently fry the potatoes until golden, add the olives, anchovy and butter and cook for a further minute, now add the remaining ingredients and warm through.

Meanwhile make the gremolata; zest the lemon, finely chop the parsley and crush the garlic clove. Combine in a bowl with a teaspoon of olive oil, sea salt and pepper.

To cook the sea bass fillets score the skin with a sharp knife at 1cm intervals. Rub the gremolata into both sides of the seabass fillet and roast in a hot oven 200C/400F/Gas Mark 6 for 5 minutes until just cooked.

Place the warm vegetables in the centre of the plate and top with the sea bass.

Instead of using Sea Bass you could try the traditional combination with Tuna or it's also very good with Salmon Fillet.



Hot Chocolate Fondant

Serves 4

250g Dark Chocolate
250g Unsalted butter
5 Eggs
125g Caster sugar
50g Plain flour

Chocolate and coffee is a combination which really brings out the best of both. For a really indulgent end to a meal try this spectacular duo, a rich and gooey chocolate pudding paired with an espresso martini this is definitely one for a night in with the girls!

Place the chocolate and butter in a bowl over a pot of boiling water, make sure the water doesn't touch the bowl.

In a separate bowl whisk together the eggs and sugar, once the chocolate has melted combine the two and then whisk in the flour.

Line metal pudding basins with softened butter then fill with the mix and bake at 180C/Gas Mark 4/350F for 8 minutes. Make sure you keep a very careful watch on the timing as the fondant needs to be runny in the middle.

Allow the fondants to stand for 2 minutes then turn out onto the plate. The fondant should be crisp on the outside and runny in the centre.

If you are not built for the kitchen, the restaurant opens daily from 11.00am for coffee, pastries and cakes. From 12 - 5pm pop in for the Express Lunch menu. Pre Theatre is available midday to 7pm Sunday to Thursday (to 6:15pm Fri & Sat), at 2 courses for £11.95 or 3 courses for £15.95. The extensive a la carte menu is available from midday to 10.00p.m with Sunday brunch from 12pm to 5pm.

REVIEW by local resident Kate Cameron

Good things come in small packages



Dining out on a Monday night in Glasgow can be a tricky affair. Vivid memories of the weekend's excesses are usually such that folks are reluctant to leave the cosy confines of the sofa to venture out into the great unknown or, as in this case, a wet and windy West End evening. Restaurants on days such as these are usually lucky to attract the occasional tumbleweed, but I was very pleasantly surprised to find Tattie Mac's on Otago Street abuzz with chatter and the clink of glasses. So far so good.

My dining companion and I were welcomed in to this warm and inviting atmosphere by smiley staff and seated at one of the restaurant's signature driftwood style tables. The whole feel of Tattie Mac's is one of a calm and twinkling arcadian den..... it's certainly one of the city's best kept secrets.

So what about the eats? We were offered a very reasonable Pre-Theatre menu, available Sun -Thurs 12-7pm & Fri-Sat 12-6.15pm, but decided to

be decadent and plump for the A La Carte. To begin with, we were brought complimentary homemade bread that was dense yet moist and accompanied by an aromatic oil olive and aged balsamic dip. Delicious.

To follow this, I ordered a warm goat's cheese tartlet peppered with walnuts, apple and rocket (£5.50). It came as light as a feather and sprinkled with a treacly balsamic drizzle that offset the tang of the apple and the creaminess of the cheese perfectly. My companion went for the poached egg ravioli, shaved asparagus and parmesan (£5.95). Not only did this dish look spectacular, but the pasta was appropriately al dente and encased a flawlessly poached egg that yielded an extremely satisfying molten yolk when cut.

We followed this with the rump of Perthshire lamb, savoy cabbage, pomme fondant, aubergine puree and roast red pepper jus (£15.95) and the roast halibut, crushed peas, potato galette with a chive and caviar buerre blanc (£16.50). I was concerned that my lamb would be too heavy but again I was pleasantly surprised. The plate was an appetising fusion of flavours and textures; tender pink lamb, sweet aubergine and crisp cabbage. What I would call comfort food with a contemporary twist. My companion's halibut was likewise a wise choice – the pearly white fish was melt in the mouth and complemented superbly by the buttery caviar jus and zesty peas.

