

Visit to NMIS for folks interested in the next step for food manufacturing / Industry 4.0



The big purple building!

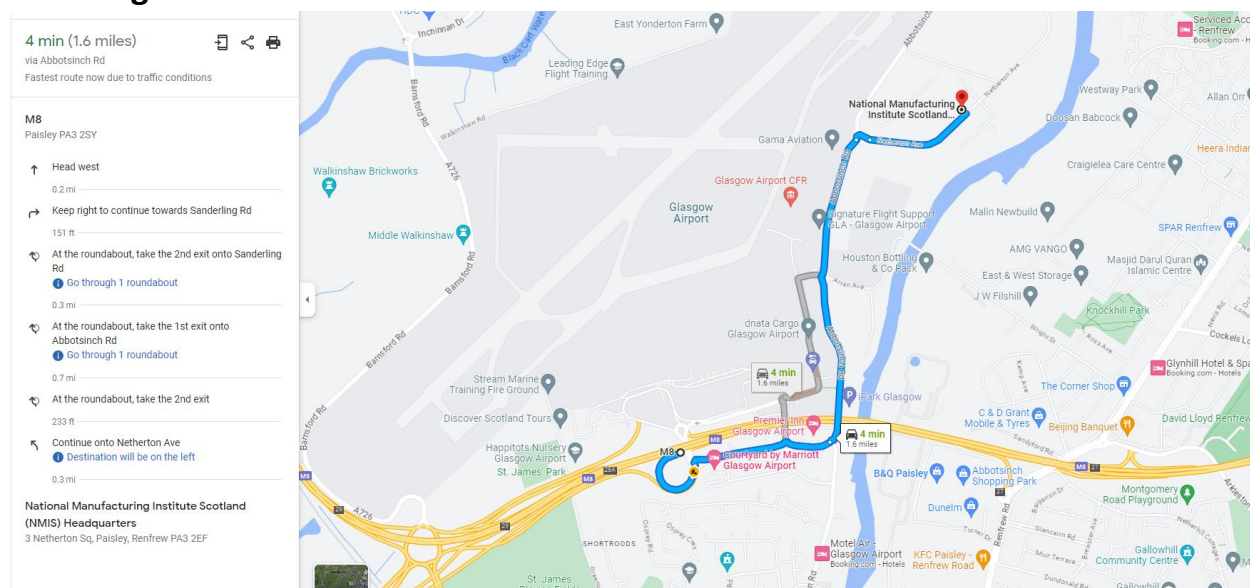


Join us on Thursday 2nd November

Timings and agenda

14.00 – 14.30	Registration - Coffee & Tea	
14.30 - 14.45	Welcome from IFST & SDT	Rachel Mirfattahi & Chris Hay
14.45 – 15.00	Welcome from NMIS	NMIS MarComms tbc
15.00 - 15.30	Introduction to Industry 4.0 for the Food & Drink Industry	Alistair Williams
15.30 – 16.30	Tour	Richard Millar & Team Leaders tbc
16.30 - 16.45	Industry 4.0 projects	Alistair Williams
16.45 – 17.00	Digital Dairy Chain funding & support How businesses can work with NMIS	Rachel Mirfattahi Richard Millar/NMIS BD tbc
18.00 – 20.00	Optional – meal in Paisley	

How to get there



From junction 28 on the M8, head along Sanderling road to Abbotsinch road. From there the site is on the right at Netherton Avenue, then onto Netherton square.

Use this address for sat nav / google maps

NMIS

3 Netherton Sq

Paisley

Renfrew

PA3 2EF

Evening meal

Dinner after at the pendulum, please confirm if you would like to attend this to get numbers.

11 Gauze St

Paisley

PA1 1EP

Here is a link to the website and a picture of the menu below.

If there is anyone looking for accommodation there are many hotels near Glasgow airport (within 1 mile)

<https://www.pendulumscottishkitchenandbar.co.uk/>

Pendulum

Sunday - Thursday
Friday & Saturday

3pm - 9pm (last orders)
3pm - 9pm (last orders)

