



# An evening of traditional Scottish music, song and cuisine

to mark the 750th anniversary of the birth in 1274 of Robert the Bruce, King of Scots, 1306-1329.

Featuring internationally renowned fiddler Catherine Fraser and guitarist Thomas Martin.

Poems and songs by Michael McGregor.

Delicious three-course meal of traditional Scottish fare

THURSDAY 11 JULY 2024, 6.30-10 pm  
NORWOOD HOTEL , 97 The Parade, Norwood  
\$95 for IAF members, \$110 for non-members  
Bookings close 30th June!



BOOK HERE: Try booking <https://www.trybooking.com/CSDEP> or QR code  
Details: [www.iafoundation.org.au](http://www.iafoundation.org.au) Enquiries to Helen Onopko: 0411 420012



Tickets for this charity event organised by the Independent Arts Foundation will support South Australian emerging artists in any genre.



Centre photo: A bust of Robert the Bruce, King of Scotland (r. 1306-1329 CE).  
(Wallace Monument, Stirling, Scotland). Photo by Otter, uploaded by Mark Cartwright.  
[https://commons.wikimedia.org/wiki/File:Wallace\\_Monument\\_20080505\\_Bust\\_Robert\\_the\\_Bruce.jpg](https://commons.wikimedia.org/wiki/File:Wallace_Monument_20080505_Bust_Robert_the_Bruce.jpg)

# IAF fundraising event: 11 July 2024

## An evening of Scottish music and cuisine.

Please select 'Scottish menu' or 'Vegetarian menu' at time of booking.

### Scottish menu

#### STARTERS – alternate drops:

**Cullen skink** (smoked cod, potato and onion soup) (gf)

**Cock-a-leekie soup** (chicken and leek soup) (gf)

**Both served with Fife bannock** (Type of soda bread with added oats; contains gluten).

#### MAINS – alternate drops:

**Rich pork hotpot** (cooked in apple juice, whisky, mustard) (gf)

or

**Salmon 'Auld Reekie'** (with whisky cream sauce) (gf)

#### SIDE DISHES:

**Rumbledethumps** (mashed potato with cabbage and fried onion) (gf)

**Heritage carrots** (gf)

#### DESSERT

**Cranachan** (raspberries, cream, oatmeal and whisky)

(GF alternative: **raspberries with ice cream**)

### Vegetarian menu

#### STARTER:

**Leek and potato cakes** (with cheese, avocado and sweetcorn chutney) (gf)

#### MAIN

**Cauliflower Steak** (ve) (gf)

(spice rub, sweet potato, julienne leek, crisp chick peas, apple cranberry glaze) (gf)

#### DESSERT

**Cranachan** (raspberries, cream, oatmeal and whisky)

(GF alternative: **raspberries with ice cream**)

### Drinks menu

Drinks may be purchased from the bar. Wines, beers and spirits from the Norwood Hotel menu or why not try something special with the flavours of Scotland?

- A selection of Scottish malt whiskies
- Drambuie whisky liqueur.
- Cocktails:
  - Rob Roy (Scotch whisky, vermouth and bitters);
  - Rusty Nail (Scotch whisky and Drambuie),
  - Coffee crème Drambuie cocktail (espresso coffee, Drambuie liqueur, Scotch whisky, Creme de Cacao).
- Gaelic coffee (hot coffee, Scotch whisky, brown sugar, whipped cream).
- Isle of Skye coffee ((hot coffee, Drambuie, brown sugar, whipped cream).