Amazingly, we were still up for pudding after this veritable feast. And who can blame us when such delights as chocolate roulade with fresh vanilla and cointreau cream, orange syrup and hazelnut ice cream (£4.95) were on offer? It was beautifully presented in velvety chocolate nuggets, pierced with a rich citrus spiciness that my fellow diner was in raptures over. For me, the mark of a good restaurant has always been in the quality of its crème brûlée. I was not disappointed here. My spoon snapped against its caramelised lid to reveal a silky custard treat beneath and was accompanied by a homemade biscuit that was, quite frankly, the best shortbread I have ever tasted (sorry Granny).

We chose the 2009 Botter Pinot Grigio (£17.95) to accompany our repast. Top notes of elderflower and orchard apples were the ideal complement to our delightful dinner.

Tattie Mac's is a local treasure that I will be sure to visit again, especially if their scrumptious shortbread makes another appearance..





THE

Partner's Suite

The Partner's Suite is situated above The Italian Bistro on Great Western Road. With a dedicated events organiser, to coordinate your requirements, The Suite offers flexibility and functionality for a host of occasions such as birthday parties, wedding receptions, office parties and meeting space. The Suite can cater for a 100 guest reception or up to 60 for a sit down meal.

Situated within the restored Kelvinside Train Station, a charming, very finely detailed Italianate villa style building - it is a hidden gem in Glasgow's West End. Vast windows create a light and airy space and a tasteful decor provides a functional room which can be decorated to order.



Weddings

The recently spruced up outdoor terrace and separate entrance makes the Partner's Suite an ideal venue for weddings. Guests can mingle, sip champagne and sample fabulous canapés while the wedding party have their photographs taken outside. The Suite is an ideal size for an intimate wedding party and is handy for the popular marriage suites in the Park area as well as many local churches. Set back from the main road and sheltered by trees the wedding party can arrive discreetly and in style to a warm welcome from their guests and our experienced staff.

Birthday Parties and Surprises

The location of The Suite is perfect for surprise parties. Unsuspecting guests of honour are led towards The Italian Bistro before entering through The Suite's private entrance to the guests lurking upstairs! The outdoor terraced area offers further event space; a great hiding place to surprise those birthday boys and girls.

Food

With Italian Bistro executive chef Steven Caputa on the premises, the Suite can offer restaurant quality food at competitive event rates. Choose from a selection of hot and cold buffet menus from £12 per person or sit-down meals from £21.95 per person, served from the Suite's fully equipped kitchen. We are happy to discuss your requirements and tailor the menu to your event specifications.

An extensive drinks menu is available from the Suite's private bar and drinks packages are available on request. Our barmen are adept at shaking a great cocktail or two so there is a drink for every occasion!

We'll take the weight off your shoulders

The Partner's Suite not only boasts a private bar area, outdoor terrace and private entrance but can organise anything you need to make your party go with a bang. Whether you need props, a sparkly dance floor or technical equipment for a meeting such as projector, flip chart etc, we have the contacts and expertise to make your event work. The Suite is a unique space with many possible uses; we will meet you prior to any booking and discuss how your event will work in the venue to make your birthday, wedding or celebration truly special.

For conference organisers The Suite is ideal for business meetings, training sessions and corporate team building events as well as dinners.

Our conference and events organiser is always on hand to help you make your event a success.

Sample Wedding Menu

TERRINE OF SMOKED SALMON with crayfish
marie rose

or

SEASONAL MELON with berries and raspberry
sorbet

...

CREAM OF CARROT AND CORIANDER SOUP

...

SEARED BREAST OF GRAMPIAN CHICKEN with
dauphinoise potatoes and green vegetable
- red wine sauce

or

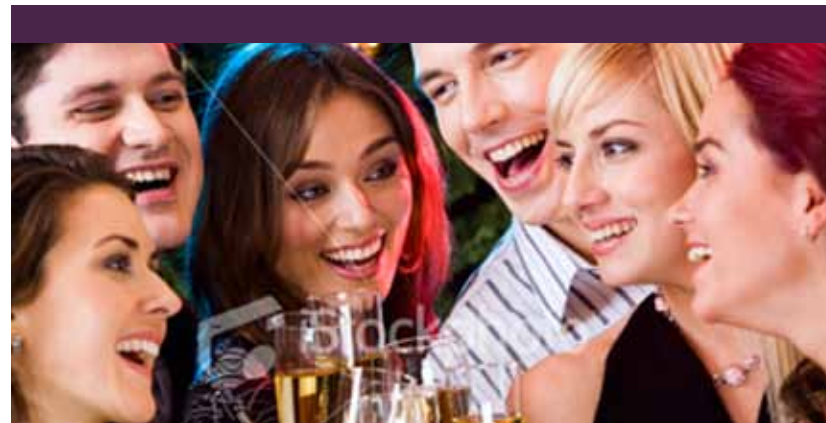
TWICE BAKED MULL CHEDDAR SOUFFLE with
greens and Arran mustard sauce

...

