

# Prestonfield Festive Dining

**Seasonal dining in the most opulent of settings for both lunch and dinner throughout the festive season.**

Caramelised celeriac, whipped Strathdon Blue, Granny Smith, capers, mulled grapes, roast hazelnuts

Beetroot-cured Loch Duart salmon, smoked salmon brandade, pumpnickel, horseradish, buttermilk, dill

Baked Heritage Yucan Gold potato and leek velouté, sour cream, chive oil

Venison, mallard and pheasant terrine, prunes, plum chutney, red cabbage Chantilly, fermented blackcurrants

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Roast pheasant breast, smoked bacon crubeens, sage pommes Anna, creamed sprouts, cinnamon-spiced chestnuts, cider jus

Slow-cooked blade of beef, pâté croute, Madeira jus, roast potatoes, button mushrooms and shallots

Seared fillet of cod, white bean cassoulet, pickled white radish, gordal olive crumb

Warm Jerusalem artichoke terrine, truffle confit duck egg yolk, cumin seed crumb, goats' cheese, fermented cabbage

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Warm Christmas pudding, rum and raisin ice cream, cinnamon custard

Whisky-washed brie, warm soda bread, pear chutney

Dark chocolate délice, prunes with Armagnac, mascarpone and star anise ice cream  
Limoncello crème brûlée, lavender shortbread

**Available from Thursday 29 November 2018 until Thursday 3 January 2019  
excluding 24, 25, & 31 December and 1 January 2019 Lunch £35 and Dinner £44  
Lunch 12-2pm (Sunday from 12.30 - 3pm) Dinner 6-10pm**

**Reservations 0131 225 1333 or online at [prestonfield.com](http://prestonfield.com)**