



Autumn Food and Wine Pairing Menu

28th September 2018

(£72-00 per person including all wines)

Seasonal Canapes
Butternut Squash Arancini
Smoked Salmon on a Scotch Pancake and Pickled Cucumber
Pissaladière
Goats Cheese and Harissa Croquette
Champagne Gobillard N.V. (France)

Pan Roasted Wood Pigeon, Crisp Parma Ham, Parsnip puree,
Kirsch soaked Sultanas, Sage Reduction
Cathy Marshall Pinot Noir 2017 (South Africa)

Seared Stone Bass, Crab and Saffron Risotto, Spring Onions, Chilli, Baby Coriander
Allan Scott Pinot Gris 2015 (New Zealand)

Chestnut and Pork stuffed Pheasant, Swede Fondant, Spinach, Chateau Potato,
pan jus, baby Turnip, Quail bon bon
Toro de Piedra Cabernet Carmenere 2016 (Chile)

Minted Watermelon, Vanilla Syllabub, Chocolate coated Strawberries,
Crème Anglaise
Trentham Noble Taminga 2013 (Australia)

Bramble Bavois, Oat Flapjack. Whisky and Oatmeal Ice Cream, Raspberry Jelly
House Blend Coffee and petit fours

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