

Burns Night Supper



The annual Burns Night Supper at the VSC was held this year on 24th January. The evening was an exceptional success! Filled with joy, camaraderie, and the spirit of celebration, members came together to enjoy a traditional Scottish menu and pay homage to the life and poetry of Robert Burns.

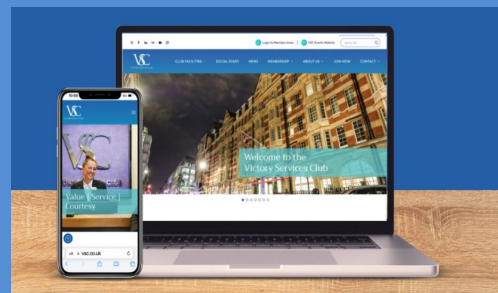
Highlights of the night were music from the piper, Alistair Mackay, and a single malt toast to the lassies by Richard Spreckley, with the lassies' reply from Maureen Chaffe. Later in the evening, guest speaker, Magnus Macfarlane addressed the haggis, and recited Tam O'Shanter, carrying on a tradition from his father, who also frequently performed this role at Burns Night suppers.

Thank you to all the members who attended, making this Burns Night Supper a resounding success. Your enthusiasm and participation contributed to the vibrant atmosphere that made the evening truly memorable.

If you took any photos of the evening, please feel free to send them to marketing@vsc.co.uk. We would love to see them and look forward to such enriching gatherings in the future.

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New VSC Website



Our new website is live now, replacing the old one after a decade of service.

Expect a fresh look and improved features, enhancing the user experience.

All content from the original website has been migrated to the new one. The Member Portal remains unchanged.

We appreciate your patience as we navigate any necessary tweaks.

Thank you for your ongoing support—here's to a new chapter on our digital journey!

Employee of the Year

We are thrilled to announce the outstanding individuals who have been recognised as our Employees of the Year. Congratulations to Dilhan Sariffodeen, our fantastic Demi Chef de Partie who was the recipient of the 2023 Award, with Lolita Siauryte, our Assistant Head Housekeeper in second-place, and Carmela La Penna, from the Facilities team in third place. Their dedication and exceptional contributions have truly set them apart. All the hard work and commitment helps make our club an exceptional place for our Members.

Winner – Dilhan Sariffodeen

Runner-up – Lolita Siauryte

Third Place – Carmela La Penna

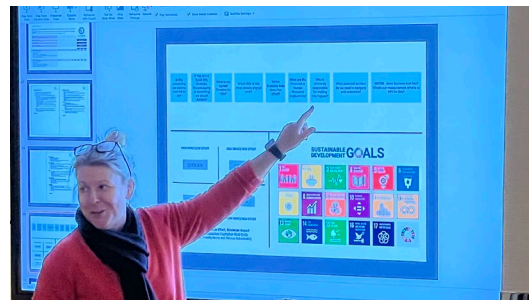


Sustainability Training

16th Jan | The VSC's middle-management team recently participated in a dynamic ESG (Environmental, Social, Governance) workshop. 'ESG' is widely replacing 'CSR' (Corporate Social Responsibility), signalling a slight change in emphasis around the sustainability of business practices and operations, alongside corporate governance. It is very much focused on aligning business sustainability objectives, with the United Nations Sustainability Development Goals.

Managers were guided by respected industry consultant, Sarah Duncan, who challenged the team to identify ways in which to weave ESG principles into the fabric of the VSC's operations. The Team also explored how to tailor ESG strategies to their unique departmental needs and highlighted initiatives that would encourage a healthier, more sustainable, and happier work place.

The workshop wasn't just about discussion; it was a call to action. The takeaway? Sustainability remains at the heart of the VSC and we are continually striving to improve. That's not just good for the planet – it's great for business too.



VALENTINE'S DAY MENU 14th - 17th FEBRUARY

2 Courses £32.50

3 Courses £40

Inclusive of Chef's Canapé, Coffee & Chocolates

STARTERS

ROASTED RED PEPPER AND TOMATO SOUP (Veg)
Garlic Croutons

CHAR-GRILLED TANDOORI CHICKEN SKEWERS (GF)
MINT CHUTNEY, HARISSA MAYONNAISE, INDIAN GREEN SALAD

LAMBTON AND JACKSON SMOKED SALMON WITH HOT ROAST SALMON ROULADE (GF)
Pickled Vegetables, Beetroot coulis, Rye Bread, Confit Tomato

SWEETCORN CAKES (Veg)
Stir Fried Vegetables & Coconut Satay Dip

MAIN COURSE

8oz FLAT IRON STEAK
EN CRROUTE WITH WILD MUSHROOM DUXELLES (GF Available)
Truffle Mash, Café De Paris Sauce, Onion Rings, Roasted Cherry Tomatoes

VEGAN BARLEY & MIXED VEGETABLE GOULASH (V)
Topped with Plant Based Chicken

LAMB RUMP WITH BONNET GLAZE (GF)
RED CABBAGE, CONFIT CARROT, WINTER GREENS, GRAIN MUSTARD MASH, REDCURRANT JUS

PAN FRIED SUPREME OF SALMON (GF AVAILABLE)
GRAIN MUSTARD MASH, CONFIT CARROT
MUSSEL, SPINACH AND WHITE WINE SAUCE

DESSERTS

STRAWBERRY PAVLOVA (GFV)
Strawberries & Champagne Cream with Strawberry Ice Cream

CHOCOLATE TRIOMPHE
Chocolate Ice cream

PASSION FRUIT CHEESECAKE (V)
Mango Ice Cream, Tropical Fruit Compote

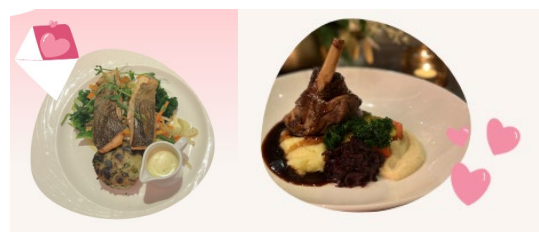
SELECTION OF CHEESES (V)
Grapes, Chutney, Celery and Biscuits

Coffee & Chocolates (V)

A discretionary 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.



If you are visiting the Club during the week of Valentine's Day, why not book at table at 'The Grill' and sample our delicious Valentine's menu cooked by our fabulous VSC chefs. The menu will be available from 14th-17th February, with two- and three-course options, offering great value at £32.50 pp | £40.00 pp.



To book a table in advance:

Call: 0207 616 8351

Email: catering@vsc.co.uk