

NORWEGIAN SCOTTISH ASSOCIATION

EDINBURGH - FOUNDED 1966

www.norwegian-scottish.org

Norwegian National Day Dinner

30th April 2023



Picture: Jim Killock, Wikimedia Commons

Dear Friends

We have great pleasure in inviting you to our **Norwegian National Day Dinner** to be held on **17th May** at the **Royal Scots Club** (29 Abercromby Place) Edinburgh at **7:00 for 7:30pm**. Come, relax, soak up our special *syttende mai* atmosphere, and enjoy our evening's reflections on the day's fun and celebrations. All we need to light the scene is your company!

- The cost of the Dinner is **£52** including a welcoming glass of Prosecco.
- Places will be allocated on a first-come first-serve basis. Tickets will not be issued but I shall e-mail (or phone) a confirmation to everyone.
- Buses 23 and 27 stop on Dundas St and there is on-street parking.

If you would like to attend and join the fun, please return the attached booking form along with your remittance as soon as possible, to me at the address on the form, and *please no later than 12th May*.

Kind regards

Handwritten signature of Karl Norman Weibye

Karl Norman Weibye

Hon Treasurer

e: treasurer@norwegian-scottish.org

Norwegian National Day Dinner

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Please return this slip, by 12th May, to:
Karl Norman Weibye, 27 Mentone Terrace, Edinburgh EH9 2DF (tel 07799 71 61 51),
enclosing your remittance IF paying by cheque.

Reservation Details

Name _____
Address _____
Phone _____

I should like to reserve _____ place(s) @ £52 per person,

Payment method:

- A:** by electronic transfer of £ _____ (stating 'surname - 17 May' as reference)
to Sort Code **83-19-16** Acc. No. **00661416**
- B:** by cheque for £ _____ payable to 'Norwegian Scottish Association'.

Dinner Menu

*Please select one item for each course. For those bringing a party, please also select items for your guests.
We would be grateful if you could make a note of your choices to avoid confusion at table, thank you.*

Starter

- S1** Creamy Cullen skink (GF on request)..... Qty: _____
S2 Tomato & basil bruschetta with olive oil & balsamic drizzle (V, VE, DF & GF)..... Qty: _____

Main Course

- M1** Supreme of chicken with toasted oatmeal, onion and parsley skirlie (GF on request Qty: _____
M2 Grilled lemon pepper cauliflower steak with vegan parmesan
& toasted pine nuts (V, VE, DF & GF)..... Qty: _____

Dessert

- D1** Black cherry pavlova with chocolate sauce (V)..... Qty: _____
D2 Blackcurrant slice with a berry sorbet (V, VE, DF & GF)..... Qty: _____

Tusen takk!