



CRINGLETIE HOUSE  
AN INTIMATE COUNTRY HOUSE HOTEL NEAR EDINBURGH

## Sample Autumn Menu



### Starters

**Confit duck and liver parfait delice**

Hot ham hock bon bon, spiced Damson purée

**(V) Crown of seasonal melon**

Pomegranate, Cape gooseberries and passion fruit sorbet

**Seasonal soup of the day**

**(V) Autumn mushroom pâté**

Pickled shimiji mushrooms, croutons, micro salad truffle dressing red wine and port syrup

**Warm timbale of smoked and fresh salmon**

With seared scallop and light cullen skink

**Crispy pork belly and Stornaway black pudding**

Celeriac remoulade, garden apple purée and cider jus

### Mains

**Poached and pan roasted breast of chicken**

Wild mushroom risotto cake with fricassée, celeriac purée, truffle greens, Madeira jus

**Roast loin and slow cooked shoulder fillet of Borders' lamb**

Parsnip mash, braised barley, seasonal vegetable, mint gel and roasting juices

**Crisp seared salmon with butterfly prawns**

Puffed wheat, market greens, warm lime and chilli dressing

**Slow cooked short rib beef**

Steamed haggis suet pudding, buttered Savoy cabbage, autumn mushroom duxelle, glazed vegetables and braising juices

**(V) Provençal vegetable and Howgate brie tart**

Wilted spinach, charred asparagus, roast red pepper and basil dressings, aged balsamic  
(served with seasonal side salad)

*Our Shaw's select beef is born and reared in the Scottish Borders; has the highest endorsements for flavor and tenderness and is dry-aged for a minimum of 28 days.*

**Grilled fillet of prime Scottish beef (£6.50 supplement)**

Grill garnish with chunky fries, peppercorn sauce on the side  
or

Chefs selection of seasonal vegetables and potatoes, peppercorn sauce

**Desserts**

**Banoffee cheesecake**

Hot chocolate and cinnamon doughnut, baileys ice cream

**Flavours of lemon and meringue**

With autumn berries and Chantilly cream

**Soft centred chocolate fondant**

Morello cherry compote vanilla mascarpone, sesame wafer

**Coconut and Malibu panna cotta**

With exotic fruits, lemongrass and lime syrup, passion fruit sorbet and pistachio brittle

**Selection of Scottish cheeses (£4.50 supplement)**

With oatcakes and seasonal chutney

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**Coffee and home-made treats**

£32.50 for non residents

£37.50 for residents including canapes, amuse bouche and petits fours

If you suffer from any food allergies, please speak to a member of staff before ordering