



**SAPLINBRAE**  
HOTEL & LODGES

## Sample Dinner Menu

March 2018

Highland Brie wedges, cranberry relish	£6
Tomato, wild mushroom and rocket bruschetta	£6
Pork cheek, Amity langoustine, cauliflower	£7
Ham hock, apple and beetroot terrine piccalilli, toasted brioche	£6
Today's soup, Ythan bread and butter	£4

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Roast Buchan pheasant, black pudding, date root vegetable dauphinoise, cider sauce	£15
Battered Fraserburgh haddock, handcut chips tartare sauce, crushed peas	£12
Belmaduthy lamb loin wellington, creamed potatoes braised red cabbage, silver skin onions, red wine sauce	£19
Aberdeenshire pork belly, fondant potato bon bon, five spice jus, charred leek	£15
10oz dry aged Aberdeenshire sirloin, handcut chips crispy onions, roast squash, red pepper	£26
Roast butternut squash, spinach and beetroot pastry parcel blue cheese, caramelised red onion	£12



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## Puddings and Cheese

Baked vanilla cheesecake, toffee sauce, candied walnut	£6
Milk chocolate pave, honeycomb crumb, ice cream	£6
White chocolate and cinnamon bread pudding	£6
Raspberry and prosecco posset, homemade shortbread	£6
Cheeseboard, oatcakes, house chutney	£8
<i>Green Thunder Cheddar, Casbel Blue, Wild Garlic Yarg, Red Storm Cheddar</i>	
Our cheeseboard is recommended by our lovely local deli Food For Thought in New Deer	

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## Ports and Pudding Wines

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

If you require information regarding allergenic ingredients, please ask us.

We are very proud of our relationship with and use of local suppliers including Netherpton 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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