



Summer Food and Wine Pairing Menu

Friday 8th June 2018

£72.00 per person (including wines)

Seasonal Canapes

Champagne Gobillard Blanc De Noirs NV

Smoked Shellfish Assiette, Langoustine Tail, Lobster, Mussels, Squid, Saffron Rouille, Pickled Shallot, Heritage Radish, Caper Dressing

Handmade Chenin Blanc 2017

Seared Breast of Wood Pidgeon, Vanilla Pomme Puree, Primavera, Rhubarb Textures, Bramble Jus

Catherine Marshall Pinot Noir Sandstone Soil 2017

Monkfish Tail with Streaky Ayrshire Bacon, Saffron Potato, Radish Barigoule, Wilted Chard, Pickled Cucumber, Lemongrass Veloute

Demorgenzon Chardonnay 2016

Strawberry Bavaois, Lemon Sable Biscuit, Tayberry Jelly, Cairn O'Mohr Sparkling Sorbet, Strawberries and Cream Macaron

Fernando Classic Oloroso

Strathearn Cheese Company Slate, Lady Mary, Wee Comrie, Strathearn, Sourdough Crisp, Gooseberry Chutney

House coffee and hand-made tablet

*Dinner, bed and breakfast rate to include above, from £130-00 per person
3 and 4 night package rates available on request*

All the above wines available to order on the night

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