



Inchview Hotel

Traditional comfort & luxurious individuality

Issue 03 Winter 2007



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AA Hotel Group Awards 79% quality score for second year running

The highest quality score hotel between Edinburgh and St. Andrews.

We are still enjoying the uplift in enquiries since our entry appeared in the AA Hotel guide 2007. Clearly, this reference guide influences guest bookings which together with the circa two thousand hits per week on our new web site www.inchview.co.uk is enhancing our future bookings.

Following the success of last year's festive activities we are providing advanced notice of our menus and party dates in this issue. Many of you could not get tickets for our Party Nights or Hogmanay as we can only cater for 120 guests. So please do book early to avoid disappointment.

The good work never stops and having designed our new interior for the Terrace Bar & Bistro, Reception area and Front Entrance Canopies...we hope you like the final result as much as we do. This old house is simply beaming with pride at her new facilities and feeling proud in her community once again.

Our online booking service continues to monitor our performance and at the time of publication we are still **First in Fife** with an **outstanding 9/10** average rating from 98 reviews beating everybody!

Inchview People



Congratulations to.....

Head Chef McFall (pictured) achieving 23 years service.

Commis Chef Robert Ferguson achieving 2 years service.

Kitchen Porter Grace Adamas-Sas achieving 1 years service gratulacje.

Head Housekeeper Pat Gray achieving 2 years service. Housekeeper

Cathy Ramsay achieving 14 years service.

To all those who have left with new SVQ level skill sets **we wish you all well in the future.**

Inchview Promotions

1st October to 30 November

Monday to Thursday Evenings Only

4 for the price of 3 Food Discount

Full portion main meals only

Minimum 2 courses per person

Cheapest item per course discounted



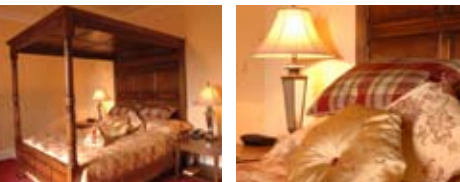
Inside Inchview

Inchview Hotel offers twelve ensuite bedrooms and four versatile public venues: **Links Brasserie, Douglas Private Dining Room, Somerville Function Suite and the Terrace Bar & Bistro.** The ideal location for family and local community celebrations, business conferences and weddings.

The property extends over three floors and benefits externally from a separate beer patio and private parking within the grounds.

In this issue we would like to highlight the Honeymoon Suite offering a fabulous four poster bed finished in raw silk with an abundance of pillows and finishing touches. This superior room provides magnificent sea views and full bath/shower ensuite including Arran Aromatic Bath products and gift set to take home. The perfect suite for that special occasion.

Fife Council were impressed by our refurbishment and future plans during their site visits, however architect Neil Calder is now working on the THIRD resubmission, with a SECOND planning officer in the frame. None of our plans are progressing as we had hoped. However, we shall continue with the upgrades we can - those not requiring permission, and keep you posted on our progress on this and other key projects.



Inchview Lunch Club News

Membership is available to those members of our community who experience difficulties through age or infirmity and wish to receive a hot meal from our own extensive menu. We provide this service 365 days per year and it's just the tonic for improving your health - we leave you to supply the gin!

Personal Spotlight

Housekeeper Cathy Ramsay & Husband Bill Ramsay, Contract Gardener

Clean sheets, crisp table linens and stripey lawns must mean the Ramsay team is in action!

Cathy has now clocked up 14 years service and lost many dress sizes working for Inchview Hotel - just inching past our May Oxlade who retired after only 13 years and 5 months service last year - and Cathy has many more years on the clock if Bill has anything to do with it.

Cathy's husband, Bill Ramsay, looks after our grounds and what a

wonderful job he does. You cannot beat a stripey lawn and traditional planting in these historic properties - a beautifully maintained garden simply makes our year brighter; thanks Bill.

Cathy & Bill are recipients of past employee of the month award and with their 'not a problem attitude' they are an example to us all.

They say working with your partner is a bonus and who are we to disagree, Inchview certainly enjoys the experience.

Terrace Bar & Bistro

Save £££££'s

Enjoy one of our delicious sweets from the chilled dessert trolley with any Main Meal Monday to Wednesday lunchtime only £2.00. Simply advise your waiter at time of ordering and save £2.50 per person.

Choose from chef's choice of the day: Profiteroles, Cheesecakes, Pavlovas, Tarts & Trifles and Fresh Fruits.

Why not add a bottle of House Wine at only £11.50 per bottle and save a further £2.00!

Terrace Bar & Bistro

New tasty menu served Monday to Saturday 12-2pm & 6-9pm Sunday all day 12.30pm to 7.00pm

Bistro Menu

Chef Recommends...

