

# Seasons View

@ THE FOUR SEASONS

## Sunday Service

(Reservations Essential)

2 Course £19-50 or 3 Course £22-50

### To Start

- **Pastrami Cured Trout**  
Sweet Pickled Cucumber, Dill Crème Fraiche, Treacle Oat Bread
- **Smoked Tomato & Red Pepper Soup**  
Garlic Croutons, Basil Oil
- **Garlic Mushrooms on Toast**  
Toasted Sough dough, Wild Garlic Powder

### To Follow

- **BBQ Roast Topside of Scotch Beef**  
Cooked Over Open Fire, Marinated in our own BBQ Rub
- **Irn Bru Glazed Ham**  
Scottish Ham Glazed in Irn Bru
- **Roasted Vegetable Wellington**  
Roasted Root Vegetables, Sage Onion Stuffing, Wrapped in Puff Pastry

All the above served with, Roast Potatoes, Roast Carrot & Parsnip, Seasonal Greens, Yorkshire Pudding

### A Little More (£4-00 each)

- **Cauliflower & Broccoli Cheese**  
Three Cheese Truffle Sauce
- **Bowl of Roast Potatoes**  
Rosemary, Thyme, Garlic
- **Seasonal Vegetables**  
Selection of Seasonal Vegetables Dressed in Confit Shallot

### To Finish and served with Brodies Tea or Coffee

- **Bread & Butter Pudding**  
Dairy Ice Cream and Vanilla Custard
- **White Chocolate & Strathearn Match Tea Blondie**  
Dairy Ice Cream and Raspberry Coulis
- **3 Piece Scottish Cheese Board** (£2-50 Supplement)  
Arran Whisky Cheddar, Blue Murder Stilton, Morangie Brie