



**IMMERSE agenda**  
**31/3 – 1/4/22**  
**General Assembly Edinburgh**

**Address meeting**

Informatics Forum  
 10 Crichton Street  
 Edinburgh  
 EH8 9LE  
 Plenary room: G.07, breakout rooms 1.15 and 3.02

Interactive Google map with all relevant locations added:  
<https://www.google.com/maps/d/edit?mid=1s78bT1ISMqxdcJpgESQNKLTtjhGnay-a&usp=sharing>

**Dinner Wednesday: 19:00 at Victoria on the bridge**  
<https://www.vittoriagroup.co.uk/vittoriabridge/>

**Day 1 (March 31<sup>st</sup>)**

9:00 - 9:15	Opening
9:15 - 9:40	WP1
9:40 - 10:20	WP2
10:20 - 10:35	Break
10:35 - 11:15	WP3
11:15 - 11:55	WP6
11:55 - 12:55	Lunch
12:55 - 13:35	WP5
13:35 - 14:15	WP4
14:15 - 14:30	Break
14:30 - 15:30	WP7
15:30 - 16:10	WP8
16:10 - 17:00	timelines/contingencies + AOB
19:00	<b>Dinner at The Amber Restaurant at the Scotch Whisky Experience</b> <a href="https://www.scotchwhiskyexperience.co.uk/">https://www.scotchwhiskyexperience.co.uk/</a>

**Day 2 (April 1<sup>st</sup>)**

9:00 – 11:00	Key papers, PhD topics, OA, dissemination policy
11:00 – 11:30	Scientific Advisory Board
11:30 – 12:00	Closing
12:00	Small lunch

# Set Menu

# ROMA

## STARTERS

### STEAMED MUSSELS WITH TOMATO 🍅🍷🍷🍷

Plump mussels cooked in tomato & garlic served with garlic bread.

### STEAMED MUSSELS WITH CREAM & PANCETTA 🍷🍷🍷🍷

Plump mussels cooked with bacon & a cream herb sauce, served with garlic bread.

**CALAMARI FRITTI** 🍷🍷🍷🍷🍷🍷 Crisp ringlets & tentacles of squid dusted in seasoned flour, lightly fried. Served with Tartare sauce, all they need is a squeeze of fresh lemon.

**CHICKEN LIVER PATE** 🍷🍷🍷🍷🍷🍷🍷🍷 Delicious silky smooth chicken liver pâté wrapped in Prosciutto ham with toasted Italian bread & served with a tomato chutney.

**MINISTRONE** 🍷🍷🍷🍷 A bowl of Classic Italian soup filled with a selection of vegetables & pasta with a wedge of warm bread.

**MEATBALLS IN A SWEET & SOUR SAUCE** 🍷🍷🍷🍷🍷🍷🍷🍷 Vittoria's famous meatballs in our tangy sweet & sour tomato sauce with a side of garlic bread.

**MACARONI CHEESE CROQUETTES** 🍷🍷🍷🍷🍷🍷🍷🍷 Mac n cheese pasta encrusted in breadcrumbs & fried with vine tomatoes & pesto, with a spicy tomato salsa.

**BRUSCHETTA AL POMODORO** 🍷🍷🍷🍷 Toasted sourdough bread infused with garlic topped with San Marzano tomatoes, torn basil & drizzled with Extra virgin olive oil.

**MUSHROOM & GORGONZOLA BRUSCHETTA** 🍷🍷🍷🍷🍷🍷🍷🍷 Toasted sourdough bread topped with woodland and porcini mushrooms and creamy warmed gorgonzola.

## MAINS

### BRAISED BEEF STEAK WITH TRUFFLE MASH 🍷🍷🍷🍷🍷🍷

Served with fried artichoke, pancetta & woodland mushrooms with a red wine gravy.

### VITTORIA'S STEAK BURGER 🍷🍷🍷🍷🍷🍷🍷🍷

6oz steak burger served in a brioche bun with streaky pancetta bacon & smoked mozzarella served with chunky gourmet chips & a tomato ragu sauce.

### BALMORAL CHICKEN HAGGIS 🍷🍷🍷🍷🍷🍷

Roasted corn fed chicken breast filled with Hornig haggis wrapped in pancetta served in a wild mushroom and chicken jus. Accompanied with french beans and sauteed herb potatoes.

**SALMON GENOVESE** 🍷🍷🍷🍷🍷🍷🍷🍷 Scottish salmon supreme grilled with a pecorino & pesto crust with creamy mash potatoes, french beans & a creamy pesto & sun dried tomato sauce.

