

## ABOUT US

Welcome to Mackintosh at the Willow. This is a building full of inspiring legacies. Charles Rennie Mackintosh & Margaret Macdonald's designs continue to evoke wonder & admiration, whilst Kate Cranston's pioneering business model that supported young working women acts as a guide for our business practices over a hundred years later.

Some of the young people you'll meet today are from The Princes Trust, an organisation dedicated to providing employment & training opportunities in order to affect real social change. As a charity & social enterprise, we place ourselves as part of the wider community around us, committed to the idea that heritage can be a positive enabler & bring people together.

Today you find yourself in a building almost identical to Charles Rennie Mackintosh's designs in 1903. Some of the features around you are original & those that have been reconstructed by 21<sup>st</sup> century craftspeople have been so with the same handmade care shown by their turn of the century colleagues, in consultation with an expert Mackintosh Advisory Panel.

But we've also brought the building into the 21<sup>st</sup> century by ensuring there's lots more things for you to do here. Discover the history of Glasgow & the tea rooms in our state-of-the-art, family-friendly exhibition. Visit the retail store to pick up gifts & souvenirs or the exclusive Willow pattern Burleigh crockery, or book for a guided tour with one of our expert guides.

If you have a special occasion why not book the Salon de Luxe or the Billiard Room? Both rooms are one-of-a-kind marvels that ensure your celebration will go down in style. If you're looking for meeting spaces with cutting-edge technology hire one of our corporate spaces, available with lunch packages to make sure your clients are well-fed. & if the Glasgow sun's out...come up to the roof terrace!

Thank you for supporting us. Enjoy your visit!

## ROOFTOP TERRACE MENU

### SANDWICHES

Served on your choice of white or brown bloomer bread (g/f available.) with a dressed mixed leaf salad

Roast red pepper & basil hummus, spinach (vg)	£5.95
Pulled chicken Caesar & rocket	£6.75
Smoked salmon, mint creamed cheese	£6.95
Roast beef & horseradish mayonnaise, red onion chutney	£6.95
Kale, avocado, & walnut (vg)	£5.95
Sun blush tomato & black olive (vg)	£5.95

### SALADS

Caesar Salad With Ciabatta Croutons	£9.95
- add chicken	£2.50
- add salmon	£2.95
Goats Cheese, Sun Blushed Tomato & Walnut Salad With Balsamic Reduction	£9.95
- add chicken	£2.50
- add salmon	£2.95

### NIBBLES

Olives	£2.50
Mixed Nuts	£2.50
Rice Crackers	£2.50
Nibbles Board	£6.50

### SHARING BOARDS

Charcuterie Board Parma ham, salami & bresaola. cornichons, sun blushed tomatoes, pesto marinated bocconcini, olive oil & ciabatta croutons.	£13.95
Ploughman's Board Home sliced Ham, Home sliced roast beef, pork pie, Scotch egg, Blue cheese, Mull cheddar, Pickled onions, Ciabatta croutons & onion chutney.	£13.95
Vegetarian Ploughman's Blue cheese, Mull cheddar, Goats cheese, Mushroom & almond pate, Crudites, Pickled onions, onion chutney & Ciabatta croutons	£9.95

~ Please inform your server of any dietary requirements ~