



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.

For groups of 7 guests and below, we can offer the Chef's selection of four canapes per person. For groups of 8 or above, we can offer a choice from the below

Loch and Sea

Langoustine bisque, truffle and parmesan cream

Beer battered haddock, gribiche sauce

Smoked haddock and St Andrews cheddar rarebit tart

Prestonfield tea blend-cured sea trout blini, trout mousse, lemon gel, dill

Salmon rillette, oatcake, citrus gel

Land and Air

Haggis croquette, blood orange marmalade

Chicken liver and tarragon truffle

Chicken pakora, chilli sauce

Barbeque beef crouton, shaved aged parmesan

Roast fig, goats' cheese and Parma ham

Truffled brie tart with date ketchup *vegetarian*

From the Garden

Southern fried cauliflower *vegan*

Vegetarian haggis croquette *vegan*

Cauliflower velouté, truffle cream *vegetarian*

Wild mushroom barley broth, steamed leeks *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

Sommelier Recommends: Billecart-Salmon, France 2013 £180

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 12.5% 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](#)

PRIVATE DINING MENU From 6th January 2026

3 courses £85

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

Lavender-smoked DUCK confit, blood orange marmalade, chicory and watercress salad

White ONION velouté, braised beef and leek brioche rarebit

Twice-baked Comté CHEESE soufflé, onion and walnut palmier

Prestonfield winter tea blend-cured SEA TROUT, spiced pear, candied clementine, sea lettuce

RED DEER haunch carpaccio, pistachio butter, Valrhona 70% tropia chocolate, pear ketchup

Sommelier Recommends: *Mâcon-Verzé, Domaine Leflaive, Burgundy 2022* £120

Mains

Feather blade of Angus BEEF, persillade pommes mousseline, Bourguignon garnish, dripping roast parsnips

Roast loin of HAKE, preserved lemon and ginger crumb, Jerusalem artichoke with Granny Smith apple, Vermouth butter sauce

Monkton Gardens organic BEETROOT, mushroom haggis dauphine, watercress, Lanark Blue cheese, toasted hazelnuts, quince

Charred lemon CHICKEN breast, sage and onion pastilla, fondant potato, spiced chestnuts, sprouts with smoked bacon, cider jus

200g of Scotch FILLET STEAK, triple-cooked chips, roast cherry tomatoes, king oyster mushroom, tempura battered onion rings, green peppercorn sauce (£23 supplement)

Sommelier Recommends: *La Dame De Montrose, Bordeaux 2014* £150

Puddings

VANILLA crème brûlée

LEMON tart, passion fruit sorbet

ORANGE and DRAMBUIE tiramisu

SESAME, roast coffee, caramelised chocolate gâteau, cocoa nib ice cream

Prestonfield's bees' salted HONEY cheesecake, oats and redcurrant

Cheeses

Selection of French and Scottish CHEESES, served with chutney and oatcakes £17.50

Sommelier Recommends:

Taylor's Vintage Port, 1985 £180

Macallan Whisky Flight featuring three Macallan 35ml drams: 12, 15, and 18-Year-Old £95 per person

Coffee

Tea or coffee with Prestonfield's homemade tablet £5.95

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