

Seasons View @ THE FOUR SEASONS

DAILY KITCHEN MENU

THURSDAY TO SATURDAY (12.00 noon to 5.00pm)

Sandwiches	Ham	£5-00
	Cheese	£5-00
	Add chutney or mustard	£1-00
	<i>Vegan, Dairy, Gluten Free Option</i>	
Soup	Toasted sourdough	£10-00
	<i>Vegan, Dairy, Gluten Free Option</i>	
Soup and sandwich combo	Ham or cheese and soup of the day	£13-00
	<i>Vegan, Dairy, Gluten Free Option</i>	
Danish open sandwiches	BBQ pulled pork	£15-00
	Spinach, pesto & mozzarella	£12-00
	Mushrooms, garlic, cream	£12-00
	Minute steak, rocket, onions	£19-00
	Smoked salmon, king prawns, spicy marie rose	£15-00
	Parma ham, brie, rocket, cranberries, balsamic	£15-00
	<i>Vegan, Dairy Free Options</i>	
Cheeseboard	Three Scottish cheeses, oatcakes, chutney	£12-00
	<i>Vegan, Dairy Free Options</i>	
Bread	Whisky laced focaccia, honey mustard drizzle, olives or heather honey butter	£6-00
	<i>Vegetarian, Dairy Free Option</i>	
Beetroot	Ruby tower, cheese, walnuts, served warm in honey dressing	£13-00
	<i>Gluten Free, Vegetarian</i>	
Seafood pate	Trout, salmon, crab pate, oatcakes	£9-00
	<i>Gluten Free Option</i>	
Mini roast	Yorkshire pudding, roast potatoes and vegetables	£19-00
	<i>Gluten Free, Dairy Free Option</i>	
Mini fish 'n chips	Skinny fries and garden peas	£19-00
	<i>Gluten Free, Dairy Free Option</i>	
Lemon Meringue Pie	Warm, Dairy Cream	
	<i>Vegetarian</i>	
Daily cake	Chef's own choice	£7-50
Cheesecake	Baked, fruit coulis	£8-00
	<i>Vegetarian, Gluten Free</i>	
Banoffee	Banana, toffee sauce, dairy cream	£8-00
	<i>Vegetarian, Gluten Free</i>	
Raspberry Roulade	Raspberry, white chocolate, fresh berries, dairy cream	£9-00
	<i>Vegetarian, Gluten Free</i>	
	Please ask your guest assistant for details of the daily special	

Seasons View @ THE FOUR SEASONS

DAILY KITCHEN MENU

MONDAY TO WEDNESDAY (12.00 noon to 7.00pm)

Sandwiches	Ham	£5-00
	Cheese	£5-00
	Add chutney or mustard	£1-00
	<i>Vegan, Dairy, Gluten Free Option</i>	
Soup	Toasted sourdough	£10-00
	<i>Vegan, Dairy, Gluten Free Option</i>	
Soup and sandwich combo	Ham or cheese and soup of the day	£13-00
	<i>Vegan, Dairy, Gluten Free Option</i>	
Danish open sandwiches	Smoked salmon, king prawns, spicy marie rose	£15-00
	Parma ham, brie, rocket, cranberries, balsamic	£15-00
	Served on sourdough	
	<i>Vegan, Dairy Free Options</i>	
Cheeseboard	Three Scottish cheeses, oatcakes, chutney	£12-00
	<i>Vegan, Dairy Free Options</i>	
Baked Potato	Butter	£5-00
	Cheese	£2-00
	Bacon bits	£2-00
	Tuna Mayonnaise	£2-00
	<i>Gluten Free, Vegetarian, Dairy Free Options</i>	
Bread	Whisky laced focaccia, honey mustard drizzle, olives or heather honey butter	£6-00
	<i>Vegetarian, Dairy Free Option</i>	
Beetroot	Ruby tower, cheese, walnuts, served warm in honey dressing	£13-00
	<i>Gluten Free, Vegetarian</i>	
Seafood pate	Trout, salmon, crab pate, oatcakes	£9-00
	<i>Gluten Free Option</i>	
Lemon Meringue Pie	Warm, Dairy Cream	
	<i>Vegetarian</i>	
Daily cake	Chef's own choice	£7-50
Cheesecake	Baked, fruit coulis	£8-00
	<i>Vegetarian, Gluten Free</i>	
Banoffee	Banana, toffee sauce, dairy cream	£8-00
	<i>Vegetarian, Gluten Free</i>	
Raspberry Roulade	Raspberry, white chocolate, fresh berries, dairy cream	£9-00
	<i>Vegetarian, Gluten Free</i>	

Please ask your guest assistant for details of the daily special