

Passport Dinner - SRCI 3rd Annual Viking Dinner
Denmark, 1300 years ago
Saturday, June 10th, 2017

\$32.00 per person ~ Reservations are required

Our Viking Passport Dinner takes us back in time once again.
We are going back 1300 years when Ribe, Denmark (Denmark's oldest town) was founded and
became a thriving Viking Village.

Our menu choices have been chosen from the "Ribe Village Viking Cookbook".

STARTER

Sour Dough Harvest Bread with your choice of:
Horse Bean (Fava Bean) salad with Feta, Nuts and Cranberries
or
Beef and Chicken Roasted Vegetable and Dumpling Soup

MAIN COURSE

Cabbage Leaves stuffed with Barley, Green Frikadellar (Herb Dumplings) and
Roasted Root Vegetables.

or

Chieftain's Stew - Lamb and Pork Stew served on Bread Omelette with a
Side of Roasted Root Vegetables

or

Marinated Ox (Beef) Tongue, served with creamed Horse Radish, Roasted Root Vegetables
and savoury Wheat Porridge

DESSERT

Pancakes served with Mead marinated Fruit, Pear Gruel with whipped Cream and
caramelized Walnuts

Coffee and Tea included.

Bar opens 6:30 Dinner Served 7:00

Our food and atmosphere will be sure to bring out your Inner Viking!
Please come dressed in costume if you like!

For Reservations please call (902)221-7080, (902)889-2233 or email
Margit@SalmonRiverCountryInn.ca