



Our dishes are inspired by the wonderful local Scottish produce available. Everything from Mountview is made by our talented chefs. From breads to sauces to desserts, our chefs are passionate about their food.

Starters

Roasted Butternut Squash and Ginger Soup with homemade bread. (v)

Baked Eggs, tomato and spinach. Finished with a Shropshire blue cheese crumb and crusty bread. (v)

Crispy Cajun Chicken Thighs

Served with a pineapple and crispy cabbage slaw salad and a sour cream and spring onion dipping sauce.

Mains

Pork & Black Pepper Meatballs

served on a creamy bed of parsnip and potato mash, with a lightly spice tomato sauce.

Vegetarian Haggis

served with creamy parsnip mash, onion gravy made with local cider and crushed garden peas. (v)

Butterbean, Tomato and Roasted Vegetable Stew

served with aromatic basmati rice and topped with crispy onions (v)

Desserts

Dark Chocolate and Rye Brownie served with banoffee ice cream.

Fresh fruit salad.

Fresh Sorbet selection

Tea & Coffee and Petit Fours served in the Birders Lounge after dinner.

Food allergies and intolerances – a member of staff will be happy to provide you with information about whether your choice of dishes contain any of the major food allergens.



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Cream of Tomato Soup with homemade bread. (v)

Crushed broad bean and chickpea hummus served with pickled gherkins and homemade flat breads. (v)

Grilled Salmon & Lemon Kebabs basted in roasted garlic and dill oil served on a bed of rocket leaves.

Mains

Olive & sundried tomato baked Salmon Fillet
served with creamy dauphinoise potatoes and seasonal vegetables.

Roasted thyme and garlic marinated Chicken Thighs
served with a potato gratin, seasonal vegetables and a thyme jus.

Creamy Mushroom and green pepper Stroganoff
served with giant couscous. (v)

Desserts

Vanilla and Raspberry Crème Brulee served with a homemade shortbread biscuit.

Fresh fruit salad.

Ice cream selection

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Winter Vegetable Broth with homemade bread. (v)

Cured Salmon with pickled salad and a dill & lime crème fraiche.

Baked Ham Hock & Cheddar Cheese Pots, served with crusty bread and plum chutney.

Mains

Guinness braised Beef Shin
served with crushed garlic and thyme new potatoes and glazed carrots.

Kedgeree with Peat Smoked Haddock, spring greens and topped with a poached egg.

Roasted Tomato and Green Olive Rigatoni
topped with a Birds Eye chilies and parmesan tuille (*chili is optional*) (v)

Desserts

Pineapple and Coconut Cheesecake served with a cherry coulis

Fresh fruit salad.

Ice cream selection

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French Onion Soup with homemade bread. (v)

Roasted Beetroot, Rocket & Goats Cheese Salad, topped with toasted pecans and a balsamic glaze. (v)

Sweetcorn, paprika and parmesan Arancini served with a sour cream dipping sauce. (v)

Mains

Slow cooked Venison and Mushroom Pie
served with boulangerie potatoes, seasonal vegetables and a redcurrant jus.

Pan fried Seabass served with buttered new potatoes, butternut puree and mixed vegetables.

Four Cheese & Broccoli Tart, served with a green salad and a balsamic glaze (v)

Desserts

Pear & Apple Crumble served with custard

Fresh fruit salad.

Sorbet selection

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Starters

Pea & Ham Soup with homemade bread. (v)

Honey, Soy & Sesame Glazed Chicken Thighs served with spring onion and carrot noodles.

Double baked Cheddar, Nutmeg and Spinach Souffle with a double cream and parmesan glaze. (v)

Mains

Pan fried Sea Trout, chateau potatoes and steamed green greens served with a lemon sauce.

Lasagne made with local Balliefurth beef mince served with homemade garlic bread and a green salad.

Green Lentil & Sweet Potato Shepherd Pie served with steamed greens (v)

Desserts

Cheese Board, homemade chutney and crackers

Fresh fruit salad.

Ice cream selection

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