

The Mountview Chefs are passionate about their food. From breads to sauces to desserts, everything is inspired by the wonderful local Scottish produce available.



*Chef Etienne says: "We hand cure our salmon adding beetroot from our kitchen garden at the hotel. The process takes four days and the flavour is to die for!"*

## **Saturday Menu – November 2021**

### **To Start**

Parsnip and Apple soup served with homemade bread (v)

Courgette, red onion, and chili Bhaji, with a cucumber and mint yoghurt (v)

Mountview Beetroot cured Salmon with cream cheese & wasabi dressing and salad

### **Mains**

Creamy Chicken fricassee with herb Couscous

Salmon fillet with new potatoes, seasonal vegetables, and a butter caper pan jus

Mediterranean Vegetable Tagine served with a lemon and herb couscous (v)

### **Puddings**

Homemade Lime posset with a rum infused cream

Raspberry sorbet

Fresh fruit salad

*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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*Chef Arek says: "Our local Balliefurth Butcher provides top quality beef, lamb, pork and much more. Their produce is always exceptional and comes from their own farm located just two miles from our hotel"*

## **Sunday Menu – November 2021**

### **To Start**

Leek & Potato Soup with homemade bread (v)

Salmon and Crab fishcakes, rocket leaves with a garlic & lemon mayo

Vegetarian Haggis bon bons, served with tomato chutney (v)

### **Mains**

Roast Balliefurth Farm leg of Lamb, creamy mash, roast seasonal vegetables, Yorkshire pudding and gravy

Butternut squash & Mountview garden kale wellington, roast seasonal vegetables and gravy (v)

Pan fried Seabream, mash, seasonal vegetables and a creamy leek sauce

### **Puddings**

Homemade Banana cake with custard

Vanilla Ice cream

Fresh Fruit Salad

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*Chef Etienne says: "We feature handmade desserts made freshly every day at the Mountview. Our berry crumble is really popular!"*

## **Monday Menu – November 2021**

### **To Start**

Homemade Falafels with a green harissa and yoghurt sauce (v)

Chicken & Pancetta puff pastry tart served with mixed salad leaves

Cauliflower & Blue Cheese soup served with homemade bread (v)

### **Mains**

Balliefurth farm Cairngorm sausage, crushed new potatoes, seasonal vegetables and onion gravy

Rigatoni Pasta Arrabbiata with Aubergine and basil (v)

Oven roasted Seabass, roasted new potatoes with a butter and lemon sauce

### **Puddings**

Homemade Berry crumble served with double cream

Strawberry ice cream with a berry coulis

Fresh fruit salad

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*Chef Arek says: "The perfect sauce for me is made with either shallots or onions, sautéed with thyme all from our kitchen garden and reduced with white wine"*

## **Tuesday Menu – November 2021**

### **To Start**

Cream of Sweetcorn soup with homemade bread (v)

Haggis, Neeps and Tattie stack served with an onion sauce

Warm vegetable & egg noodle salad, pan fried halloumi with a soy and honey marinade (v)

### **Mains**

Pork Schnitzel served with oven baked potato wedges and seasonal vegetables

Green lentil Bolognese with linguine and a rocket & parmesan salad (v)

Hake fillet, sun blushed tomato crumb, oven baked potato wedges and seasonal vegetables

### **Puddings**

Homemade Pear Sponge Cake

Mango sorbet

Fresh fruit salad

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*Chef Etienne says: "Courgettes, peas, beans, beetroot, kale, artichokes.... Our kitchen garden produces so many top-quality organic vegetables we are never short of inspiration!"*

## **Wednesday Menu – November 2021**

### **To Start**

Carrot and lentil soup with homemade bread (v)

Grilled peppered Balliefurth Farm Beef salad

Breaded Brie and cranberry sauce served with dressed rocket leaves (v)

### **Mains**

Sea Trout en croute, paprika potatoes, seasonal vegetables and a lemon cream sauce

Pan fried Gammon steak, roasted pineapple, steamed new potatoes and a watercress salad

Vegetable Lasagne, new potatoes, salad and a balsamic dressing (v)

### **Puddings**

Homemade Sticky toffee pudding with whipped cream

Chocolate Ice Cream

Fresh fruit salad

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*Chef Arek says: "Fresh soups are made daily at the Mountview and each traditional recipe features our own special twist. Try my Tomato & Roast Pepper soup, a real treat!"*

## **Thursday Menu – November 2021**

### **To Start**

Tomato and Roast Pepper soup with homemade bread. (v)

Smoked mackerel pate served with poppyseed crackers

Creamy Mushrooms & Tarragon on toasted homemade bread (v)

### **Mains**

Mountview garden kale and ricotta stuffed Chicken breast, wrapped in Parma ham, served with seasonal vegetables and a pan jus

Aubergine & Potato Curry with yellow rice and a banana, chili and coconut sambal (v)

Baked fillet of Cod served, fresh tomato sauce, green pea mash and seasonal vegetables

### **Puddings**

Selection of three Cheeses, biscuits and chutney

Vanilla Ice Cream with Toffee sauce

Fresh Fruit Salad

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*Chef Etienne says: "Our artisanal bread is made with British organic flour. We bake fresh bread of all different types virtually every day but focaccia is my personal favourite!"*

## **Friday's Menu – November 2021**

### **To Start**

French Pea soup served with homemade bread (v)

Charcuterie board with Great Glen Venison salami, Parma ham, baby gherkins, olives, chutney and crusty bread

Veggie Charcuterie board with homemade mushroom pate, houmous, baby gherkins, olives, and crusty bread (v)

### **Mains**

Fish pie served with green peas and crusty bread

Roasted Duck breast cooked pink, dauphinoise potatoes, seasonal vegetables and madeira sauce

Mushrooms and garlic carbonara with penne pasta (v)

### **Puddings**

Homemade Fruit Pavlova with a berry coulis

Gooseberry sorbet

Fresh Fruit Salad

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