LEMON TART with cointreau oranges and
double cream

...

FRESHLY BREWED TEA OR COFFEE and tablet



THE ITALIAN BISTRO

Steven Caputa



“STEVEN IS AN AWARD WINNING CHEF REGULARLY FEATURED IN THE DAILY RECORD SATURDAY MAGAZINE.”

Authentic Italian food is hard to find outside Italy which is what makes The Italian Bistro so special. Mixing a modern and stylish environment with classic Italian cooking, this restaurant will take you out of Glasgow for a few hours.

Using only the freshest seasonal produce sourced from local markets, executive chef, Steven Caputa, creates flavoursome traditional dishes along with mouth watering main courses. Whilst The Italian Bistro has an extensive pasta menu and a wide selection of stone-baked pizzas on offer, they like to offer something different as well; unlike most Italian restaurants you will find a wide selection of non-pasta dishes and specials to choose from.

Steven is an award winning chef regularly featured in the Daily Record Saturday magazine. He brings a wealth of experience to the kitchen which enables him to create a range of diverse and tasty dishes.

The kitchen in The Italian Bistro starts early each day with the chefs preparing everything fresh in house from the ice cream to the bread which is baked every morning.

This fresh bread is brought to your table as you enter the restaurant along with dipping oil and balsamic vinegar as the front of house team offer a warm welcome and attentive service. The restaurant does not only pride itself on its food but also on the extensive wine list. There is a mix of New World and European wines along with a wide-ranging, keenly priced selection of Italian wines. All our front of house staff are fully trained and can recommend a suitable wine to balance any meal.

The Italian Bistro bar staff are not only very knowledgeable about wines but they can also shake a mean cocktail. Choose from a cocktail menu featuring classics such as Mojito, Cosmopolitan and Mai Tai, as well as delicious and unusual cocktails such as Basilico Grande - fresh strawberries, basil leaves, cranberry juice, Smirnoff vodka, Grand Marnier & Chambord shaken & served in a chilled martini glass, garnished with a twist of black pepper. We have featured some of our favourite cocktails in the magazine for you to try at home.

The Italian Bistro is a restaurant for all occasions; whether a quick lunch, a celebration dinner or simply popping in for some cocktails. A jazz pianist creates a

lounge environment on Friday and Saturday nights and the restaurant boasts free car parking and good transport links via Great Western Road bus routes and Hyndland train station.

The restaurant opens daily from 11.00a.m for coffee, pastries and cakes. A £5 lunch menu offers a selection of pizzas, pastas and sandwiches for those in a hurry. Pre Theatre is available Midday to 6.30pm, Monday to Saturday at 2 courses for £11.95 or 3 courses for £15.95. The extensive a la carte menu is available from midday to 10.00p.m (up to 11.00p.m on Friday and Saturday).



Some of Steven's fantastic Italian recipes for you to try at home...

Spaghetti Carbonara

There are lots of myths about Italian cooking and one of them is that Spaghetti Carbonara is made with lots of cream. In Italy it's made without cream and as a result is much lighter and full of flavour.

Another myth is that Italians only use fresh home-made pasta, in fact in many cases good quality dried pasta is even better than fresh. Look for brands such as DeCecco or Cipriani made from 100% durum wheat, they are more expensive than supermarket own label, but worth it for a special occasion.

Recipe - Spaghetti Carbonara

1 portion dried spaghetti per person
50g smoked pancetta
1 tablespoon olive oil
1 garlic clove
Handful of flat leaf parsley
1 egg
30g parmesan or pecorino
Salt and black pepper

Dice the pancetta, grate the parmesan, finely chop the garlic and pick and shred the parsley.

Bring a large pot of water to the boil with two teaspoons salt. Add the spaghetti and cook until al dente.

