VIKING DINNER

SALMON RIVER COUNTRY INN & THE MERMAID EATERY SATURDAY, APRIL 20[™] 2024



Dinner is served with freshly baked Viking Bread and Butter

STARTER

Yellow pea soup with crispy bacon strips or garlic bread sticks on the side ~ or ~ Steamed pork sausages with onions in a sweet and sour broth

MAIN COURSE

Fish (haddock) stewed in ale with leeks, onions and carrots on a mixture of wild grains ~ or ~

Lamb chops with buttered root vegetables and a mixture of wild grains \sim or \sim

Slices of savory herb pudding with garlic mushrooms and lingonberry jelly on the side

DESSERT

Syrup pralines, wild blueberry custard tart and honey oat apple cakes Coffee and Tea Included SPECIAL ADDITION: A wheel of herb cheese, Viking style

\$46.50 per person

Bar Opens: 6:30 PM

Dinner served: 7:00 PM

Reservation 2 days in advance by text or phone call are required. (902) 221-7080

Please advise us of your menu choices and of any dietary restrictions when booking this event.