



Sample Lunch Menu

December 2018

Ugie smoked salmon gravadlax beetroot and horseradish relish, Ythan bread and butter	£8
Mini baked Highland brie, cranberry relish, Ythan soldiers	£7
Today's soup, cheese and chive scone	£4

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Roast Aberdeenshire turkey, glazed sprouts chipolatas in streaky bacon, skirlie, roast potatoes	£15
Buchan venison daube, creamed potato red cabbage, Crimond vegetables, red wine sauce	£16
Monktail kiev, potato terrine wilted greens, lemon parsley cream	£16
Hazelnut and spinach roast, wild mushroom Crimond vegetables, hollandaise	£12

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

Christmas pudding, brandy custard	£6
Apple and cherry crumble, crème anglaise	£6
Milk chocolate and orange cheesecake	£6
Mulled wine panna cotta, ginger shortbread	£6
Cheeseboard, oatcakes, house chutney	£8
<i>Our cheeseboard is recommended by our lovely local deli Food For Thought in New Deer</i>	

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

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