



**SAPLINBRAE**  
HOTEL & LODGES

**SAMPLE Dinner**  
**November 2017**

Ugie smoked salmon, popcorn caper, dill yogurt, whisky dressing	£8
Highland brie wedge, cranberry and red onion relish	£6
Sweet chilli chicken, mango salsa, sweet potato croquette	£6
Roast Buchan pigeon puff pie, skirlie, roasted beetroot	£7
Today's soup, Ythan bread and butter	£4

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Chicken breast, sundried tomato, spinach, buffalo mozzarella sweet potato dauphinoise, spiced tomato sauce	£15
Amity smoked hake, poached egg leek creamed potatoes, bean ratatouille	£15
Pheasant, redcurrant, bacon, black pudding crumb creamed potato, apple, red wine sauce, Crimond vegetables	£16
10oz dry aged Aberdeenshire sirloin, hand cut chips onion rings, crushed peas, peppercorn sauce	£26
Halloumi and butternut squash rice cake red onion marmalade, balsamic glaze	£12



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**Puddings and Cheese**

Chocolate brownie, white chocolate sauce, candied pecan	£6
White chocolate and raspberry cheesecake Rora yoghurt	£6
Sticky stem gingerbread pudding, toffee sauce, ice cream	£6
Apple and cinnamon crumble, vanilla custard	£6
Cheeseboard, house chutney, oatcakes <i>Black Bomber, Brie de Meaux, Cashel Blue</i>	£8

Our cheeseboard is recommended by our lovely local deli Food For Thought in New Deer.

**Ports and Pudding Wines**

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 brownie.	£4.80
Pedro Ximénez, San Emilio, Solera Familiar, Andalucia Sweet notes of fig and notes of chocolate and cocoa – true indulgence paired with the stem ginger pudding	£4.50
Monbazillac, Semillion, Chateau Septy, France Nectar from France —sweet and silky, ideal with the cheesecake.	£4.50
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus A real sweetie in both name and nature, lends itself well to the crumble.	£4.50

If you require information regarding allergenic ingredients, please ask us

We are very proud of our relationship with and use of local suppliers including Netherton Farm Shop, Farmlay Ythan Bakery, Ugie Salmon, Ewan Morrice Butcher, Buchan Fish, Prime Seafoods, Methlick Salad Leaves, Rora Dairy, Springwood Wagyu, Grahams Dairy