

PRESTONFIELD PRIVATE DINING MENU

10th January – 3rd April 2024

3 courses £70

We ask that parties of up to 24 guests should select a reduced menu of three choices at each course allowing guests to make individual selections on the day. Parties of more than 24 guests are asked to choose a set menu of one dish at each course which will be offered to the entire party. i.e. all guests eating the same options. Guests' dietary requirements will be accommodated

CANAPÉS

Prestonfield's canapés make a delicious and memorable start to your entertaining at Prestonfield, perfect when served with champagne or cocktails in one of our historic drawing rooms.

Choose your favourites from the Prestonfield canapé menu at £14 for four canapés per person or six at £21, or leave the choice to us with our Chef's daily seasonal selection of four canapés at £12 or six at £18

STARTERS

Smoked SEA TROUT mousse, spiced granary soda bread, blood orange, buttermilk, black olive

Slow-cooked Tweeddale BEEF, Lanark Blue cheese, parsnip, Waldorf garnish (£6.50 supplement)

CELERIAC and TRUFFLE velouté, horseradish crème fraîche, compressed Granny Smith apple, truffle emulsion

Peterhead landed COD Veronique, charred cucumber, Champagne butter (£6.50 supplement)

Marinated BEETROOT, Vacherin Mont d'Or, aceto balsamico di Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker

MAINS

Feather blade of SCOTCH BEEF en croûte, confit potato and carrot roulade, grelot onions, roast carrot and garlic purée, pickled carrot, Swiss chard

Pan-fried SEA BREAM fillet, Swiss chard with Gordal olive crumb, chestnut mushroom and anchovy duxelles, confit rates potato, lemon butter sauce

Barbecue HISPI CABBAGE, maitake mushroom, mustard greens, sweet and sour farro grains, sriracha, tahini yogurt and dukkha

Roast free-range CHICKEN breast, chorizo picante, creamed Savoy cabbage, chorizo emulsion, tarragon potato purée, parsnip fondant, roast chicken jus

200g of Scotch FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, green peppercorn sauce (£23 supplement)

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PUDDINGS

Classic CRÈME brûlée

Malt MILK CHOCOLATE mousse, hazelnut praline, banana ice cream

VANILLA cheesecake, gingernut and spiced Braeburn apple

RUM panna cotta, coconut granola confit, pineapple and coconut sorbet

CRÈME FRAÎCHE tart, passion fruit sorbet

CHEESES

SCOTTISH

Paddy's milestone, St Andrews farmhouse cheddar, Strathearn, Lanark Blue, with rhubarb and ginger chutney, oatcakes £16.50

FRENCH

Brie de Meaux, Mimolette vieille, Reblochon fermier, aged Comté, herbes de Provence confit apricots, sourdough baguette £16.50

COFFEE & LIQUEURS

Tea or coffee with Prestonfield's homemade petit fours £5.95

Dishes and prices may change due to availability of produce and disruption to deliveries from our suppliers.

Food Allergies: if you have a food allergy, please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.

A comprehensive selection of malt whiskies, digestifs and liqueurs are available, and our award-winning sommelier will be delighted to suggest wines appropriate for the occasion to suit your menu.

*A discretionary service charge of 10% will be added to parties of 8 guests and over.
VAT is currently charged at 20%*