



SAPLINBRAE
HOTEL & LODGES

Sample Dinner menu

February 2018

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| Smoked haddock croquettes, pea and leek fricassee | £6 |
| Blue cheese, poached pear and walnut salad | £6 |
| Three cheese soufflé, toasted almonds, apple | £6 |
| Ham hock terrine, house chutney, Ythan bread | £7 |
| Today's soup, Ythan bread and butter | £4 |

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| Buchan pheasant, date, black pudding creamed mash, brandy cream | £15 |
| Aberdeenshire pork belly, braised red cabbage fondant potato, black pudding bon bon, five spice jus | £16 |
| North Sea hake, beetroot risotto herb pesto, wilted greens | £15 |
| Belmaduthy lamb wellington, carrot puree, mushroom Crimond vegetables, creamy mash | £19 |
| 10oz dry aged Aberdeenshire sirloin, handcut chips crispy onions, wild mushrooms, pepper sauce | £26 |
| Roast butternut squash, spinach and beetroot pastry parcel blue cheese, caramelised red onion | £12 |



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Puddings and Cheese

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| White chocolate and cinnamon bread and butter pudding | £6 |
| Warm chocolate brownie, hazelnut, salted caramel ice cream | £6 |
| Apple and winter berry crumble, vanilla ice cream | £6 |
| Passionfruit cheesecake, crushed meringue, vanilla ice cream | £6 |
| Plum and ginger panna cotta, shortbread | £6 |
| Cheeseboard, oatcakes, house chutney <i>Le Rustique Brie, Cashel Blue, Wookey Hole Cheddar</i> | £8 |

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

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Ports and Pudding Wines

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| 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. | £4.80 |
| Pedro Ximénez, San Emilio, Solera Familiar, Andalucia Sweet notes of fig and notes of chocolate and cocoa, a perfect pairing with the bread and butter pudding. | £4.50 |
| Monbazillac, Semillion, Chateau Septy, France Nectar from France —sweet and silky. Lovely with the panna cotta. | £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 Eggs, Ythan Bakery, Ugie Salmon, Ewan Morrice Butcher, Buchan Fish, Methlick Salad Leaves, Springwood Wagyu, Rora Dairy, Peterhead Fish Company, IJ McIntosh Butcher

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