Heat a frying pan over a medium-high heat, add the oil and the pancetta and fry until lightly golden.

Add the garlic and parsley and cook for a few seconds, then remove from the heat and set aside.

Drain the spaghetti well, tip into the frying pan with the pancetta, garlic and parsley, add the beaten egg and half the grated parmesan cheese and toss together well.

Season to taste with a little salt and black pepper.

The heat from the spaghetti will be sufficient to partly cook the egg, but still leave it moist and creamy. Serve in warmed pasta bowls, sprinkled with the rest of the cheese.

However remember it is important that you don't serve raw egg dishes to children, the elderly or anyone who is pregnant.

A lovely starter or a light lunch – you choose.

Crab and Avocado Gateau



Serves 4

200g Good Quality White Crab Meat	100g Rocket
1 Avocado	1 Lemon
½ Red Onion	3 Tbs Olive Oil
1 Lime	1 Plum Tomato
1cm piece Red Chilli	Pinch Caster sugar
Tablespoon Coriander	Maldon Sea Salt and Milled Pepper

White crab meat on its own can be a little bland but the addition of chilli, lime and coriander really brings out the flavour and gives it an edge. You should try to get fresh crabmeat from the fishmonger as the tinned stuff really doesn't cut it here. Some supermarkets may have fresh or frozen crabmeat.

Quarter and de-seed the tomato and dice finely. Peel and very finely dice the avocado and red onion. Pick and finely chop the coriander, finely chop the piece of red chilli. You are looking for small dice here not big chunks.

In a bowl mix together the avocado, red onion, coriander, chilli, tomato and the juice of half a lime. Season with salt and pepper, add a pinch of sugar.

In a separate bowl loosen the white crab with your fingers and season with salt and pepper and a little lemon juice.

To make a lemon dressing take 1 tablespoonful of lemon juice and 3 tablespoonfuls of olive oil, season and add a pinch of sugar then whisk together.

To build the gateau place a metal ring or scone cutter in the centre of the plate and half fill with the crab pressing down lightly then fill the remainder of the ring with the avocado mix, remove the ring. Dress the rocket with a little lemon dressing and place on top of the gateau, spoon the remaining dressing around the plate.

Instead of crabmeat you could make this with prawns and use lambs lettuce or baby leaves instead of rocket.

Adding a pinch of sugar helps to take the sharpness out of tomatoes without you even noticing it's there.

And finally one of Steven's authentic Italian desserts

Tira Misu

Serves 4

3 Free range eggs
100g Caster sugar
150g Mascarpone cheese
½ pint Double cream
¼ pint Strong coffee
¼ pint Tia Maria and Amaretto mixed
10 Savoyard biscuits (sponge fingers)
For dusting Cocoa powder

A real authentic Italian dessert which is always a firm favourite in the restaurant but it might surprise you to know that it was only invented in the 1970's. So get out your flares and platforms, stick on some cheesy music and serve up this retro favourite to your friends.

This is the proper way to make it but it involves raw egg and alcohol so make sure you don't let the kids or granny anywhere near it.

Mix the egg yolks and sugar together until pale and creamy then add the mascarpone to the egg mixture. The mascarpone can be pretty thick and difficult to mix but persevere. Whip the cream until soft peaks form and fold into the mixture. Then beat the egg whites until stiff and fold them in to the mixture

In a large dish or in individual glasses, spoon in a third of the mascarpone and cream mixture. Place the espresso or strong coffee, Amaretto and Tia Maria in a shallow dish and stir together. Dip enough biscuits for a single layer in the dish into the espresso mix. Lay them on top of the mascarpone and cream mixture. You have to do the soaking and layering individually as you go or they become too soggy to handle.

Spoon over the next third of the mascarpone and cream mixture, followed by another layer of biscuits. Add the last layer of mascarpone and cream mixture. Chill in the fridge for 2 hours.

Dust with cocoa powder before serving.

Mascarpone is a really versatile ingredient, try stirring it into pasta with some wilted spinach and parmesan or roasted cherry tomatoes.

Instead of Amaretto try a chocolate flavoured liqueur with the Tia Maria.



Italian Bistro Cocktails

Our Barmen at the Italian Bistro are well known for their skills with the cocktail shaker. We recently held a cocktail class to show how to build a mean cocktail at home – why not give it a go.

