



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

Minestrone Soup with homemade bread (v)

Whisky Cured Salmon with lightly pickled beetroot and blinis

Twice Baked Isle of Mull Cheddar Souffle with parmesan glaze (v)

Mains

Peat Smoked Haddock Cullen Skink served with homemade crusty bread and sea salt butter

Roasted Pumpkin & Spinach Lasagna, served with garlic bread and green salad (v)

Venison Pie served with creamy mash potato, steamed vegetables and proper gravy

Desserts

Stewed Plum & Pear Pavlova

Fresh fruit salad.

Mango Sorbet served with frozen raspberries

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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Starters

Cheddar and Cairngorm Ale Soup with garlic croutons (v)

Chard, Roasted Plum and Goats Cheese Tartlet with a balsamic glaze (v)

Baked Peppers stuffed with ricotta and wrapped in Parma Ham with a hot honey drizzle

Mains

Slow cooked Lamb & Pancetta Ragu with tagliatelle and a green salad

Miso baked Salmon Fillet with crushed sweet potatoes and fine green beans

Creamy Black Bean, Harissa and Almond Stew (v)

Desserts

Beer laced Sticky Toffee & Ginger Pudding with whipped cream

Fresh fruit salad.

Vanilla Ice Cream & Chocolate Sauce

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Roasted Carrot & Ginger Soup with a savory Scone (v)

Beef Kofta served with homemade Butterbean Hummus, red onion & cucumber salad and a Harissa yogurt dip

Rarebit Toasts with Marmite Roasted Onion (v)

Mains

Oven Roasted Chicken Legs served with rich tomato and lentil stew

Mushroom & Chard Baked Eggs served with crusty bread and a rocket and toasted walnut salad (v)

Cod Cheeks & Coconut Curry served with herby bulgar wheat and homemade Chapatis

Desserts

Bramley Apple & Cardamom Sponge Cake with Rum infused custard

Sorbet Selection

Fresh fruit salad.

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Spiced Parsnip Soup with homemade bread (v)

Potted Hot Smoked Salmon with toasted bread and pickled red onions

Filo Wrapped Feta baked and topped with poppy seeds and a spiced honey glaze (v)

Mains

Mixed Seafood and Orzo Pasta Bake, fresh basil and parmesan shavings

Potato, Leek & Strathdon Blue Cheese Pie with a watercress salad (v)

Pan fried Pheasant Breast with crushed new potatoes, roasted root vegetables and a rich port jus

Desserts

Vanilla Crème Brulée with homemade pistachio shortbread

Ice Cream Selection

Fresh fruit salad.

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Cauliflower & Strathdon Blue Cheese Soup with homemade bread (v)

Warm Confit Duck Leg Salad with stewed peppers and a honey, French dressing

Wild Mushroom, Aubergine & Courgette Pate with homemade crackers (v)

Mains

Roast of the Day with crispy potatoes, roasted vegetables, Yorkshire pudding and gravy

Autumn Vegetable Stew with homemade herby dumplings(v)

Pan fried Sea Bream, creamy dauphinoise potatoes, roasted root vegetables and steamed greens

Desserts

Whisky & Vanilla Profiteroles with a dark chocolate sauce

Ice Cream Selection

Fresh fruit salad.

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Roasted Pumpkin Soup with homemade bread (v)

Ham Hock Terrine served with cornichons, melba toast and sea salted butter

Smoked Haddock Scotch Egg served with lemon mayo and rocket leaves (v)

Mains

Scottish Cider, Mustard and Apple Chicken Breast served with Jacket Potato and buttered greens

Spiced Sag Aloo 'Shepherds' Pie served with steamed greens (v)

Beetroot Tarte Tatin served with tender stem broccoli

Desserts

Bramble & Apple Crumble with Vanilla Custard

Fresh fruit salad.

Cheese Board

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

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