



*Chef Arek says: "The Mountview Garden springs into life in Autumn with late-fruiting raspberry bushes, kale, chard and more all at their peak. It's a chef's dream!"*

### **Starters**

Creamy Celeriac and Nutmeg Soup with homemade bread (v)

Steamed Mussels in a Scottish cider, spring onion and cream sauce served with homemade bread

Whipped Strathdon Blue Cheese Mousse served with sweet pickled gherkins and a savoury thyme and roasted hazelnut shortbread (v)

### **Mains**

Locally Sourced Lamb Shank slow-cooked in a tomato and balsamic ragu with creamy mash & glazed carrots

Peat-smoked Haddock served with mashed potatoes, creamy leek sauce and green beans

Aubergine & Goat's Cheese Rigatoni in a Spiced Tomato Sauce served with a dressed rocket salad (v)

### **Desserts**

Raspberry Crème Brûlée with pistachio shortbread

Ice Cream Selection

Fresh Fruit Salad

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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.



*Chef Etienne says: "In Autumn our focus is on comforting dishes to warm our guests up after a long day in the field. We would especially recommend our venison casserole!"*

### **Starters**

Homemade Chunky Leek and Potato Soup with homemade bread (v)

Smoked Ham Hock Terrine served with toasted bread, charred leek mayo and side salad

Warm Runner Bean Salad with soft-boiled egg, toasted almonds and homemade vinaigrette (v)

### **Mains**

Scottish Venison and Root Veg Casserole with herb dumplings and steamed veg

Tomato and Feta Tartlet with steamed veg and parsley & garlic butter new potatoes (v)

Chard, Sweet Potato and Peanut Stew with fragrant basmati rice and roasted cashews (v)

### **Desserts**

Treacle Tart served with clotted cream ice cream

Ice Cream Selection

Fresh Fruit Salad

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*Chef Etienne says: Autumn is my favourite time of year for creating new recipes due to the abundance of local produce on offer. ”*

### **Starters**

Yellow Split Pea, Carrot & Coriander Soup with homemade bread (v)

Beetroot-cured Salmon with pickled veg and dill & lime crème fraîche

Twice baked Isle of Mull Cheddar Soufflé with a parmesan and cream glaze (v)

### **Mains**

Roasted 8oz Pork Chop with parmentier potatoes, roast veg and a creamy wholegrain mustard sauce

Smoky Cod, Broccoli and Orzo Bake served with green peas and dill

Oven-baked Cheesy Polenta with roasted root veg and a tomato & basil sauce (v)

### **Desserts**

Pear and Apple Cobbler with whipped double cream

Sorbet Selection

Fresh Fruit Salad

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*Chef Arek says: "The fruit in our desserts is handpicked from the best local farms. The quality is unbeatable!"*

### **Starters**

Tomato and Chilli Soup with homemade bread (v)

Spinach and Ricotta Pithivier with a beetroot salad (v)

Beetroot cured Salmon and Dressed Crab, served with soft boiled quails egg and lemon puree.

### **Mains**

Roast Pork Belly with a pineapple and honey jus, dauphinoise potatoes, sautéed cabbage & broccoli

Sea Trout En-Croûte, pomme purée and sautéed garden kale

Pumpkin and Sage Risotto with a rocket and vegetarian parmesan salad (v)

### **Desserts**

Apple and Berry Crumble with Custard

Fresh Fruit Salad

Mountview Cheese Selection

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

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*Chef Etienne says: "We feature handmade desserts made freshly every day at the Mountview. Our warm ginger and toffee pudding is really popular!"*

### **Starters**

Spiced Pumpkin Soup with homemade bread. (v)

Spinach, Pesto and Mozzarella Arancini Balls with a garlic and tomato sauce. (v)

Chieftain Haggis with a creamy whisky and onion sauce.

### **Mains**

Pancetta wrapped Chicken Breast, roasted garlic and thyme new potatoes, mixed veg and a pan jus.

Traditional Creamy Fish Pie topped with gruyere & parsley mashed potatoes, peas and steamed greens.

Lentil and Mushroom Ragù with whole meal Spaghetti and veggie parmesan. (v)

### **Desserts**

Sticky Ginger & Toffee Pudding with custard.

Mountview Cheese Board Selection.

Fresh Fruit Salad.

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

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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"*

### **Starters**

Minestrone Soup with homemade bread. (v)

Warm Quinoa Salad with beetroot, sage, roasted pumpkin seeds and a sweet balsamic dressing. (v)

Cod and Crab Fishcakes, green salad and a lemon & thyme mayonnaise.

### **Mains**

Steak and Kidney Pie with crushed potatoes, steamed vegetables and a traditional gravy.

Herb crusted Hake, smoked cheese & cauliflower gratin served mixed vegetables.

Root Vegetable & Cheddar Pie, crushed potatoes, steamed vegetables and gravy. (v)

### **Desserts**

Homemade Caramel Panna Cotta with a chocolate crumb.

Sorbet.

Fresh fruit salad.

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

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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!"*

### **Starters**

Broccoli & Blue Cheese Soup with homemade bread. (v)

White Bean Crostini with anchovy and lemon salsa served with a rocket salad. (v)\*

*\*can be adapted for vegetarians*

Crispy Fried Chicken, soy and spring onion noodles with a sweet chili dipping sauce

### **Mains**

Slow cooked Chicken Thighs with a creamy mushroom sauce, mashed potatoes and roasted carrots

Seafood Chowder served with homemade soda bread

Potato and Aubergine Curry, served with fragrant rice and a banana & chili sambal. (v)

### **Desserts**

Traditional Profiteroles with chocolate sauce

Ice Cream.

Fresh Fruit Salad.

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