



## CLAN CAMERON

You are invited to join our annual visit to Culloden

*John Murray studied Biology at the University of Sussex and Landscape Architecture at the University of Manchester. He developed an interest in Gaelic place-names through hill walking in the Perthshire Highlands with his father. After hearing Gaelic all around him on Barra, he decided to learn the language. Two books about Gaelic place-names and literature followed in 2016 and 2018.*

For further information:  
rcpcameron@gmail.com



## CULLODEN ANNIVERSARY GATHERING SATURDAY 13<sup>th</sup> APRIL 2019

Meet at the National Trust visitor centre. Gather there by 10:30 am. March to the memorial cairn for the service and wreath laying at 11am.

Follow afterwards to the Cameron gravestone to lay our floral tribute. Those that wish will continue out onto the battlefield led by our clan piper to the Cameron marker.

Proceed to the Cawdor Tavern for lunch at 1pm. Our annual Culloden address will be given after lunch by John Murray on the Literature of the Gaelic Landscape.



Please reply with your menu choice and payment as overleaf by **MONDAY 8<sup>th</sup> APRIL**

# CLAN CAMERON ASSOCIATION SCOTLAND

Invitation to lunch at 1pm on Saturday 13<sup>th</sup> April  
at the Cawdor Tavern, Cawdor, IV12 5XP



RSVP by **MONDAY 8<sup>th</sup> APRIL** to:

Dr Roddy Cameron, Kirkhowe of Ruthven, Blairgowrie, PH12 8RQ

rcpcameron@gmail.com 07715 420722

I/we wish to attend:

Menu choices:

Names

Main course

Dessert

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Please make cheques payable to 'Clan Cameron Association Scotland'

Event with 2 course lunch & coffee/tea @ £20

Donation to Clan Cameron Association Scotland

£	
£	_____
Total £	

Email

Tel

## CLAN CAMERON LUNCH MENU

### **Ballotine of Grampian chicken**

sausage meat stuffing, wrapped in bacon, haggis mash,  
roast potato, braised spring cabbage, roasted swede, pan gravy

### **Home-made smoked haddock fish cakes**

sautéed leeks, Hollandaise sauce, fine beans, charred gem

### **Roast beetroot and goats cheese risotto (v)**

pine nuts and Parmesan wafer, dressed watercress, crispy onions

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### **Lemon and passion fruit pavlova**

Home-made pavlova, lemon and passion fruit curd, softly whipped cream

### **Home cooked apple and plum crumble**

with fresh custard sauce

### **Mull of Kintyre farmhouse cheddar and Tain Blue Murder**

with Orkney oatcakes, grapes, chutney

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### **Freshly ground coffee or pot of tea**