

# PRESTONFIELD CELEBRATION MENUS

## SPRING & SUMMER

March – August

### CLASSIC

£42.00 per person

#### MENU A

Warm thick cut gravadlax, braised little gem salad, cloudy lemonade dressing

Roast rump of beef with creamed broad beans, steamed broccoli, smoked garlic oil and Madeira jus

Lemon meringue pie,  
homemade raspberry sorbet

Tea, coffee & fudge

#### MENU B

Green pea and mint soup  
*served hot or chilled*

Roast Scottish salmon with warm asparagus, broad bean and rocket salad, roast potatoes and lemongrass sauce

Passion fruit cheesecake, mango ice cream

Tea, coffee & fudge

#### MENU C

Sun blushed tomato and basil soup,  
goat's cheese crostini

Chicken supreme with Scottish asparagus, button mushrooms, spring onion and hazelnut mash

Classic summer pudding, strawberry jelly, vanilla ice cream

Tea, coffee & fudge

#### MENU D

Chicken liver and duck confit terrine, peach chutney, toasted rye gingerbread

Roast loin of pork with Ramsay's black pudding, gooseberry marmalade, braised cabbage with peas and bacon

Strawberry panna cotta, strawberry compote, mint syrup

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 £22 per bottle.**

**Perfectly matched to your menu by our award winning Sommelier.**

**Seasonal artisan cheeses, homemade breads, oatcakes and grapes £7.50 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 and price of dishes if required.*

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**DELUXE**  
*£50.00 per person*

### MENU A

Fillet of red mullet with shaved fennel, orange butter sauce, green olive tapenade

Spinach stuffed saddle of lamb, pea and mint risotto, roast spring vegetables, fresh mint sauce

Individual raspberry Pavlova, clotted cream, raspberry sauce

Tea, coffee & Prestonfield's homemade tablet

### MENU B

Crab and avocado tian, sweetcorn mascarpone, lime and coriander dressing

Char grilled supreme of guinea fowl with rum and golden raisin glaze, salad gourmand, rosemary roasters

Warm peach tart fine, cranachan ice cream

Tea, coffee & Prestonfield's homemade tablet

### MENU C

Confit duck spring rolls with spring onion and galangal dressing, seasonal fruit chutney

Fillet of black bream, lemongrass steamed pak choi, mango salsa

Milk chocolate tart,  
Turkish delight ice cream

Tea, coffee & Prestonfield's homemade tablet

### MENU D

Cream of asparagus and hazelnut soup, truffle cream

Fillet of hake with basil crushed Jersey Royals, clam vinaigrette, steamed broccoli with smoked bacon

Pineapple parfait, rum 'n' raisin fudge mousse, coconut marshmallows

Tea, coffee & Prestonfield's homemade tablet

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**GRANDE-LUXE**  
*£60.00 per person*

### MENU A

Broad bean and pancetta cappuccino

Lemon sole and asparagus terrine, sushi ginger,  
honey and soy jelly, wasabi cream

Roast sirloin of beef, parsley pommes purée,  
steamed spring vegetables, three peppercorn jus

Baked cranachan custard tart,  
almond ice cream

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

### MENU B

Gazpacho

Confit duck and foie gras terrine, sour cherries,  
mango chutney, toasted brioche

Fillet of monkfish wrapped in Parma ham,  
shellfish risotto, lobster oil

Gooseberry and ginger crumble tart,  
elderflower ice cream

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

### MENU C

Jersey Royal and watercress soup

Carpaccio of yellow fin tuna, pickled daikon  
radish, pineapple and watermelon salad

Loin of lamb en croûte, minted garden peas,  
globe artichokes Provençale

Hazelnut and milk chocolate fondant,  
blueberry and lemongrass purée

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

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### ULTIMATE GRANDE-LUXE

*£70.00 per person*

#### MENU A

Chilled asparagus soup,  
smoked salmon Scotch egg

Foie gras terrine with peach melba

Kir Royale sorbet

Fillet of halibut with broad beans and mint,  
oxtail tortellini, sauce Albert, Cabernet  
Sauvignon reduction

Lemon curd Pavlova, raspberry compote

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

#### MENU B

Foie gras and pistachio sandwich

Brown shrimp with avocado and lobster salad,  
tropical fruit salsa

Morel consommé with thyme gnocchi

Braised haunch and roast loin of venison with  
smoked garlic velouté, spinach and pickled  
rhubarb

Strawberry and clotted cream shortcake,  
sweet Thai basil ice cream

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

#### MENU C

Maple roast pork belly, scallop ceviche

Sweetcorn chowder, crab spring rolls,  
Thai basil oil

Mojito sorbet

Roast fillet of beef wrapped in pancetta, spring  
onion risotto, port and lemon sauce

Black Forest fondant, sour cherry sorbet

Tea or coffee with a selection of  
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