

# Salmon River Country Inn & The Mermaid Eatery

## Father's Day Passport Dinner – Sunday, June 16<sup>th</sup>

### 5<sup>TH</sup> ANNUAL VIKING DINNER



#### STARTER

Served with Fresh Baked Viking Bread and Parsley Butter

Steamed in ale Mussels with Fennel and Leek

~ or ~

Roasted Parsnip Soup slowly simmered over an open fire and seasoned to perfection

~ or ~

Smoked Mackerel with Vegetable Slaw

#### MAIN COURSE

Delicious lean Pork and Leek stew seasoned with fresh herbs and thickened with oatmeal

~ or ~

Roasted Garlic Chicken with Vegetables and “au Lacher” a Bacon based sauce traditional for roasted meats

~ or ~

Vegetarian option: Root Vegetable Stew with Savory Herb & Oatmeal Dumplings

#### DESSERT

Flour-less Almond and Apple Cake with a mixed Berry Sauce and

Hazelnut treats & Date Candy (Dates marinated in Sherry)

Coffee and Tea Included



**Bar Opens: 5:30 PM**  
**Dinner served: 6:00 PM**

**\$32.00 per person**

**Reservations Required**

**Please call (902)889-2233, (902) 221-7080 or  
Email [Margit@SalmonRiverCountryInn.ca](mailto:Margit@SalmonRiverCountryInn.ca)**