



CRINGLETIE HOUSE
AN INTIMATE COUNTRY HOUSE HOTEL NEAR EDINBURGH

Sample Spring Menu



To Begin

Citrus cured Shetland salmon wrapped in seaweed

With pickled Asian vegetables, apple and wasabi sorbet, micro coriander

Seasonal soup of the day

(V) Melon Mojito

Trio of compressed seasonal melon with our classic Mojito sorbet, fruit coulis and minted gel

Tournedos of poussin with Stornaway black pudding and cured ham

Puy lentils with spring vegetables and red wine essence

(V) Melting Pentland brie

Asparagus and Provençal vegetable tart, rocket salad roast red pepper and basil pesto dressings

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Mains Event

Breast of free range chicken

Chargrilled vegetables and Cajun spiced potatoes, sweet corn purée, hickory smoked barbecue sauce

Lime and chilli peppered sea bass fillet with gingered prawns

Lightly spiced puffed wheat, pak choi and roasted capsicums

lemon grass and coriander dressing.

Trio of Borders lamb

Roast loin, slow cooked stovie cake and crisp sweetbreads, spring cabbage, market vegetables and

Madeira jus

Pan roasted loin of Atlantic Cod

Crushed Bombay potatoes, spring greens, smoked baba ganoush, lightly curried coconut sauce

(V) Provençal vegetable and goats' cheese bake

Chargrilled vegetables, rocket and Parmesan salad, aged balsamic, sun blushed tomato dressing and basil pesto

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

Chef's selection of seasonal vegetables and potatoes
peppercorn sauce

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Just Desserts

Hazelnut delicé

Peanut butter ice cream, hot chocolate and cinnamon doughnut, dulce de leche

Trio of citrus

Lemon meringue pie, lime mousse, warm citrus drizzle cake, combed white chocolate sauce

Apple crumble parfait

Served with classical apple tart tatin

Coconut mousse with mango glaze

Exotic fruit salad, passion fruit sorbet

Selection of Scottish cheeses (£4.50 supplement)

With oatcakes and seasonal chutney

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Coffee and hand-made treats

£32.50 for non-residents

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

If you suffer from any allergies, please talk to the staff before ordering

