

CHAPTER
III

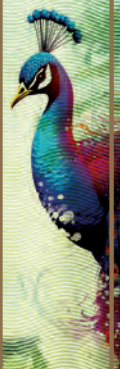


Be Our Guest...



...sprinkled with joy

Whether you arrive as a host, guest, or a dreamer of Christmases past, Prestonfield welcomes you to write your own festive story in surroundings where magic is not only imagined - it's expected.



Our festive menus are available from

Thursday 27 November 2025 until Tuesday 6 January 2026
(excluding Christmas Day)

Lunch in Rhubarb
(12 noon until 4.30pm)

£65
per person

Dinner in Rhubarb
(4.45pm until 10pm)

£80
per person

Private Dining

£85
per person

Festive Dining Menu

*Prestonfield Christmas tea-cured trout, spiced pear,
candied clementine, sea herbs*

*Smoked partridge breast, confit leg tart, parsnip purée,
liver parfait, apple, roasted chestnut, tarragon jus gras*

*Malted celeriac, wild mushroom duxelles, black garlic ketchup,
roast yeast crumb and mushroom broth*

*Balmoral Estate red deer carpaccio, blackcurrant ketchup,
Valrhona 70% tropilia chocolate, crystallised cranberries*

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*Roast Lammermuir pheasant breast, sage and onion pastilla,
fondant potato, spiced chestnuts, sprouts with smoked bacon, cider jus*

*Feather blade of Angus beef, parsley skirlie, pommes mousseline,
Bourguignon garnish, dripping roast parsnips*

*Roast loin of cod, preserved lemon and crystallised ginger crumb,
Jerusalem artichoke with Granny Smith apple, leek étuvée*

*Confit Roscoff onion, onion squash risotto, hazelnut cream,
watercress pesto, chicory*

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Christmas pudding with Drambuie sauce, clementine ice cream

Citrus tart, cranberry and ginger confit

Dark chocolate mousse, cherry and mint sauce, yoghurt ice cream

Brown sugar crème brûlée, spiced apple and gingerbread

Book online at prestonfield.com