Deep Fried Mushrooms £3.50 with garlic dip and side salad

Mexican Fajitas Beef or Chicken Fillet £8.95

served with tortillas, salsa, cheese and sour cream

Fishermans Pie £8.95

salmon, haddock, prawns served in a cream sauce topped with mashed potatoes, cheese & breadcrumbs with seasonal vegetables



CHRISTMAS PARTY BUFFET MENU

HOT SELECTION

Traditional Roast Turkey with Chestnut Stuffing
bacon roll, chipolatas and roast gravy

Hot Seasonal Vegetables & Roast Potatoes

COLD MEAT SELECTION

Inchview Honey Baked Gammon
Roast Topside of Beef

COLD SALAD SELECTION

Inchview Coleslaw
Potato & Chive Salad
Savoury Rice Salad

Lettuce & Continental Leaves
Platters of Red Onion, Tomato, Cucumber and
Sweet Peppers

A Selection of Crusty Continental Breads,
Salsa & Chutneys

DESSERT SELECTION

Christmas Pudding with Brandy Cream Sauce
Apple & Raspberry Meringue Tartlet
Clementine & Cointreau Cheesecake

£19.95 per person
Dancing from 8.00pm, Buffet from 9.00pm.
Carriages 1am



HOGMANAY BUFFET MENU

PASTRY SELECTION

Inchview Haggis Tartlets with Drambuie Cream
Chefs Own Individual Puff Pastry Beef Steak Pies

MEAT SELECTION

Inchview Honey Baked Gammon
Roast Cajun Spiced Chicken

Hot Seasonal Vegetables and
Baby Boiled Parsley Potatoes

COLD SALAD SELECTION

Inchview Coleslaw
Vegetable Salad
Potato Salad
Continental Leaves
Platters of Red Onion, Tomato, Cucumber and
Sweet Peppers

A Selection of Crusty Continental Breads,
Salsa & Chutneys

DESSERT SELECTION

Raspberry & Heather Honey Cranachan
Fresh Fruit Pavlova
Rum & Raisin Cheesecake

A Wee Dram to Welcome in the Bells

£24.95 per person
Dancing from 8.00pm, Buffet from 9.00pm.
Carriages 1am



CHRISTMAS CRACKER MENU December 12 to 2pm daily

Soup of the Day served with warm crusty roll • Festive Turkey served with all the trimmings • Warm Mince Pie, Tea or Coffee
£9.95 per person



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Festive Season Events & Dates

December Opening Times

Terrace Bar & Bistro

Open 12 noon to Midnight Thursday to Saturday

Terrace Bar & Bistro

Open 12 noon to 11pm Monday to Wednesday

Terrace Bar & Bistro

Open 12.30pm to 11pm Sunday

Party Nights

Doors Open 7pm, Dancing from 8pm,

Buffet from 9pm, Carriages at 1am

Christmas Day

Hotel Open to Diners Only - Doors Open at 12 noon, final sitting 3.30pm Hotel closes 6.30pm

Hogmanay

Hotel Open to Revellers Only - Doors re-open at 7.30pm, Dancing from 8pm, Buffet from 9pm, Carriages at 1am

Bookings now being taken for Christmas Day, Hogmanay and Party Nights - non refundable deposit required at time of booking.

12 ensuite Bedrooms
Links Brasserie
Douglas Private Dining Room
Somerville Function Suite
Terrace Bar & Bistro

Beer Patio
Residents Walled Garden
Private Car Park

Christmas Day Menu

Terrine of Salmon, Red Pepper and Scampi on a salad of fresh rocket drizzled with a pink peppercorn & horseradish dressing

Danish Blue Cheese and Pear Tartlet served with a warm port wine & orange sauce

Wild Mushroom and Asparagus Risotto Timbale pooled in a fresh tomato & chilli sauce

Medley of Chilled Melon topped with a quenelle of Champagne sorbet

Clear Smoked Chicken, Teriyaki & Noodle Soup
or

Creamy Haddock & Prawn Chowder topped with crispy fried strips of Pancetta

Traditional Roast Turkey with Chestnut Stuffing, bacon wrapped chipolatas, cranberry jelly and roast gravy accompanied by roast potatoes, baton carrots, button sprouts and roast parsnips

Roast Pepper Crusted Sirloin of Scottish Beef served with a rich red wine & shallot sauce with sautéed potatoes and a ratatouille of vegetables

Medallions of Pork Fillet filled with Black Pudding served with sweet potato & apple mash, asparagus spears and finished with a Calvados jus

Baked Rainbow Trout filled with a Fresh Herb & Pine Nut Stuffing in a lemon & white wine cream sauce served with a tower of vegetable Basmati rice

Traditional Christmas Pudding with a rich brandy cream sauce

Vanilla Pannacotta with a compote of strawberries & oranges

Tropical Fruit Gateaux with Malibu scented cream and toasted coconut

Selection of Scottish Cheeses served with Cracker biscuits

Tea & Coffee served with Petit Fours and Mincemeat Tartlets
£49.95 per person

Bookings from 12.30, Final Sitting 3.30pm. Hotel closes 6.30pm