

# The Mountview Restaurant

## Nethy Bridge

Newsletter  
17 September — 16 October  
2011

Tel: 01479 821248 Email: [info@mountviewhotel.co.uk](mailto:info@mountviewhotel.co.uk)

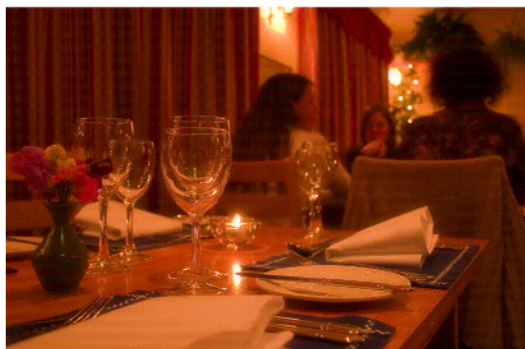


Two AA Rosettes for food

### FANTASTIC FOOD AT AFFORDABLE PRICES

Enjoy unbeatable quality, fresh Scottish ingredients, vegetables straight from our garden and delicious homemade bread baked fresh every day in the Mountview kitchen. All cooked to perfection by talented, award winning chefs.

And with main dishes from £9.95, you just can't beat our value.



## Autumn Menu

### Starters

- Daily Soup with Homemade Mountview Bread  
3.95
- Bruschetta of locally picked Chanterelles,  
*With Garlic and Tarragon*  
5.95
- Butternut Squash and Sage Risotto,  
*Herb oil, Parmesan Tuille*  
5.75
- Peat Smoked Haddock and Pilau rice,  
*"Kedgerie",  
Crisped Onions, Lightly Curried sauce*  
5.95
- Breast of Scottish Wood Pigeon,  
*Pickled Cabbage, Caramelised Apple*  
6.50
- Pan fried West Coast Scallops,  
*Creamed Potato and Black Pudding,  
Red Wine reduction*  
7.50

### Mains

- Vegetable and Lentil Shepherd's Pie,  
*Sweet Potato Mash and Purple Sprouting Broccoli*  
9.95
- Rump of Highland Lamb,  
*Barley and 'Neep' Risotto, Crisped Parsnip,  
Redcurrant Jus*  
15.95
- Slow cooked Free Range Belly of Pork,  
*Honeyed Chantenay Carrot, Fondant Potato,  
Roasted Rhubarb*  
12.95
- Breast of Duck,  
*Roasted Garden Beetroot and Buttered Chard,  
Tarragon Jus*  
17.95
- Roasted Darne of Cod,  
*Green Beans, Sweet Tomato and Chorizo sauce*  
14.95
- Balliefurth Farm Ribeye Steak  
*Grilled local Rib eye Steak*  
21.50

### Puddings

- Raspberry and White chocolate  
Crème Brulée,  
*Shortbread Biscuit*  
5.50
- Dark Chocolate Brownie,  
*Homemade Strawberry Ice Cream*  
5.95
- Warm Date, Pecan and Honey  
Sponge pudding  
*Toffee sauce and Vanilla cream*  
5.95
- Pear and Almond Tart  
*Homemade Ice Cream*  
5.95
- Orange Polenta Cake  
*Orange syrup and Mascarpone cream*  
5.50
- Selection of homemade sorbets  
4.25
- Local and Scottish cheeses with oat-cakes and homemade chutney  
7.25

**Complimentary canapés – the perfect start to your meal.** When you dine with us this Autumn you'll receive a duo of homemade Mountview canapés to savour before your meal. Selections may include: Prawn and pak choi spring rolls, Rosemary and olive drop scones with goat's cheese, Smoked duck with fig chutney, Mozzarella and black olive tapenade on chilli shortbread, Seared beef with onion marmalade served on blue cheese polenta.

*Offer ends 16 October 2011. Available when eating two or more courses per person.*

**New AA award.** Mountview Restaurant and Hotel came up for review in August this year and we were very pleased to be awarded 2 AA rosettes for the quality of our food for the sixth year running. Chefs Phil Barrett and Etienne Els were delighted to receive this confirmation of their cooking skills. The inspector commented, 'All meals taken showed good quality produce prepared and presented with care ... meals prepared with skill and flair'.

