



Inchview Hotel
Traditional comfort & luxurious individuality

Issue 04 Winter 2008

3***AA Hotel Group Award

Still with the highest 3*** quality score between Edinburgh and St. Andrews

Inchview Hotel was thrilled to accept the 3*** AA Hotel Group Award and retaining the highest quality score in its rating. Accepting any higher award as befits our quality score would have increased our cost base so in the present climate we feel we have now set the definitive standard in quality and value in our community.

As with last year we are providing advance notice of our menus for the festive season in this issue and just as importantly we have HELD our 2007 PRICES! Last year was again fully booked so please do book early to avoid disappointment.

Update Inchview has recently undergone the latest offshore industry Fire Safety Assessment with BP and has been awarded the highest band score - 'recommended as acceptable without restriction'.



This means any BP Business can be assured that its engineers are being accommodated in accordance with stringent fire safety expectations with no limitation on the duration of their stay.

We are the only small hotel between Edinburgh and Aberdeen with this accolade and we are thrilled at having been recognised for our standard of safety and in particular the visible endorsement it gives to other environment, marine and oil industries who visit Burntisland.

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Congratulations to.....

Sarah Nimmo, having already achieved her Servewise Plus License Holders Qualification our Front of House Supervisor has now completed her Modern Apprenticeship SVQ Level 11 with immediate transfer to the SVQ level 111 award in record time.

Carnegie College has been instrumental in developing our staff training programme and are equally delighted at Sarah's progress.

Welcome to our new Head Housekeeper, Linda McCurley joined us in January on promotion from that Georgian 5* hotel in Markinch!

Inchview Promotions



Bistro Voucher

£5.00
Winter 2008

The bearer is entitled to £5.00 off the cost of any minimum spend of £20 between 12 & 2.30pm Monday to Thursday throughout Winter 2008. Only one voucher per table booking Valid to 27.11.2008.



Inside Inchview

Inchview Hotel offers twelve ensuite bedrooms and four versatile public venues: **Links Brasserie, Douglas Private Guest 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 feature the Executive suite offering a fabulous kingsize bed finished in magnificent fabrics to match the window dressings and soft furnishings. This superior room also has a generous sitting room area with low lighting, comfortable sofa and coffee table. Perfect for the senior executive requiring a quiet space to work of an evening. Sea views, luxury bath products and hospitality tray come as standard.

Planning Permission At Last...

Fife Council and two local councillors finally attended our premises in January to thrash out any outstanding concerns over our development project(s). A representative of Historic Scotland FAILED to arrive and so the process dragged on until July when the final listed building application was sent off by the Council with their endorsements. On 31st July just as we were going to print we received notification our planning application is now approved including: conversion of accommodation at no. 67, new disabled toilet and upgrade of existing toilet facilities, reinstatement of Georgian front windows to Terrace Bar & Bistro façade, new railings etc. A wonderful result and our thanks go out to James Wright of Fife Council Development Promotion & Design.



Terrace Bar & Bistro



Inchview Hotel dining has long been renowned for the highest standard of service and quality of its food. We put this down to our stringent Fife Cooksafe HACCP standards for which we have the top grade for a manufacturing kitchen and of course the excellence of our catering partners. Local butcher, Robert Watson guarantees the best of Scottish produce from the farm at Croftgarry, Aberdour and Raith Fruiterers which deliver the best in fresh fruit and vegetables.



Come along and taste one of our signature dishes from £4.95; try one of our fabulous seasonal courses from the specials board; and why not indulge in a fresh cream dessert from the trolley; especially with our discount voucher as an incentive.

No Boil in the Bag meals served here. All our meals are prepared by qualified local chefs.



Bistro Sample Menu

Chef Recommends...

Starters from £3.95...

Homemade Soup of the Day
Smoked Duck & Chicken Salad
Moules Mariniere

Mains from £7.95

Caesar Salad: Classic, with Chicken or King Prawn
Thai Chicken with Noodles
Haggis filled Chicken with a Drambuie Cream Sauce

Desserts from £2.95...

