

**BACCALAURÉATS PROFESSIONNEL ET TECHNOLOGIQUE**  
**SECTIONS EUROPÉENNES**  
**SESSION 2018**  
**MÉTIERS DE L'HÔTELLERIE**

**Épreuve orale spécifique de langue vivante : ANGLAIS**

**Partie A – 10 minutes**

(à partir du sujet ci-dessous)

**Partie B – 10 minutes**

(Travaux, activités effectués dans l'année terminale, dans la discipline non linguistique et ouverture européenne)

**Préparation : 20 minutes**

**Durée de l'épreuve : 20 minutes**

**SUJET N°3**

Situation:

A group of 8 musicians is coming to Glasgow to visit the National Piping Center.

After their visit to the museum in the morning they are at the restaurant, before going to a concert in the evening.

The waiter/waitress is taking their order and explaining the dishes.

But one of the customers is a vegan and two are gluten intolerant. Be careful not to take wrong orders.

**The candidate is expected to:**

- Introduce himself/herself and also the restaurant.
- Make sure he/she has understood the clients' requests.
- Adopt a professional attitude
- Fill in annexe1

# THE PIPERS' TRYST MENU

## OUR FOOD CHARTER

We pride ourselves on sourcing the finest produce locally and around Scotland; Ayrshire bacon, black pudding, Scottish grass-fed beef, as well as some of the tastiest haggis in the world. We make great effort to use the freshest seasonal vegetables, free-range Scottish eggs and dairy from great local suppliers. Our food is seasoned with Maldon Sea Salt and we enjoy Perthshire rapeseed oil in our cooking and dressings.

## STARTERS

Homemade Soup of the Day (v) <i>Served with rustic bloomer bread</i>	£4.25	Ramsay of Carluke's Haggis <i>Neeps and tatties with Grant's whisky cream sauce</i>	£6.95 / £9.95
Fraserburgh Cullen Skink Soup <i>Diced potato, creamed leeks and Fraserburgh smoked haddock</i>	£6.95	Spiced Lentil and Bean Haggis (v) <i>Neeps and tatties with balsamic glaze</i>	£6.25 / £8.95
Fraserburgh Smoked Haddock Croquettes <i>Haddock croquettes, pea puree and crispy Ramsay of Carluke's Black Pudding</i>	£7.95	West Coast Pan Seared Scallops <i>Seaweed butter, garlic &amp; lime dressing</i>	£8.95 / £14.95
Ramsay of Carluke's Haggis Potato Skins <i>Crispy fried potato skins topped with haggis, glazed with Mull cheddar</i>	£6.25	Rannoch Smoked Duck Salad <i>Warm puy lentil salad &amp; beetroot reduction</i>	£8.95
		Warm Goats Cheese Salad (v) <i>Thyme infused brioche crumb with honey &amp; pine nut salad</i>	£6.20

## MAINS

Fraserburgh Haddock Supper <i>Hand cut chips, mushy peas and tartare sauce</i>	£13.95	Roasted Butternut Squash Curry (v) <i>Lightly curried with peas and coriander rice</i>	£10.95
Scotch Beef Dish of the Day	£POA	Lemon and Thyme Roasted Chicken <i>Roasted roots and potato rosti</i>	£13.95
Pan Roasted Perthshire Venison Loin <i>Served with an onion tartlet and blackberry jus</i>	£14.95	6oz Isle of Bute Beef Burger <i>Served in a brioche bun with chutney and hand cut chips</i>	£9.95
Fish of the Day	£POA	<i>Additional toppings: Bacon, Cheese &amp; Haggis.</i>	per item £1.25
Fraserburgh Smoked Haddock Kedgeree <i>Smoked haddock, rice, curry &amp; parsley oil</i>	£11.95	The Pipers' Tryst Mac 'n' Cheese <i>Arran cheddar and roast cherry tomatoes (v)</i>	£8.95
Scottish Lamb Rump <i>Pan roasted lamb, mint pears and dauphinoise potatoes</i>	£13.95	<i>Ayrshire bacon and spring onions</i>	£10.95
Halloumi Supper (v) <i>Beer battered halloumi with hand cut chips and tomato chutney</i>	£11.95	<i>Champi' haggis and chive crumble</i>	£10.95

