

# Salmon River Country Inn

## June Passport Dinner – Saturday, June 10th

### 3<sup>RD</sup> ANNUAL VIKING DINNER

### DENMARK (1300 YEARS AGO)



#### 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 & Tea Included)



**Bar Opens: 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](mailto:Margit@SalmonRiverCountryInn.ca)