This delicious cocktail will work wonderfully on a warm summer's day:

Berryovska

Muddle fresh raspberries & 2 limes quartered in cocktail glass. Add 1.5 shot of raspberry infused vodka and ¼ shot of sirop de gomme.

Mix together well with crushed ice and serve in a tall glass garnished with a few more raspberries.

Here's one for the girls – absolutely gorgeous with the Chocolate Fondant recipe featured in this magazine.

Espresso Martini

1 Shot Vanilla Vodka

1 Shot Kahlua

Double Shot of Strong Espresso

Pour a double shot of espresso and chill by adding an ice cube. Put the vodka and Kahlua in a cocktail shaker and add the chilled espresso, shake vigorously. Strain into a cocktail glass and allow the crème to float to the top before serving, this gives the correct texture and flavour.

Great when berries are in season, or use frozen when they are not, here's another fabulous choice from Rory McGinley the manager of the The Italian Bistro

Fragola & Balsamico

Muddle fresh strawberries in a cocktail shaker, add 1.5 shot of Absolut vodka, 1 shot Creme De Fraise and ¼ shot of balsamic vinegar. Shake and serve in a martini glass.



CHRISTMAS

at The Partners

This year at The Partners venues there are a host of Christmas treats for lunches, dinners, evening events and Christmas Day itself. Find all menus and booking details on www.thepartnersvenues.co.uk



The Suite

At the Partners Suite you can dance the night away at our Christmas party nights with a sumptuous three course menu and our resident DJ playing all the best party hits. Choose from a selection of starters such as twice baked smoked salmon soufflé before moving on to roast turkey with all the trimmings, or something a bit different such as wild mushroom, leek and asparagus lasagne. Traditional pudding, artisan cheeses or chocolate fondant rounds up the delicious offerings; three courses plus party is available at £27.95 per head. Book the suite entirely or bring your smaller party along to enjoy the night with others.

Perfect for hosting your office or club's Christmas night out, The Suite offers an enjoyable night in an accessible location.

The Italian Bistro

Offering a twist of Italian with the traditional Scottish Christmas trimmings, book your three course meal at the Italian Bistro for lunch, £21.95 or dinner, £27.95. Starters include plum tomato and buffalo mozzarella salad with extra virgin olive oil, pumpkin and parmesan soup with olive oil and chives; and stornoway black pudding with soft poached egg, seasonal salad and crispy pancetta.

Tuck into a delicious traditional turkey with trimmings or for a taste of the Italian opt for calzone with mascarpone, mozzarella, tomato, parma ham, fresh basil and olive oil. Artisan italian cheeses with black grapes,

celery, homemade bread and crackers, traditional christmas pudding with fruit compote and brandy custard and raspberry and vanilla crème brulee served with shortbread are some of the tempting dessert options.

Tattie Mac's and The Partners Bistro

For Christmas with an intimate, cosy atmosphere book Tattie Mac's or The Partners Bistro. Serving up a lunch at £19.95 which includes amongst options, wild mushroom soup topped with trompette crisps, slow braised pave of beef with creamed potato, and to follow traditional Christmas pudding with brandy custard and cherry compote.

For dinner tuck in to gateau of haggis neeps and tatties with a whisky butter sauce, roast borders turkey with herb stuffing, chipolatas, roast potatoes, seasonal vegetables, pan gravy and cranberry sauce, and crème brulee with shortbread, at just £26.95 for three courses.

Christmas Day

The Italian Bistro and The Partners Bistro will be open on Christmas day and serving a truly festive menu for £45 per head. There's something on this menu to please everyone.

Choose from;

CREAM OF BUTTERNUT SQUASH SOUP
with a parmesan cream

SALAD OF SMOKED SALMON AND CRAYFISH MARIE ROSE
with seasonal salad

PARFAIT OF CHICKEN LIVER

Red onion and pear chutney with toasted brioche

GALIA MELON WITH WINTER FRUIT
and raspberry sorbet

...

ROAST BORDERS TURKEY

Traditional roast turkey with all the trimmings and pan juices

SIRLOIN OF PRIME SCOTTISH BEEF

with parmesan gratin potato, wild mushroom, shallot
and green beans in a barolo red wine sauce

WILD MUSHROOM, LEEK AND ASPARAGUS LASAGNE

Rocket and parmesan salad with truffle dressing

GRILLED FILLET OF HALIBUT

with crushed parsley potatoes, greens and a Lobster butter sauce

...

