



Spring Food and Wine Pairing Menu

Friday 23rd March 2018

£72.00 per person *(including all wines)*

Seasonal canapés

Quara Torrontes 2016, Cafayete, Argentina

Seared Scallops with curried parsnip puree, smoked langoustine tail,
parsnip crisps and pomegranate textures

Lemberg Harslevlu 2015, Tulbagh, South Africa,

Brie, Apple and Tarragon Pithivier
spinach, pickled vegetables and roast silverskin onion dressing

Verum Pinot Noir 2014, Patagonia, Argentina

Pistachio and herb crusted loin of lamb, vanilla pomme purée, trompettes,
broad bean fricassee, thyme and roast garlic jus

Patria Nueva Cabernet Sauvignon 2016, Curico Valley, Chile

Dark chocolate and hazelnut praline delice, salted caramel and Glayva jelly

Port Krohn Late Bottled Vintage 2011

A Scottish Cheese Plate served with quince, grapes, celery and Perthshire oatcakes

Coffee and petit fours

*Accommodation available from £35-00 per person bed and breakfast sharing
3-night accommodation package from £33-00 per person bed and breakfast per night sharing*

All the above wines are available to order on the night

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