



CRINGLETIE HOUSE
AN INTIMATE COUNTRY HOUSE HOTEL NEAR EDINBURGH

Sample Summer Menu



Starters

Charred line caught mackerel

Spiced puffed wheat, beetroot infused apple, dill pickled vegetables, baby gems, natural yoghurt

Seasonal soup of the day

Marbled roulade of chicken, goats' cheese and roast red pepper

Warm tomato relish, rocket and parmesan salad

(V) Platter of seasonal melon with summer fruits

Elderflower sorbet and red berry coulis

Rare cooked flat iron steak

Served on crumbled blue cheese salad, walnut and honey dressing

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Mains

Glazed breast of Gartmorn Farm duck

Confit leg croquette, butternut squash and orange puree, plum and ginger compôte, seasonal vegetables and duck jus

Steamed fillet of Scrabster lemon sole with smoked salmon

Creamed chive potatoes, summer greens and lobster sauce

Pan roasted breast of free range chicken

Chorizo ratatouille, asparagus and summer greens, Parmentier potatoes, piquillo pepper dressing and soft herb pesto

Baked fillet of sea bass in brick pastry with prawns

Coriander noodles with Asian vegetables, chilli and lemongrass dressing

Baked filo parcel with Provençal vegetables and Inverlochy goats' cheese

Fragrant cous-cous, wilted rocket and sweet pepperonata dressing

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

or

Chef's selection of seasonal vegetables and potatoes, peppercorn sauce

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Desserts

Cringletie Cranachan

Raspberry mouse, hedgerow berries, heather honey Anglaise, drambuie Mascarpone, oatmeal crumble

Textures of chocolate with cherries

Dark chocolate and cherry delice, milk chocolate aero, white chocolate ice cream, cocoa nib wafer and salted caramel

Our own Garden rhubarb and custard

Warm rhubarb crumble, vanilla parfait rhubarb jelly, puffed honeycomb and crème Anglaise

Cringletie summer trifle

Layers of fresh raspberry jelly and sponge, lemon curd mousse, fresh raspberries, vanilla brûlée and Chantilly cream

Selection of Scottish cheeses (£4.50 supplement)

Fine savoury biscuits and seasonal chutney

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Coffee or tea with hand-made treats

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

£32.50 for non-residents

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