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Winner of MasterChef: The Professionals 2016, Chef Gary Maclean, has created a pop-up restaurant at the SEC during this month's Country Living Christmas Fair.

Running for four days only, Gary will bring his 35 years of experience to the forefront of Scotland's hospitality industry in the venue's Celebrations Restaurant for a special collaboration with the SEC's catering partner, [Levy UK + Ireland](#), with the aim of providing a memorable, seasonal dining experience for guests.

Inspired by his latest book 'Scottish Celebrations,' Gary's menu will offer a culinary journey that promotes the seasonal food on offer during the Christmas period; preparing the finest locally-sourced ingredients to form brunch and lunch menus.

The Country Living Christmas Fair is taking place at three locations across the UK and will be in Glasgow at the SEC from Thursday 16 – Sunday 19 November.

Lorna Wilson, Head of Campus Operations at the SEC said: 'We are very much looking forward to having Gary join the Country Living Christmas Fair. Gary is extremely reputable across Scotland, and we have no doubt that his 'Celebrations Restaurant' experience will be thoroughly enjoyed by attendees. His ethos for his book and menu for this pop-up align with our own values, always focusing on local, sustainable, high-quality products. We are really looking forward to welcoming everyone to the restaurant.'

Gary Maclean said: 'I'm looking forward to welcoming the attendees of the Country Living Christmas Fair to

the Celebrations Restaurant. My main goal is to make sure that guests enjoy and remember a seasonal menu that reflects the joyful feeling of the festive season.'