



Ceud Mile Failte

The Four Seasons team welcomes you to this little corner of Perthshire where you can savour what is without doubt one of the most spectacular Lochside settings anywhere, whilst relaxing and enjoying the harvest of The Four Seasons in the new all-day restaurant, "*Seasons View*"

Our kitchen team has created this menu with warmth, love and home cooked food in mind for winter warmth, so we hope you enjoy your selection whilst embracing the magic of Loch Earn.

Eating habits have changed in recent years so we now include a number of half portion items (*) on our menu as well as a number of dishes to suit dietary requirements (Gluten free - G, Vegetarian - V and Vegan VV). An allergen folder is available from your server and we would like to make you aware that several dishes are made with genetically modified oil.

Please do keep an eye on our social media pages for special offers and special events.

Enjoy your visit and we look forward to welcoming you back again.

Kind regards,

Susan F Stuart

On Behalf of The Management Team
The Four Seasons Hotel

Correct as at 1 February 2020



Available from 10.00 am to 12.00 noon

Our tea selection offers a choice of
Traditional – Breakfast or Earl Grey
China – Green Tea or Keemun
Indian – Assam or Ceylon
Fruit / Herbal – Forest Fruits, Lemon & Ginger or Peppermint
Or freshly brewed House Blend or Decaf coffee

**A pot of tea or coffee from the above selection for one served with
Scone, preserves and clotted cream - £8.00**

Espresso, Cappuccino, Latte etc supplement – 50p

**A pot of tea or coffee from the above selection for one served with
A sausage or bacon roll - £7-50**

Available from 10.00 am to 5.00pm

Our tea selection offers a choice of
Traditional – Breakfast, Earl Grey or Afternoon
China – Green Tea or Keemun
Indian – Assam or Ceylon
Fruit / Herbal – Forest Fruits, Lemon & Ginger or Peppermint
Or freshly brewed House Blend or Decaf coffee

A pot of tea or coffee for one served with shortbread - £4.50

Available from 12.00 noon to 5.00pm

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| Soup, 1/2 triple decker sandwich and crisps (see selection below) | £12-00 |
| Triple decker sandwich served with a side of crisps and slaw | £7-50 |
| <ul style="list-style-type: none">• Tuna and sweetcorn mayonaise• Local Perthshire wafer thin sliced roast beef served with horseradish cream• Free range egg, spinach and crème fraiche• Brie, bacon and red onions | |



Available from 12.00 noon to 8.30pm

SNACKS, STARTERS, SALADS AND SIDES

Hot crumbled goats' cheese garlic and red pepper bruschetta with an orange & rocket salad(V)	£8-00
Smoked Shetland Salmon served with sourdough, dressed leaves, capers and house dressing (Gluten free – served with oatcakes)	£7-95
Ricotta Ravioli with wild mushrooms , spinach and herb velouté (G)	£7-75
Scampi with tartare sauce	£7-50
Haggis & black pudding spring rolls with a sweet chilli dressing	£7-00
Wild mushroom tart with a micro herb salad & herb oil (V)	£6-00
Soup of the day with fresh bread	£6-00
Sides	£4-00
<ul style="list-style-type: none">• Oil, Vinegar and Sourdough• Truffle & Parmesan Fries• Jacket Potato with Butter• Seasonal Mixed Green Vegetables	
Sides	£3-00
<ul style="list-style-type: none">• House Chips• Sweet Potato Fries• Onion Rings• Mixed Leaf Salad with house dressing• Garlic Bread	
Sides	£2-00
<ul style="list-style-type: none">• Pot of Cheddar (grated)• Pot of House Slaw	



Main Courses

10 oz Sirloin steak served with baby baked potato, garlic butter and green beans wrapped in ham £24-50
Optional: peppercorn or mushroom sauce

***Chicken and Leek Pie**, Herb Mash and Seasonal Greens £13.50

***Beef cobbler** served with buttered savoy cabbage £14-00

***Battered megrim** served with crushed minted peas, tartar sauce, lemon and house chips £14-50

***Spaghetti** with asparagus, peas, and spinach in truffle oil (VV) £11-00

Burgers

Venison Burger with haggis and smoked applewood cheese topping £18-00

Pork & Apple Burger with crackling & BBQ sauce £15-00

***Steak & Spring Onion Burger** with caramelised onion £14-00

Beetroot and Quinoa Burger (VV) £12-50

The above award-winning 8oz local burgers are served on a pretzel bun, with beef tomato, baby leaves relish, and a side of house slaw and house chips.

Add bacon or cheese (VV available) for £2-00 each.

Additional items available after 5.00pm

***Seafood Linguine** with Lemon and Basil Oil and a parmesan crisp £14-75

Fillet of Hake with a Lemon & Wholegrain Crust, Sautéed Potatoes and Seasonal Greens £14.50

Pork Belly with Cider and Apple Velouté on Garlic Mash, and crispy kale £15.25

***Warm peach and pepper salad** (VV) £11-00



Dessert

Scottish cheese plate (G)	£7-50
Warm Apple Crumble Pie with vanilla ice cream and white chocolate sauce	£7-00
Chocolate and Raspberry Layer Cake served with raspberry coulis	£6-50
Pavlova with winter berries	£6-50
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream	£6-50
Blueberry & White Chocolate Cheesecake served with Lemon Cream	£6-50
Whisky & Marmalade Orange Bread and Butter Pudding with Crème Anglaise	£6-00



Available from 2.30pm to 4.30pm

AFTERNOON TEA

Cream Tea - £12.50 per person

A choice of teas and coffee, freshly baked scones with cream and preserves, shortbread and petit fours

Full Afternoon Tea - £19.50 per person

**Cream tea as above plus a round of sandwiches (see selection below) on a choice of gluten free, white or wholemeal farmhouse
A selection of cakes and minature desserts**

Tuna and sweetcorn mayonaise

Local Perthshire wafer thin sliced roast beef served with horseradish cream

Free range egg, spinach and crème fraiche

Brie, bacon and red onions

Prawn Marie rose

Carrot raisin & seeds

Rocket and Pastrami



Sample Chef's Selection Menu *Available 6.30pm to 8.30pm*

Wild Mushroom Risotto, poached egg and truffle oil £10-00

Smoked Salmon Roulade, pickled cucumber and lemon gel £10-00

*Herb Crusted Cod Fillet, mussels, leeks,
potato and cream sauce* £24-00

*Beef Feather blade, truffle mash, porcini mushrooms
and glazed shallots* £22-00

*Pearl Barley Risotto, greens, parmesan crisp,
rocket & herb oil* £19-00

*White Chocolate and Orange Cheesecake, mango puree and diced
mango salsa* £9-00

Raspberry Mille-feuille Chantilly cream £9-00

Coffee and Petit Fours £4-50

2-courses from the Chef's Selection Menu including coffee - £32-50

3-courses from the Chef's Selection Menu including coffee - £39-00



Young People's Menu (up to 11 years)

Vegetable sticks and dip

Chef's soup and fresh bread

Bangers and mash with gravy

Cheesy pasta

Beans on toast

Jacket Potato (with/without cheese)

Burger and fries

9" Cheese and tomato pizza

Or ½ pizza and fries

Fish n chips

Sandwich (ham or cheese)

Omelette (Tomato/onion/ham) with fries or salad

Ice cream

Fruit salad

1 course - £5, 2-courses - £8, 3- courses - £10

Including fruit juice (Apple or Orange)