



**SAPLINBRAE**  
HOTEL & LODGES

**Dinner**

**December 2017**

Ugie salmon and gravadlax roulade £8  
drambuie and dill dressing

Twice baked goats cheese, cranberry and walnut soufflé £6  
poached pear

Five spiced pork belly, cauliflower, apple, vanilla £7

Smoked chicken, roasted butternut squash, beetroot £6

Today's soup, cheese and chive scone £4

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Roast Aberdeenshire turkey, glazed sprouts £15  
chipolatas in streaky bacon, skirlie, roast potatoes

Buchan venison wellington, fondant potato £25  
mushroom duxelle, charred baby leeks  
*Please allow 15 minutes cooking time.*

Lamb daube, red cabbage, creamed mash £16  
Crimond vegetables, red wine sauce

Baked North Sea cod, orange and ginger crumb £16  
spiced puy lentils, samphire

10oz dry aged Aberdeenshire ribeye, fondant potato £26  
chestnut mushrooms

Chestnut, cranberry and mushroom roast, festive trimmings £12



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### **Puddings and Cheese**

Mary's Christmas pudding, brandy custard	£6
Black forest trifle	£6
Spiced pear and orange crumble, vanilla ice cream	£6
Boozy cinnamon apple cheesecake, ice cream	£6
Cheeseboard, oatcakes, house chutney Our cheeseboard is recommended by our lovely local deli Food For Thought in New Deer	£8
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Coffee and mini mince pies	£3.50

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**Our festive menu is available from 1<sup>st</sup> December through to December 24<sup>th</sup>.  
We will be closed both Christmas Day and Boxing Day, reopening on  
Wednesday 27<sup>th</sup> December.**

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, Grahams Dairy, Ugie Salmon, The Store at Foveran, Ewan Morrice Butcher, Buchan Fish, Prime Seafoods, Methlick Salad Leaves, Springwood Wagyu, Mitchells (Inverurie).