

The
**Four
Seasons**
hotel



Spring Food and Wine Pairing Menu, 7.00pm on Friday 29th March 2019
Menu designed by Chef, Chris Temple
£75-00 per person

*Amuse bouche, Pickled mackerel, apple, crème fraiche,
dill and sour dough*

ESTIVAL GEWURZ/CHARD/MOSCATO 2016 (Uruguay)

*Rabbit and prune terrine, malt loaf crisp bread, beetroot jelly,
shaved radish and mizuna cress*

VERUM PINOT NOIR 2017 (Patagonia, Argentina)

Coconut cream polenta, wasabi spinach, soy carrot with seeds
LOS HAROLDOS CHACABUCO VIOGNIER 2018 (Argentina)

*Venison Laredo and foie gras paupiette, ceps-morel praline crumb,
buttered cabbage and venison jus*

ARAUCANO RESERVA CARMENERE 2015 (Chile)

Passion fruit pavlova, fresh mango and passion fruit sorbet

*Goats cheese panna cotta, chilli cranberry compote, Italian meringue,
sorrel with churros*

ALCYONE FORTIFIED TANNAT 2007 50cl (Uruguay)

House Blend Coffee and petit fours
Dinner bed and breakfast from £115 per person

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