**VEAL MILANESE** 🍷🍷🍷🍷🍷🍷🍷🍷 Pan-fried veal in breadcrumbs served with spaghetti Napoli, accompanied by rocket.

**STUFFED VEGAN AUBERGINE** 🍷🍷🍷🍷 Half of an aubergine filled with confit aubergine, tomato, pepper & olives & glazed with vegan cheese on a bed of cherry tomato sauce & french beans.

**LASAGNE DI MAMMA** 🍷🍷🍷🍷🍷🍷🍷🍷 Layers of pasta, tomato, bechamel sauce, minced meat & mozzarella. Just like Mamma's.

**MARGHERITA** 🍷🍷🍷🍷🍷🍷🍷🍷 Tomato base pizza with mozzarella & cows mozzarella.

**PUTTANESCA** 🍷🍷🍷🍷🍷🍷🍷🍷 Traditional tomato base, with mozzarella cheese, anchovies, black & green olives, capers & cherry tomatoes, finished with a drizzle of garlic oil

**DIAVOLA** 🍷🍷🍷🍷🍷🍷🍷🍷 Tomato base with mozzarella, spicy salami venticina & red chillies.

**TAGLIATELLE ALLA VITTORIA** 🍷🍷🍷🍷🍷🍷🍷🍷 Ribbons of pasta, tomato, minced meat, cream, mushroom, onion & spicy sausage. Our best-selling dish - bellissimo!

**PENNE DELLO CHEF** 🍷🍷🍷🍷🍷🍷🍷🍷 Penne pasta with chicken & smoked salmon, in a creamy tomato sauce with a touch of chilli & rocket leaves.

**MUSHROOM RISOTTO** 🍷🍷🍷🍷🍷🍷🍷🍷 With Porcini and woodland mushrooms.

**RAVIOLI LEANDRO** 🍷🍷🍷🍷🍷🍷🍷🍷 Two fillings for these pasta pillows - some are ricotta & spinach, others are mushroom, served in a velvety, creamy tomato sauce.

### RAVIOLINI GORGONZOLA & PEAR 🍷🍷🍷🍷🍷🍷🍷🍷

Parcels of pasta filled with soft cheese & pear in a creamy gorgonzola sauce with pear & walnuts.

## DOLCE

### TODAY'S SPECIAL DESSERT

**DIETARY KEY :** 🍷 VEGETARIAN 🍷 PEANUTS 🍷 NUTS 🍷 SESAME SEEDS 🍷 CEREALS CONTAINING GLUTEN  
🍷 CRUSTACEANS (SHELLFISH) 🍷 FISH 🍷 MOLLUSCS (SHELLFISH) 🍷 SULPHUR DIOXIDE  
🍷 EGGS 🍷 MILK 🍷 MUSTARD 🍷 LUPIN 🍷 SOYA 🍷 CELERY

# amber

## RESTAURANT & WHISKY BAR

Three Course Dinner

or

Four Course Scottish Banquet (including Haggis, Neeps and Tatties  
with whisky sauce Course)

PLEASE SELECT ONE FROM EACH COURSE AS A SET MENU FOR YOUR GUESTS

Bonnet goats cheese and roast shallot pithivier with dressed rocket leaves  
Isle of Bute smoked salmon roulade with citrus dressing and sourdough  
toast  
Pressed terrine of ham hock with piccalilli and dressed salad  
Wild mushroom and sage crostini with balsamic dressing



Chicken roulade wrapped in cured ham with sage and parsley stuffing,  
sprouting broccoli, potato fondant  
Roast squash risotto with smoked cheddar and herb oil and rocket  
Roast salmon fillet with potato dumplings, leek, fennel and dill sauce  
Venison with potato rosti, honey glazed carrot and sherry vinegar jus  
Fillet of beef with chive mash, roasted root vegetables and peppercorn  
sauce  
Baked sea bass and smoked haddock chowder with winter greens



Winter crumble with Crème Anglaise  
Sticky toffee pudding with toffee sauce and vanilla ice cream  
Lemon Curd Cheesecake with hazelnut praline and chocolate sauce  
Selection of Scottish cheeses with oatcakes, chutney and grapes  
Marmalade Pudding with orange sauce and Katy Rodgers crème fraiche



### **Fresh Ground Coffee and Scottish Fudge**

Should your guests have any special dietary requirements, please let us know

£34.00 per person