ARTISAN ITALIAN CHEESES

with black grapes, celery, homemade bread and crackers

TRADITIONAL CHRISTMAS PUDDING

with fruit compote and brandy custard

RASPBERRY AND VANILLA CRÈME BRULEE

served with shortbread

HOT CHOCOLATE FONDANT

with mascarpone ice cream and chocolate sauce

All menus are subject to a £10 deposit per person, bookings are being taken now for Christmas .



Partners Hogmanay

Hogmanay Dinner, Ceilidh and Party

This 31st December, don't be left out in the cold! Come along to The Italian Bistro where you will be welcomed into the warmth by our Piper. Here you can enjoy canapes on arrival followed by a sumptuous four course dinner. Then, party the night away with our ceilidh band and ring in the New Year with a complimentary glass of fizz or dram, and our piper piping in the bells!

7.00pm for 7.30pm till Late. Tickets £55 – on sale now!



A Great Case of Wine

WITH TASTING NOTES FOR LESS THAN £100

Iain and Andy have developed a twelve piece connoisseur wine case which is now available. This case will feature seven white, four red and one rosé wine which have been handpicked by the bold boys, after a trip to Bordeaux.

The case is available for less than £100 and is ideal for parties or as a gift for the discerning wine drinker. Tasting notes are included.

All the wines in the case are featured on The Partners' restaurants' wine list so you can try before you buy!

The wine case is available to purchase from all our restaurants.

White Wines

Pinot Grigio Blush Spumante, Veneto

Soft, dry and well balanced on the palate.

Botter, Pinot Grigio, IGT, Veneto

Dry, soft and well-balanced white with a fruity bouquet.

Catamayor Sauvignon Blanc, San José

Of great class, due to its typicity and strong concentration, this is a unique wine that has won many awards in international competitions. The wine has a full bouquet of tropical fruit and green peppers, whilst on the palate it displays ripe citrus fruit and melon characters.

Trig Point Colombard/Chardonnay, South-Eastern Australia

A popular Australian blend of Colombard and Chardonnay, this wine displays tropical fruit flavours with good length and fruitiness.

Mâcon Blanc Villages, Henry Fessy

From the best village sites around Macon, this ripe, almost buttery white wine is made from the Chardonnay grape.

Picco del Sole Cannonau, IGT Sardegna

This typical variety from Sardinia has a bouquet of ripe fruit and sweet spices. It is well balanced and ideal with red meats and cheeses.

Torreón de Paredes Late Harvest Gewurztraminer, Reserva, Valle de Rengo

A sweet wine made from harvesting Gewurztraminer grapes over-ripe followed by a delicate fermentation and maturation during 12 months in French oak barrels. Golden yellow in colour, with elegant aromas of candied orange and honey, the sweetness on the palate is balanced and refined.

Rosé/ Red Wines

Torreón de Paredes Cabernet Rosé, Valle de Rengo

Bright pink in colour, the wine has aromas of ripe strawberry with hints of jam. Young, fruity and fresh on the palate with well-balanced acidity and a touch of sweetness on the finish

Trig Point Cabernet Sauvignon/Shiraz, South-Eastern Australia

Spicy, berry flavours completed by a touch of mint, dominate this wine. The warm, ripe, savoury fruit results in a soft, rounded palate showing great length.

Torreón de Paredes Merlot Reserva, Valle de Rengo

Matured in French oak barrels for 10 months. A deep red colour with shades of violet. Aromas are of blackcurrant and mulberry with spicy, smoky notes. Good fruit structure on the palate with round, soft tannins.

Robert Skalli Pinot Noir, South of France

Deep ruby red in colour with aromas of bilberry and spice. Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine.

Beronia, Rioja, Crianza

Made from 82% Tempranillo, 14% Garnacha and 4% Mazuelo. The wine is aged 12 months in barrel and 12 months in bottle prior to release. Aromas of vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich and powerful finish.



