



## CRINGLETIE HOUSE

### Sample Winter Menu



#### To Begin

**Warm oak-smoked haddock cake**

Soft poached egg Hollandaise, wilted spinach, tomato and baby caper dressing

**Seasonal soup of the day**

**Compression of seasonal melon**

Mint and lime gel, strawberry daiquiri sorbet

**(V) Inverlochy goats' cheese fondant**

Grape, apple and rocket salad, caramelised walnuts, toasted sour dough, port wine reduction

**Pan-roasted crown of quail**

Served on a tattie scone with mcSweens haggis and whisky laced peppercorn sauce

#### Main Event

**Roulade of pork belly with Parma ham and black pudding fritters**

Smoked potato purée, Savoy cabbage, market vegetables, apple purée & cider cream sauce

**Baked fillet of salmon with prawns in brick pastry**

Celeriac and smoked salmon slaw, winter greens, light fish essence

**Pan-roasted breast of chicken**

Red onion and bacon mash, seasonal vegetables and winter mushroom fricassée

**Roast loin of Highland venison with haunch pudding**

Parsnip purée, sweet and sour cabbage, glazed root vegetables, classic poivrade sauce

**Vegetable and chick pea tagine (V)**

Grilled Halloumi and fig kebab, fragrant cous-cous, chilli and lime crackers

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 (supplement £6.50)**

Grill garnish with chunky fries, peppercorn sauce on the side

or

Chef's selection of seasonal vegetables and potatoes peppercorn sauce

**Just Desserts**

**Cappucino and chocolate delice**

Kumquat and vanilla compôte, blood orange sorbet, puffed honeycomb, citrus wafer

**Sticky toffee cloutie dumpling**

With butterscotch sauce and vanilla ice cream

**Coconut rice pudding with caramalised pineapple**

Mango and passion fruit sorbet

**Lemon meringue Alaska**

With preserved berries and red fruit coulis

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

Fine oatcakes and seasonal chutney

**Coffee and hand-made sweeties**

£32.50 for non-residents

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