



Saturday Menu

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.

To Start

Homemade Soup of the day with bread. (v)

Courgette fritter with red harissa mayonnaise and garden salad. (v)

Smoked Salmon served with horseradish cream and crispy onions.

Mains

Local Balliefurth Cumberland sausages with creamy Mash, Onion gravy and seasonal Veg.

Beetroot & Goats Cheese tart served with Honey buttered new Potatoes and seasonal Veg. (v)

Fillet of Cod wrapped in Parma Ham served with cream mash and seasonal veg.

Puddings

Chai Tea Panna Cotta with homemade Shortbread

Vanilla Ice Cream

Fresh Fruit Salad

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.

We want to know how you enjoyed your experience! Leave us a review and let us know!



@mountviewhotelcairngorms



The Restaurant at the Mountview Hotel



Sunday Menu

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To Start

Homemade Soup of the day with bread. (v)

Twice baked Isle of Mull cheddar souffle with a Parmesan glaze. (v)

Arancini served with salad leaves and a spiced tomato sauce. (v)

Mains

Slow cooked Venison pie served with crushed new Potatoes, seasonal veg and pan jus.

Wild Mushroom and roasted shallot Risotto with a sage and garlic oil. (v)

Pan seared Seabass served with crushed new potatoes, seasonal veg and green olive tapenade.

Puddings

Dark Chocolate Brownie with vanilla ice cream.

Raspberry Sorbet

Fresh Fruit Salad

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Monday Menu

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To Start

Homemade Soup of the day with bread. (v)

Greek Salad with Olives, Feta, Peppers, Cherry Tomatoes and a Balsamic reduction. (v)

North Atlantic Prawn Cocktail served with avocado and cucumber.

Mains

Beef feather blade, slow cooked in local Ale served with vegetable mash and roasted vegetables.

Homemade Gnocchi served with a creamy Basil sauce and a Rocket and Parmesan salad. (v)

Oven baked Cod fillet with a herb crust, served with root vegetable mash and roast vegetables.

Puddings

Sticky Date and Walnut pudding served with Toffee sauce and double cream.

Strawberry ice cream with berry coulis.

Fresh Fruit Salad

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Tuesday Menu

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To Start

Homemade Soup of the day with bread. (v)

Courgette, Carrot and red Pepper Falafels with a Coriander and Chili dip. (v)

Smoked Chicken, green apple and walnut salad with mixed garden leaves.

Mains

Creamy Chicken Fricassee with button Mushrooms, green Peas and mixed Rice.

Tomato Linguine with Courgette ribbons. (v)

Pan fried Salmon fillet, new Potatoes, mixed Veg and red Pesto.

Puddings

Oven baked creamy Rice Pudding with our Mountview Jam.

Vanilla Ice Cream with Dark Chocolate sauce.

Fresh Fruit Salad

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Wednesday Menu

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To Start

Homemade Soup of the day with bread. (v)

Bruschetta of the Day. (v)

Chieftain Haggis Bon Bons with caramelised Onion dip.

Mains

Sticky citrus Pork Chops, garlic roasted Parmentier Potatoes and crushed minted green peas.

Vegetarian Cottage Pie served with garden Salad and crusty bread. (v)

Hake fillet, garlic roasted Parmentier Potatoes, crushed green Peas with a caper butter sauce.

Puddings

Apple Sponge Cake with Homemade Custard.

Chocolate Ice Cream.

Fresh Fruit Salad

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Thursday Menu

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To Start

Homemade Soup of the day with bread. (v)

Broccoli & Potato Croquettes with cream Cheese, Yoghurt and Chive dip. (v)

Triple Cheese & Tarragon stuffed Mushrooms with mixed garden leaves. (v)

Mains

Slow cooked boneless Chicken thighs in a creamy white wine sauce,
fondant potatoes and steam vegetables.

Creamy Salmon Rigatoni with lemon, Parmesan and fresh garden Parsley.

Butterbean and Tomato stew with herb Grains and crispy Onions. (v)

Puddings

Selection of three Cheeses, Biscuits and Chutney

Vanilla Ice Cream with Toffee sauce.

Fresh Fruit Salad

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Friday Menu

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To Start

Homemade Soup of the day with bread. (v)

Vegetarian Haggis with White Onion Whisky Sauce (v)

Pan Seared Scallops, Shredded Fennel Marinated in Lemon & Lime Juice served with pan Jus (v)

Mains

6oz Rump Steak with Baked Hasselback Potato and garden Salad.

Garden Kale & Ricotta Pithivier with buttered Parsley new Potatoes and garden Salad. (v)

Oven baked fillet of Seabream with buttered parsley new Potatoes with a Sweetcorn and Pepper Salsa.

Puddings

Vanilla Crème Brulee.

Banana Ice Cream with Caramel Sauce.

Fresh Fruit Salad

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