



December 2021

Ugie smoked salmon tartar, cucumber and tomato relish £9
Ythan soldiers

Saplinbrae chicken liver pâté, house chutney, oatcakes £8

Stilton and walnut portobello mushroom, crispy kale £8

Today's soup, Ythan bread and butter £4

oOo

Roast turkey, glazed sprouts, chipolatas in streaky £17
skirlie, Crimond vegetables, roast potatoes, bread sauce

Daube of Home Farm beef, white pudding bon bon £18
creamed potato, honey glazed parsnips, Bourguignon gravy

Orange and ginger glazed Shetland salmon £18
Crimond kale, Winter spiced cous cous

Spiced lentil and chestnut puff pie £14
potato terrine, Crimond vegetables

If you require information regarding allergenic ingredients, please ask us

Saplinbrae Hotel and Lodges, Mintlaw, Aberdeenshire, AB42 4LP
frontdesk@saplinbrae.co.uk

Puddings and cheese

Baked apple and crème fraiche tart, vanilla ice cream	£8
Mary's Christmas pudding, crème anglaise	£8
St Clements orange and lemon mousse, brandy snap tuille	£8
Assiette of puddings <i>Christmas pudding, St Clements mousse, tiramisu cheesecake</i>	£10
Cheeseboard, oatcakes, house chutney <i>Our cheeseboard is recommended by Food For Thought in New Deer</i>	£10

oOo

Mini mince pie and tea or coffee	£4.50
----------------------------------	-------

Port and Pudding Wine

Corney and Barrow Ruby Port Try this with our cheeseboard, it's one of those classic pairings!	£3.80
Corney and Barrow 10-year-old Tawny Port A lighter alternative to the ruby, lovely match with the apple tart	£4.80
Pedro Ximénez, San Emilio, Solera Familiar, Andalucia Sweet notes of fig and notes of chocolate and cocoa – true indulgence paired with the Christmas pudding.	£4.50
Monbazillac, Semillion, Chateau Septy, France Nectar from France —sweet and silky, ideal with the mousse	£4.50
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus A real sweetie in both name and nature, lends itself well to the cheesecake	£4.50

Saplinbrae Hotel and Lodges, Mintlaw, Aberdeenshire, AB42 4LP
frontdesk@saplinbrae.co.uk