

PRESTONFIELD EVENT MENU

SPRING

March, April, May

STARTER

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| Home smoked salmon with new season asparagus, soft poached egg and sauce vierge | £12.50 |
| Honey glazed endive, goat's cheese emulsion and toasted seeds | £8.80 |
| Duck confit and spring onion salad, orange confit and sour cherry spring rolls | £10.50 |
| Roast chicken wing and plum tomato terrine, pancetta crisp and iceberg jelly | £8.95 |

SOUP

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| Cream of asparagus, truffled poached egg | £9.15 |
| Hot and sour tiger prawn soup, purple sprouting broccoli | £8.45 |
| New season potato and watercress soup, goat's cheese gnocchi | £7.50 |
| Spring chicken broth, lemon and cracked black pepper dumplings | £8.80 |
| Bread and butter (choice of 3 types from the bread selector) | £1.20 |

FISH *(can be starter, intermediate or main course)*

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| Pan fried salmon, spring onion and lemon risotto | £19.00 |
| Line caught brill, Jerusalem artichoke and apple purée, razor clams, pork belly and Prestonfield wild garlic | £24.50 |
| Fillet of sea bass Provençale, lemon thyme roasters, cherry tomato butter sauce | £21.00 |
| Steamed hake, coconut dahl, king prawn and mango salsa, roast sweet potatoes | £20.00 |

MAIN

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| Breast of guinea fowl, creamed spring cabbage with black pudding, leeks, bacon and cider soaked prunes | £26.00 |
| Slow confit loin of pork, beetroot and crotin tarte tatin, balsamic jus | £22.00 |
| Caper crusted loin and braised haunch of venison, parsnips, rhubarb and pistachio emulsion | £32.00 |
| Roast sirloin of beef, horseradish mash, daube of beef, caramelised carrots and Bordelaise sauce | £30.00 |

PUDDING

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| Lemon posset, ginger meringues, lime curd ice cream | £5.95 |
| Dark chocolate and cherry tart, mascarpone ice cream | £6.95 |
| Vanilla custard mille feuille, rhubarb compote, crystallised ginger syrup | £6.25 |
| Passion fruit panna cotta, lemongrass macaroons, pineapple sorbet | £5.75 |

CHEESE

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| 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 Hervé Mons cellars, plated with quince and crackers | £9.00 |

Coffee or tea with Petit fours £3.95, Coffee or tea with fudge £3.50

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

