



SAPLINBRAE
HOTEL & LODGES

Sample Dinner Menu
June 2018

Charleton asparagus, Moray duck egg hollandaise, garden chive crumb	£7
Three cheese soufflé, poached pear, candied walnuts	£7
Amity langoustine, minestrone, garlic and parmesan soldier	£7
Wild Buchan pigeon, bacon hash, greens	£7
Ham hock, apple and beetroot roulade, piccalilli, brioche	£7
Today's soup, Ythan bread and butter	£4

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Pan seared Fraserburgh cod, lemon cream garden herb pesto, potato, peas and beans	£15
Roast chicken breast, thyme, wild mushroom smoked bacon, parmesan, polenta cake	£15
Short rib of Stuartfield beef, barbeque glaze hasselback potato, celeriac slaw	£16
Slow braised Belmaduthy lamb shoulder minted Jersey Royals, asparagus, spinach	£16
10oz dry aged Stuartfield ribeye, handcut chips caramelised red onion, asparagus, crispy egg	£26
Portobello mushroom burger, goats cheese tomato relish, sweet potato wedges	£12



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Puddings and Cheese

Milk chocolate torte, honeycomb, salted caramel ice cream	£6
Aden rhubarb delice, roast rhubarb, Castleton raspberry ice cream	£6
Pineapple upside down cake, crème anglaise	£6
Castleton berry pavlova, Chantilly cream	£6
Cheeseboard, oatcakes, house chutney	£8
<i>Wookey Hole cheddar, Somerset; Montagnolo, Germany; Beechwood smoked, Snowdonia</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. Delightful with the tortel!	
Monbazillac, Semillion, Chateau Septy, France	£4.50
Nectar from France —sweet and silky. Lovely with pavlova.	
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus	£4.50
A real sweetie in both name and nature - pairs well with the pineapple upside down cake	

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

We are very proud of our relationship with and use of local suppliers including Nethererton Farm Shop, Farmlay Eggs, Ythan Bakery, Ugie Salmon, IJ McIntosh Butcher, Buchan Fish, Methlick Salad Leaves, Springwood Wagyu, Rora Dairy, Prime Seafood, Ewan Morrice Butcher, Amity Seafood.

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