

PRESTONFIELD CELEBRATION MENUS
AUTUMN & WINTER
September-February

CLASSIC
£39.50 per person

MENU A

Warm hot smoked salmon, pease pudding,
soft poached egg, lemon butter sauce

Thyme milk, poached loin of pork, creamed
cabbage, apple chutney, treacle jus

Sticky toffee pudding, butterscotch
sauce, vanilla ice cream

Tea, coffee & fudge

MENU B

Sweet and sour young beetroot, snap pea
risotto, buffalo mozzarella

Braised shoulder of Scotch beef, Arran
mustard pommes mousseline, honey roast
vegetables, truffled green beans

Pear Bakewell tart, cinnamon ice cream

Tea, coffee & fudge

MENU C

Cream of parsnip and ginger soup

Roast free range chicken breast, sweet potato,
roast shallots, wild mushrooms

Clementine cheesecake,
spiced rum 'n' raisin sauce

Tea, coffee & fudge

MENU D

Butternut squash soup, coconut pesto

Herb crusted Scottish salmon, olive and tomato
crushed potatoes, basil butter sauce

Gingerbread and butter pudding, lemon
sherbet custard, vanilla ice cream

Tea, coffee & fudge

Prestonfield canapés. Four per person £10. Six per person £15.

Chef's selection of 4 canapés per person £8

Crisp whites and fruity reds from our cellar of over 600 wines, from £21 per bottle.

Perfectly matched to your menu by our award winning Sommelier.

Seasonal artisan cheeses, homemade breads, oatcakes and grapes £6.50 per person.

Perfectly ripe cheeses chosen from Hervé Mons cellars, quince and crackers £9 per person.

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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DELUXE
£47.00 per person

MENU A

Arbroath smokie ravioli, buttered leeks, Mull
cheddar and wholegrain mustard sauce

Shin of beef with oxtail croquette,
Jerusalem artichoke and truffle purée,
horseradish potato gratin

Upside down pineapple and polenta sponge
coconut sherbet, rum custard

Tea, coffee & Prestonfield's
homemade tablet

MENU B

Gravadlax roulade, lemon and coriander
risotto, soft poached egg

Butter poached breast of guinea fowl, chestnut
bubble and squeak, wild mushroom fricassé

Baked milk chocolate cheesecake, cinnamon
poached pear, ginger anglaise

Tea, coffee & Prestonfield's
homemade tablet

MENU C

Corn fed chicken, ham hough and duck liver
mosaic, ginger poached rhubarb,
pistachio emulsion

Fillet of pollock with mascarpone and walnut
crust, confit savoy cabbage, razor clams with
bacon

Banoffee pavlova, vanilla ice cream,
hazelnut anglaise

Tea, coffee & Prestonfield's
homemade tablet

MENU D

Breast of red legged partridge, parsnip purée,
black pudding and apple salad

Braised rump of lamb, rosemary dauphinoise,
creamed spinach and ratatouille jus

Apple crumble, bramble compote,
vanilla ice cream

Tea, coffee & Prestonfield's
homemade tablet

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GRANDE-LUXE
£56.00 per person

MENU A

Butter bean cappuccino, truffle foam

Hot smoked salmon and pickled cucumber terrine, sushi ginger, light soy and honey jelly, wasabi cream

Roast sirloin of Scotch beef, caramelised onion, sweet potato chips, cracked black pepper jus

Steamed apple and Agen prune sponge, Armagnac custard, Granny Smith sorbet

Tea or coffee with a selection of Prestonfield's handmade petit fours

MENU C

Seasonal mushroom velouté, thyme chantilly

Roast quail breast, tarragon and hazelnut risotto, pancetta, roast pumpkin

Saddle of lamb with pistachio and date stuffing, lemon and coriander couscous, minted aubergines, cumin jus

Treacle tart, lemon sorbet

Tea or coffee with a selection of Prestonfield's handmade petit fours

MENU B

Cream of cauliflower soup, green pesto

Roast breast of wood pigeon, celeriac, pickled pear, treacle jus

Monkfish en croûte with spinach, herb pommes mousseline, Jerusalem artichoke barigoule

Baked custard tart, poached autumn fruits

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ULTIMATE GRANDE-LUXE

£65.00 per person

MENU A

Quail's eggs Benedict

Warm garlic tiger prawns, pickled white radish, mango salsa, lime vinaigrette

Bellini sorbet

Fillet of beef Rossini, mash potato, truffled beans

White chocolate pudding, cranberry panna cotta, mulled wine syrup

Tea or coffee with a selection of Prestonfield's handmade petit fours

MENU C

Pan fried crab cake, sweetcorn chowder

Caper crusted loin of smoked venison, creamed apple, celeriac and beetroot chutney

Cloudy lemonade and limoncello sorbet

Halibut with leek risotto, pancetta and clams

Dark chocolate and chestnut fondant, white chocolate mousse, candied ginger shortbread

Tea or coffee with a selection of Prestonfield's handmade petit fours

MENU B

Foie gras terrine, date chutney

Sesame tuna, fennel à la Grecque, watermelon, feta and pineapple salad

Lobster bisque

Loin of lamb in spring roll pastry, rosemary mash, Jerusalem artichoke Provençale, watercress purée

Individual tiramisu, Tia Maria ice cream, amaretti biscuits

Tea or coffee with selection of Prestonfield's handmade petit fours

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