

# PRESTONFIELD EVENT MENU

## AUTUMN

September, October, November

### STARTER

Shin of veal and quail Scotch egg, parmesan, pickled kohlrabi, horseradish oil	£8.20
Game bird terrine, beetroot and apple chutney, pistachio emulsion	£10.20
Smoked salmon and confit potato terrine, fennel with orange, coriander dressing	£8.90
Grilled red mullet, tomato and basil risotto, lobster and black olive vinaigrette	£10.40

### SOUP

Cream of wild mushroom	£5.20
Sweetcorn velouté, crab crostini	£9.95
Butternut squash soup, cumin toasted seeds	£5.95
Pheasant broth	£5.95
Bread and butter ( <i>choice of three types from the bread selector</i> )	£1.20

### FISH (*can be starter, intermediate or main course, priced below as main course*)

Fillet of sea bass, confit savoy cabbage, Jerusalem artichoke and bouillabaisse jus	£29.00
Peat smoked haddock, buttered leeks, soft poached egg, Arran mustard and Mull cheddar sauce	£21.00
Roast fillet of cod with clam and black olive crushed potatoes, cherry tomato butter sauce	£22.00
Confit salmon, sweet corn crab cakes, watercress pommes mousseline, lime butter sauce	£21.50

### MAIN

Caper crusted loin of venison and braised haunch, sprouts, chestnuts and roast figs	£32.00
Braised beef cheek, foie gras croquette, braised celery, roast butternut and pickled wild mushrooms	£25.00
Sage butter poached loin of pork with braised belly, celeriac and apple purée, Agen prune croquette	£26.00
Loin of lamb en croûte, lamb breast rillettes, spiced aubergine and ratatouille jus carrots and Bordelaise sauce	£31.00

### PUDDING

Banana and dark chocolate fondant, hazelnut butter ice cream	£6.95
Blackcurrant cheesecake, granny smith sorbet	£6.50
Warm apple pie, cinnamon ice cream, vanilla custard	£6.50
Pear tart fine, toasted almond and milk chocolate chip ice cream	£6.95

*These menus are subject to the availability of seasonal produce, we reserve the right to adjust the composition or price of dishes if required*



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### CHEESE

A selection of three artisan cheeses, homemade breads, oatcakes and grapes	£6.50
Seasonal artisan cheeseboard for ten guests	£65.00
Three perfectly ripe cheeses chosen from Herve Mons cellars, plated with quince and crackers	£9.00
Coffee or tea with petit fours or homemade fudge	£3.95

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