National Theater of Scotland
Dinner Buffet Menu
February 2016

Chef Carved Roast Beef
thinly sliced, slow roasted beef served with red wine demi glace,
horseradish sauce and dinner rolls

Faroe Island Scottish Salmon
lightly seasoned fish filet served with citrus and caper cream sauce

Lamb Stew
Tender chunks of lamb simmered in rich broth with potatoes,
carrots, leeks, celery and onions

Scotch Eggs
Sausage wrapped hard-boiled eggs fried golden, served with
whole grain mustard horseradish aioli

Shire Garden Salad
Fresh spring mix and romaine lettuce, red onion, mandarin oranges,
blue cheese, dried cranberries and toasted walnuts
served with honey orange vinaigrette

Smoked Haddock & Asparagus Kedgeree
creamy rice with fresh asparagus and flaky smoked fish
a touch of curry spices and garnished with boiled eggs

Rosemary Roasted Red Potatoes
Fried Cabbage with Bacon

Butterscotch Shortbread Torte
Irish Whiskey Bread Pudding
Scottish Porter Chocolate Cake

$25 per person, includes state and local tax

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