

PRESTONFIELD EVENT MENU

WINTER

December, January, February

STARTER

Poached sole and cucumber terrine, sushi ginger, soy jelly and wasabi cream	£10.50
Confit chicken wing, hazelnut and date fondant, sweet corn salsa	£10.50
Lightly smoked loin of venison, maple and salted peanut crust, creamed celeriac, poached pickled pear	£14.00
Hot smoked salmon ravioli cooked in lime butter, warm mango and pineapple salad	£10.20

SOUP

Prawn bisque, tapenade and parmesan crouton	£9.50
French onion soup, croque monsieur	£7.50
Jerusalem artichoke, bacon and hazelnut straws	£9.50
Parsnip velouté, toasted coconut, lime butter	£7.50
Bread and butter (choice of 3 types from the bread selector)	£1.20

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

Roast halibut with Puy lentils, cauliflower tapenade, chorizo and razor clams	£27.00
Lightly poached fillet of place with Jerusalem artichokes, leeks with bacon and chestnuts	£22.00
Fillet of pollock, parsnip risotto, ginger and lime crust, almond foam	£21.00
Sea bream with confit tomato, ratte potato, red pepper and basil tortellini	£19.00

MAIN

Roast fillet of beef, truffled cauliflower, trompette de mort, creamed spinach	£42.50
Loin of pork with walnut and brioche crust, roast celeriac with apples, cinnamon jus	£22.00
Braised rump of lamb with leek and potato, pickled red cabbage, date chutney	£27.00
Pot roast pheasant with Gewürstraminer, soured Savoy cabbage, caramelised carrots, salted grape jus	£28.00

PUDDING

Hot marmalade pudding, milk chocolate ice cream, crème anglaise	£6.25
Ginger bread and butter pudding, lemon curd ice cream	£6.25
Roast chestnut and dark chocolate fondant, white chocolate sauce, mascarpone ice cream	£6.95
Warm pear and chocolate tart, marzipan ice cream	£6.60

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 £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.

