

Tin Hut

“Hairst” Supper

Friday 5th September 2014, 7.00pm for 7.30pm

Margaret Paterson of Park Lane Catering, Huntly, has put together a menu based on the “hairst” using local ingredients to provide a traditional supper.

Cock-a-Leekie Soup

A traditional soup with leeks, chicken stock and barley.
Served with oatcakes.

Venison Olives

Filled with a haggis and cooked in a red wine and damson sauce.

Slow-Cooked Rib-Eye of Beef

Served with seasonal vegetables and skirlie.

Sherry Trifle or Park Lane Cranachan

Tea, Coffee and Shortbread

£25 per person. Booking essential.

Licensed Bar. Strictly 18 & over.

Venue: The Tin Hut aka Gartly Community Hall

Contact: emmaplumpton@hotmail.com or 07742 595405 for bookings.