Two Course £16.95
Two Course £19.95

Three Course £21.95
Three Course £24.95

Scottish Kitchen & Bar

Market Menu

<div>STARTERS</div> <div><div><div>CULLEN SKINK</div><div>Finnan Haddie, Potato, Leek, Cream Chowder.</div></div><div><div>SOUP OF THE DAY</div><div>Freshly Baked Sourdough & Butter.</div></div><div><div>SPICY CHICKEN FILLETS</div><div>Crisp Fried "Scotch Bonnet", Chili Sauce.</div></div><div><div>CRAB CAKES</div><div>Flaked Crab & Crushed Potato, Touch Of Chili, Cherry Tomato & Red Onion Chutney</div></div></div> <div><div><div>CHICKEN LIVER PATE</div><div>Spiced Moray Apple & Pear Chutney, Toasted Sourdough.</div></div><div><div>HAGGIS, NEEPS & TATTIES</div><div>Served With Islay Whisky Sauce</div></div><div><div>CLASSIC PRAWN COCKTAIL</div><div>Prawns Bound In Piquant Seafood Sauce, Served With Sourdough & Butter.</div></div></div> <div><div><div>CRISPY KING PRAWNS</div><div>Beer Battered, Crisp Fried, Served With A Chipotle Mayo Dip.</div></div><div><div>SCOTCH EGG</div><div>Crisp Fried, Black Pudding Coated, Served With Hollandaise Sauce.</div></div><div><div>PENDULUM PUDDING</div><div>Homemade Yorkie, Slow Braised Beef Brisket Rich Gravy, Melted Orkney Cheddar.</div></div></div>		
<div>BURGERS</div> <div><div><div>SCOTSMAN</div><div>Tattie Scone, McSween Haggis, Melted Cheddar.</div></div><div><div>CAJUN CHICKEN BURGER</div><div>Fresh Chicken Fillet Coated In Cajun Spices, Chargrilled,Served In A Brioche Bun With Mixed Leaves, Chipotle Mayo, Skinny Fries</div></div><div><div>DELUXE</div><div>Classic Prime Burger, Melted Cheddar, Ayrshire Bacon, Skinny Fries.</div></div><div><div>SWEET POTATO BURGER</div><div>Paprika Spiced Sweet Potato Patty, Avocado, Mixed Leaves, Chipotle Mayo, Served With Skinny Fries.</div></div></div>		
<div>PRIME SCOTCH STEAK</div> <div><div><div>Aberteen Angus dry aged & hung for a min. of 30 days to ensure tenderness & full flavour. All our steaks are served with mushrooms, roasted cherry tomatoes, homemade onion rings and your choice of chunky chips or mash and choice of your sauce.</div><div><div>FLAT IRON (8oz)</div><div>Cut From The Shoulder, Best Cooked to Medium To Ensure Meat Is Most Tender, Served Sliced. (£4.95 Supplement)</div></div><div><div>RIB EYE (12oz)</div><div>Very Tender Cut With Marbling For Extra Flavour (£12.95 Supplement)</div></div><div><div>FILLET (8oz)</div><div>Most Tender Cut - Recommended Medium Rare. (£15.95 Supplement)</div></div><div><div>Choice Of Sauces: Creamy Peppercorn, Red Wine And Mushroom Or Whisky Mustard Sauce</div></div></div></div>		
<div>MAINS</div> <div><div><div>SEAFOOD GRATIN</div><div>Smoked Haddock Resting On Spinach & Mash, Topped with King Prawns, Orkney Cheddar, Herb Crust.</div></div><div><div>BEER BATTERED HADDOCK</div><div>Sustainable Angel Haddock, Caledonian Pale Ale Batter, Chunky Chips, Tartar Sauce, Mushy Peas.</div></div><div><div>PORK SCHNITZEL</div><div>Flattened Pork Loin, Breaded, Crisp Fried, Served With An Apple & Fennel Salad Garnish, Skinny Fries & A Lemon & Thyme Cream Dip Pot.</div></div></div> <div><div><div>GRILLED CHICKEN SKEWER</div><div>Marinated In Garlic & Herbs Resting On Zesty Basmati Rice, Drizzled With Minted Yogurt, Fiery Chili Sauce Dip Pot & Homemade Flat Bread.</div></div><div><div>MAC 'N' CHEESE</div><div>Creamy Orkney Cheddar Sauce Served With Salad Garnish & Skinny Fries & A Choice Of Topping Braised Beef Brisket McSween Haggis Original Herb Crumb</div></div><div><div>CHICKEN BALMORAL</div><div>Stuffed With Haggis, Wrapped In Ayrshire Bacon, Peppercorn Sauce, Market Vegetables & Choice of Chunky Chips Or Mash</div></div></div> <div><div><div>TRADITIONAL STEAK PIE</div><div>Slow Cooked Prime Scotch Beef, Cumberland Sausage, Roasted Root Vegetables, Butter Puff Pastry, Mash Or Chunky Chips.</div></div><div><div>BAKED FRESH SALMON FILLET</div><div>Resting On Crushed New Season Potatoes And Spinach, Finished With A Delicate Lemon & Chive Cream Sauce.</div></div><div><div>THAI GREEN CURRY</div><div>Roasted Peppers, Served With Fragrant Rice & Prawn Crackers</div></div><div><div>Choose From Either ROASTED VEGETABLES, CHARGILLED CHICKEN or KING PRAWNS</div></div></div>		
<div>PENDULUM HOUSE SPECIALS</div> <div><div>Changing Frequently To Use The Finest Seasonal Produce Created By Our Team Of Chefs</div><div>See Separate Sheet</div></div>		

If you have any allergy or dietary requirements please inform your server. All prices include VAT.