## SANDWICHES

Lunchtime only. All sandwiches served with hand cut chips. Please select your bread from bloomer, wrap or baguette

Ayrshire Bacon, Lettuce and Tomato	£8.95
Prawn Marie Rose	£9.95
Chicken, Pesto and Halloumi	£9.95
Halloumi, Pesto and Roasted Peppers (v)	£8.95
Welsh Rarebit Open Sandwich (v)	£8.95
All sandwiches can be served as a salad minus the bread and chips	£6.95

## SIDES (v)

Hand cut chips  
(Add parmesan & chilli for £1)  
Mashed potato with pesto  
Mini mac 'n' cheese  
Roasted Root Veg  
Mini Caesar Salad  
£2.95

## DESSERTS

Sticky Toffee Pudding <i>With vanilla pod ice cream</i>	£6.25	Pear & Toffee Crumble <i>With vanilla pod ice cream</i>	£6.25
White Chocolate Cheesecake <i>With raspberry compote</i>	£5.95	Affogato & Shortbread <i>Vanilla ice pod cream topped with a shot of espresso coffee</i>	£2.75
Cranachan <i>Cream, whisky, honey, oatmeal and raspberries</i>	£6.95	Mull of Kintyre Cheddar & Mini Oatcakes <i>With fruit, celery and red onion chutney</i>	£7.95



Thank you for supporting The National Piping Centre. We are a charity and every purchase you make helps support our activities.

A food allergy information pack is available for you. Vegan and gluten free menus available.



## Gluten Free Menu

### STARTERS

Soup of the Day (v) <i>Served with gluten free bread</i>	£4.25
Cullen Skink Soup <i>Diced potato, creamed leeks and Fraserburgh smoked haddock</i>	£6.95
Rannoch Smoked Duck Salad <i>With beetroot reduction</i>	£8.95
Warm Goat's Cheese Salad (v) <i>Served with honey and pine nuts</i>	£6.20

### MAINS

Fraserburgh Smoked Haddock Kedgeree <i>Smoked haddock, rice, curry and parsley oil</i>	£11.95
Scottish Lamb Rump <i>Pan roasted lamb, mint pears and dauphinoise potatoes</i>	£13.95
Roasted Butternut Squash Curry (v) <i>Lightly curried with peas and coriander rice</i>	£10.95
Lemon and Thyme Roasted Chicken <i>With roasted root veggies and potato rosti</i>	£13.95

### DESSERT

Mull of Kintryre Cheddar Cheese <i>Fruit, celery and red onion chutney</i>	£7.95
Affogato <i>Vanilla ice cream topped with a shot of espresso coffee</i>	£2.75
Cranachan (contains oats) <i>Cream, whisky, honey and raspberries</i>	£6.95
Fresh Fruit Salad <i>With fruit sorbet</i>	4.25

About the National Piping Centre

# About The National Piping Centre

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Patron HRH The Prince Charles, Duke of Rothesay, KG, KT, GCB.

Founders: Sir Brian Ivory, CBE, FRSE - Lady Ivory, DL - Sandy Grant Gordon, CBE

The Great Highland Bagpipe is perhaps the best known of Scotland's musical instruments and an ambassador for Scotland throughout the world. The National Piping Centre was founded as a charity to serve as a national and international centre of excellence for the instrument and its music.

Based in the city centre of Glasgow, Scotland, we incorporate a piping school with world-renowned piping teachers. Our auditorium is used for teaching, as well as hosting special events, and we are also licensed for weddings. We also house the Museum of Piping, which is home to part of the National Museums Scotland's collection of piping artefacts, our reference library, as well as a beautifully designed, boutique 8-bedroom hotel and restaurant which serves traditional Scottish food with a modern twist.

The National Piping Centre, a charity registered in Scotland, provides facilities of the very highest quality for both the piping and non-piping fraternity. Visitors and regulars, from both home and abroad, will equally enjoy the experience, whether they come for study, performance, or pleasure.



Our Patron meeting a member of the NYPBoS