TATTIE MAC'S

Rebecca Griffiths

Rebecca Griffiths - Manager, Tattie Mac's

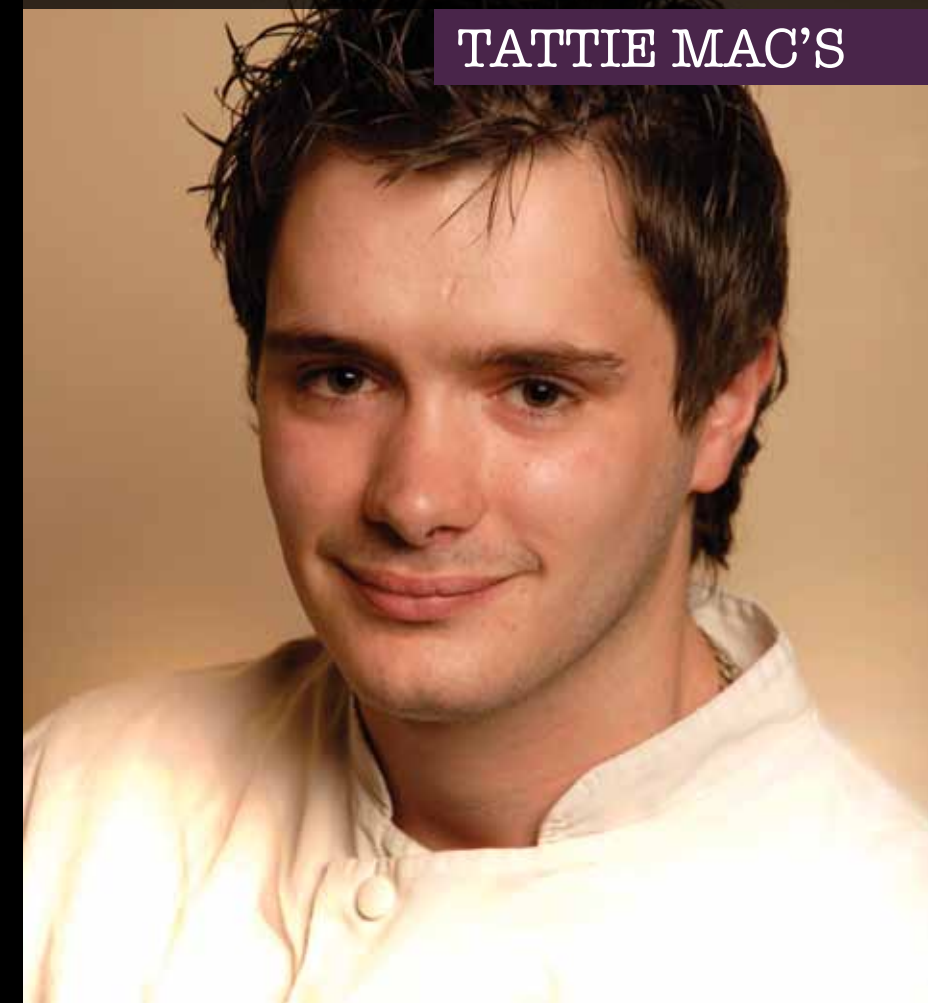
New to our fair city after a move from Dublin, Rebecca Griffiths took the helm at Tattie's in June this year. Originally from Birmingham, she has worked in the industry for over 12 years and lived in cities across the world. She has a diverse array of hospitality experience ranging from a New Zealand golf club, to world cruises on the QE2 and the 78 Casino in Ireland. The comparative fineness of Tattie Mac's to these immense venues is something she has fully embraced, and plans are already underway for the dinky restaurant, "I love the cosiness of Tattie's and definitely want to keep its neighbourhood bistro feel. It certainly makes a nice change from a cruise liner! What's more, its handy location near Gibson Street and Ashton Lane make it a perfect weekend destination and the intimate ambience is ideal for special occasions like birthdays and graduations. I am really excited to see Tattie Mac's go from strength to strength."

Joe Hollern

TATTIE MAC'S

Joe Hollern - Head Chef, Tattie Mac's

Young gun chef, Joe Hollern, has been at Tattie Mac's for six months and is already earning rave reviews for the high standard of food he produces. Hailing from Dumbarton, Joe has cooked in restaurants all over the UK - most recently under the tutelage of Michelin star chef, Ian McAndrew, at the award-winning Blackaddie Country House Hotel in Dumfries. Joe names McAndrew as his mentor and inspiration for the classic Scottish dishes that have become his signature style. Currently in the process of creating the new Autumnal menu, Joe says, "The atmosphere at Tattie Mac's is happy and relaxed and allows me to concentrate on making really good, clean cut, tasty food that's perfectly suited to the Glasgow culinary scene."



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