Ice cream served with Fruits of the Forrest Berries
Caramel Apple Tart served with proper Custard
Toffee Cheesecake served with Fresh Cream

House Wines still only £13.50 per bottle.
Beers & Spirits from £2.50

Christmas Party BUFFET MENU

HOT SELECTION

Traditional Roast Turkey with Chestnut Stuffing
Bacon Roll, Chipolatas, Roast Gravy and
Cranberry Sauce

Hot Seasonal Vegetables and Roast Potatoes

COLD MEAT SELECTION

Inchview Honey Baked Gammon
Roast Shoulder of Lamb

COLD SALAD SELECTION

Inchview Coleslaw
Potato & Chive Salad
Pasta & Vegetable Salad

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

A Selection of Crusty Continental Breads,
Salsa & Chutneys

DESSERT SELECTION

Christmas Pudding with Brandy Cream Sauce
Apple & Mincemeat Millefeuille
Chocolate & Clementine Cheesecake with
Cointreau Cream

£19.95 per person

Deposit is non refundable @ £5.00 per person
Dancing from 8.00pm, Buffet from 9.00pm.
Carriages 1am

Dancing & Party Games with a
Fabulous Fun Disco.

Hogmanay BUFFET MENU



PASTRY SELECTION

Chefs Own Individual Puff Pastry Beef Steak Pies
Inchview Haggis Parcels in Filo Pastry
with a Whisky Cream Sauce

MEAT SELECTION

Inchview Honey Baked Gammon
Pepper Crusted Topside of Beef

Hot Seasonal Vegetables and Duchesse Potatoes

COLD SALAD SELECTION

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

A Selection of Crusty Continental Breads, Salsa & Chutneys

DESSERT SELECTION

Individual Topsy Laird Trifle
Red Berry Panacotta with Fresh Fruit Coulis
Warm Apple & Apricot Tartlet with Custard Sauce

A Wee Dram to Welcome in the Bells

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

Dancing & Party Games with a
Fabulous Fun Disco.



CHRISTMAS CRACKER MENU

December Lunch... 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



If you are going out for only one meal this week...make it fresh produce...make it local produce...and make it the best from our Terrace Bar & Bistro.



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Traditional comfort & luxurious individuality

Inchview Hotel
Bar, Bistro & Brasserie
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Email: reception@inchview.co.uk

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



Christmas Day Menu

Smoked Trout Fillet Wrapped in Pancetta
With a crisp rocket salad & basil pesto

Savoury Stilton & Walnut Cheesecake
Served with apple chutney & mixed leaves

Warm Chestnut Mushroom & Salami Risotto
Topped with fresh parmesan cheese shavings

Pearls of Charentais, Ogen & Honeydew Melon
In a light ginger syrup topped with mango sorbet

Curried Butternut Squash & Sweet Potato Soup
or

Prawn & Crabmeat Bisque with Crème Fraiche

Traditional Roast Turkey with Chestnut Stuffing,
bacon rolls, chipolatas sausages, roast gravy and cranberry sauce
accompanied by roast potatoes, baton carrots and button sprouts

Spiced Yoghurt & Coriander Tuna Steak
Served on a bed of cashew nut & prawn rice with coconut chutney

Roasted Haunch of Venison in a Juniper Scent Jus
Served with roasted root vegetables and creamed potato nests

Baked Roulade of Cornfed Chicken & Duck Breast
Served with a pink peppercorn & orange liqueur sauce on a
Sweet potato mash with French bean & honey glazed carrot bundles

Traditional Christmas Pudding
with a rich brandy cream sauce

Mulled Wine Poached Pears
With honey & ginger ice-cream

Warm Cranberry & Pecan Nut Tartlet
Served with Chantilly cream

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

12 ensuite Bedrooms

Links Brasserie

Douglas Private Guest Room

Somerville Function Suite

Terrace Bar & Bistro

Beer Patio

Residents Walled Garden

Private Car Park