We know that a good meal is more than just great food, great service is important too and the inspector particularly noted that 'hospitality was very good from all members of staff ... all were genuinely welcoming and efficient.'

**Open Tuesday– Sunday , from 6pm– 9pm. To make a reservation phone: 01479 821248**



## Festive Dining at Mountview Restaurant

Indulge your taste buds with the best Scottish food perfectly cooked and beautifully presented. Relax and enjoy drinks in front of the fire, twinkling lights from a traditional Christmas tree, and warm and friendly service. The perfect place to relax and enjoy good food in the company of friends, family or colleagues, what better way to celebrate over the festive period!

### Winter Restaurant Menu

Our delicious winter menu full of seasonal delights will be available between 3 Dec and 23 Dec, Wed – Sun and 29 Dec – 4 January. You can choose from either 2 courses for £18.95 or 3 courses for £24.95. More details on our website.

### Festive Group Menu

**3–23 December 2011, Thurs—Sunday.** Perfect for your group or organisations festive celebration. Enjoy our festive group menu keenly priced at £23.50 and available to groups of over 6 people.

Includes a glass of Prosecco on arrival, festive decor and crackers, 3 course menu, tea/coffee and petit fours.

**New! Free minibus transfer** – groups of 14 or over can take advantage of our complimentary minibus transfers to one pre-agreed central pick up/drop off point in either Aviemore or Grantown on Spey. (Service available 3 Dec - 23 Dec)

### Hogmanay 31 December 2011

New Year, and another great meal! Enjoy a fabulous à la carte 5 course meal using fresh seasonal ingredients, relax over coffee and homemade petit fours. Then see the bells in with us and enjoy mulled wine and black bun at Midnight.

#### Festive Group Menu

##### On Arrival

Prosecco

~

##### To Start

Parsnip, Apple and Rosemary Soup, Mountview Bread

Scottish Smoked Salmon, Black Pepper Crème Fraiche, Lemon Dressing

Salad of Saffron Poached Pear, Strathdon Blue and Walnuts

##### Mains

Roast Breast of Turkey, Honey glazed Carrots, Roast Potatoes and all the trimmings

Pan fried Seabass, Fine Green beans with Black olives and Marinated Tomato

Pumpkin, Sage and Parmesan Risotto Parcels, Sweet Tomato and Garlic stew

##### Puddings

Traditional Christmas pudding with Brandy Butter

Apple Tart Tatin with Vanilla Ice cream

Dark Chocolate Panna Cotta, Orange Syrup

Tea/Coffee

Petit Fours

£23.50 per person

#### Hogmanay 2011

##### On Arrival

Selection of Mountview Appetisers and glass of Prosecco

##### To start

Veloute of Jerusalem Artichoke and fresh Mussels, Poppy Seed Snap

Terrine of Wood Pigeon, Wild Mushroom and Fig, Pomegranate dressing

Warm Salad of Saffron Glazed Red Mullet, Ratatouille

Ravioli of Rocket, Parmesan and Sweet Potato, Light Pea Broth

##### Mains

Rack of Highland Lamb with a Citrus Gremolata, Roasted Patty Pan Squash, Parmentier Potatoes, Basil Jus

Tarte Tatin of Caramelised Onions, Roasted Red Peppers and Goat's cheese, served with Saffron rice stuffed Aubergine

Slow Roast Fillet of Balliefurth Beef, Celeriac Purée, Fig Chutney, Glazed Shallots, Red Wine Jus

Sauteed Guinea Fowl Breast, Sweet Chestnut Potato Cake, Confit Fennel and Wilted Chard

~

Pineapple and Mint Sorbet

~

##### Puddings

Apple and Calvados Semi Freddo, Smashed Apple Compote, Cinnamon Tuille

Individual Cherry Clafoutis, Vanilla Ice Cream and Warm Cherry Compote

Bitter Chocolate and Almond Tart, Creme Fraiche, Frosted Raspberries

Sticky Toffee Pudding, Whisky Cream and Orange Syrup

~

Tea/coffee

Petit Fours

£47 per person