



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

Carrot & orange soup (V / GF)

Beetroot salad with toasted walnuts and sunflower seeds (V / GF)

Mini cheese ploughman's with mustard pickle and crusty bread (V / GF)

Mains

Mango and Lime chicken thighs, baked potato with garlic butter, fine beans and garden herb salad.

Veggie sausage and summer roasted vegetable tray bake with a bulgar wheat salad (V / GF)

Roasted butternut squash risotto with crispy sage (V / GF)

Desserts

Summer berry jelly with vanilla ice cream.

Mango 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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Starters

Pistou soup (V / GF)

Roasted red pepper and chickpea salad with balsamic dressing (V / GF)

Hot smoked salmon salad with butter milk dressing

Mains

Cairngorm sausage and herby summer vegetable tray bake with fresh rocket salad

Vegan cheese polenta with roasted carrots, courgette ribbons and crispy sage (V / GF)

Red lentil, roasted garlic and tomato bolognese served with spaghetti and vegetarian parmesan
(V / GF)

Desserts

White chocolate blondie with strawberry compote

Sorbet selection

Fresh Fruit Salad

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Starters

Summer minestrone soup served with homemade bread (V)

Korean style BBQ pork belly served with mixed leaves & roasted peanuts

Pan con tomate served on homemade bread toasted in olive oil, with a balsamic glaze (V)

Mains

Chicken Caesar salad with homemade Caesar dressing, anchovies (optional) and crispy croutons

Oven baked seabream served with potato wedges, green salad & a fresh mango & coriander salsa

Baked Aubergine, chargrilled halloumi, couscous and a harissa yogurt and mint dressing (V)

Desserts

Homemade Treacle tart served warm with clotted cream

Sliced watermelon with apple mint and lime juice

Sorbet Selection

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Starters

Sweetcorn chowder with homemade bread (V)

Local gin cured salmon (cured in house) with a red apple salad and sweet pickled cucumber

Carrot and coriander fritters with a minted yogurt dip (V)

Mains

Pan fried seabass served with artichoke & lemon couscous and mixed leaves

Fragrant Cape Malay chicken skewers, oven baked wedges and citrus coleslaw

Orzo with avocado pesto, roasted courgette, sun blush tomatoes, rocket and pistachios (V)

Desserts

Green gooseberry cheesecake pots

Ice cream selection

Fresh Fruit Salad

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Starters

Green pea and thyme soup (V)

Watermelon, apple mint and feta salad with honey French dressing (V)

Smoked mackerel and horseradish pate with oatcakes

Mains

Pan fried lamb Barnsley chop with fresh garlic, thyme and rosemary roasted new potatoes and steamed vegetables

Lightly spiced cod and coconut curry with steamed rice and banana sambal

Tempeh meatballs with slow cooked tomato sauce, mixed grains and chunky homemade bread (V)

Desserts

Dark chocolate and walnut brownie with vanilla ice cream

Fresh Fruit Salad

Ice cream with coffee, rum and chocolate sauce

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