

# SAMHAIN

## Dinner Menu

**IMPORTANT!** Dinner tickets must be purchased in advance by October 20th in order to reserve your seats at the Samhain feast. We will **NOT** be selling dinner tickets at the door and we will be unable to accommodate walk-ins.

### Mock-a-Leekie/Scotch Peasant Soup

A savory soup akin to the traditional Scottish cock-a-leekie and pheasant soups, but without the fowl.

### Tiddy Oggies (Vegetarian Cornish Pasties)

Two types of stuffing in these traditional baked pasties:

- braised spinach, or
- root vegetables, onions, garlic, peas and soy "meat"

### Champ Shepherd's Pie

A vegetarian twist on an old favorite. Savory vegetables and soy protein topped with Irish *brúitín* aka "Champ" (mashed potatoes with chopped spring onions, butter, and milk).

### Irish Veggie Stew

Chunks of vegetables and potatoes with spices stewed together creating a thick, full-flavored stew.

### Scones

Traditional scones and an acorn squash version from Australia.

### Soul Cakes

A shortbread-type of small cake with nutmeg and cinnamon.

*Some say that soul cakes were baked in the Samhain bonfires and they were a lottery: pick a burnt cake, and you get to be the human sacrifice that ensures good crops next year. We promise not to have any burnt cakes. mwaha-ha-ha-ha.*

### Spiced Apple Cider

Steaming hot apple cider infused with spices from the New World.

Soft drinks, water, beer, wine and other spirits will be available for purchase from the Moose Lodge's bar.