Salmon River Country Inn Passport Dinner – July 8, 2017



Ireland



STARTER

Cream of Parsnip and Apple Soup

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Irish Flag Salad featuring green spinach, orange fruit and white cheese, Representative of the colours in the national flag of Ireland Both served with Moist Irish Brown Bread



MAIN COURSE

Guiness Beef Stew, a hearty beef stew simmered in Guiness along with carrots, parsnips, and turnip Served with a scoop of Champ in the middle (potatoes mashed with scallions, butter and milk)

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Stuffed Salmon en Croute, Salmon stuffed with Onion, Breadcrumbs and Herbs wrapped in Pastry Served with Champ and traditional Irish Vegetables

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Caramelized Onion and Spinach Tart served with Champ and Vegetables

DESSERT

Murphy's and Bailey's Cheesecake – Irish Cream Cheesecake with a Murphy's Stout Sauce & Fresh Fruit Served in glass alongside an Irish Potato and Apple Farl

Time: 6:30 PM

Dinner served: 7:00 PM

\$32.00 per person

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