

The Four Seasons hotel



**The Four Seasons Hotel partnering with "Great Grog",
Award winning wine merchant – food and wine pairing menu
Friday 1st December 2017 - £62 inc. VAT per person**

Seasonal Canapés

Nampe Sauvignon Blanc 2016, Mendoza Argentina

Ballottine of Foie Gras, Confit Leg of Duck, Smoked Partridge, Woodland Funghi,
Pistachio, Madeira Jelly, Almond Textures and Jerusalem Artichoke

Lemberg Lady 2014, Tulbagh South Africa

Seared Mackerel, Crab, Rilette, Smoked Octopus, Oxtail and Ham Hock Terrine,
Sancerre Gel and Beetroot Textures

Escarpment 'The Edge' Pinot Gris 2016, Martinborough New Zealand

Pan Roasted Grouse, Koffman's Cabbage, Potato Fondant, Celeriac and Parsnip
Purée, Bread Sauce and Bramble Jus

Araucano Reserve Carmenere 2015, Colcagua Valley, Chile

Roasted Chestnut and White Chocolate Cheesecake,
Cranachan Mousse, Granola, Drambuie Jelly and Pomegranate Gel

Rustenberg Red Muscatel 2015, Stellenbosch South Africa

A Scottish Cheese Plate served with Quince, Grapes, Celery, Apple, Spiced Apple
Chutney, Kenmore Oatcakes and Poppy-seed Tuille Crackers

Kaapzicht Cape Vintage Port(ish!) Stellenbosch, South Africa

Coffee and Petit Fours

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The Four Seasons Hotel is the trading name of 'The Four Seasons Hotel (Perthshire) Limited'
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The Registered office is The Four Seasons Hotel, Lochside, St Fillans, Perthshire, PH6 2NF