



# PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



## CANAPÉ MENU

Prestonfield's canapé 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.

### Loch and Sea

- Shellfish panna cotta tartlet, pickled fennel
- Seabass ceviche, creamed corn
- Curried smoked haddock arancini, lemon mayonnaise
- Smoked salmon and cream cheese rilletes, toasted croûte, chopped chives
- Crab and sweetcorn fritters, chilli jam

### Land and Air

- Haggis croquette, pickled swede
- Ayrshire ham crubeen, piccalilli
- Chicken pakora, tamarind
- Barbeque beef crouton, shaved aged parmesan
- Roast fig, goats' cheese and Parma ham

### From the Garden

- Southern fried cauliflower *vegan*
- Gazpacho, herb dressing *vegan*
- Vegetarian haggis croquette *vegan*
- Compressed watermelon, vegan feta, black olive *vegan*
- Olive and vegetarian parmesan palmier *vegetarian*

### £3.50 per canapé

Four canapés per person	£14
Six canapés per person	£21
Chef's selection of four canapés	£12

*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%*

To enquire about holding your special event in one of Prestonfield's historic private dining rooms, please click here: [Private Dining Enquiries | Prestonfield House Edinburgh](#)



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## PRIVATE DINING MENU 10<sup>th</sup> January – 14<sup>th</sup> 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

### 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

Featherblade of SCOTCH BEEF en croûte, confit potato and carrot roulade, roast carrot and garlic purée, pickled carrot, sprouting broccoli

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)

### 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 custard 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

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