



PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



CANAPÉ MENU From 18th March until 23rd June 2026

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
- Smoked salmon and fennel butter blini, citrus fruit curd
- Salmon rillette, oatcake, citrus gel

Land and Air

- Haggis croquette, blood orange marmalade
- Goats cheese, rhubarb and Parma ham skewer
- Chicken pakora, chilli sauce
- Barbeque beef crouton, shaved aged parmesan

From the Garden

- Southern fried cauliflower
- Vegetarian haggis croquette
- Cauliflower velouté, truffle cream
- New season asparagus quiche, wild garlic, almonds and capers
- Spring vegetable soup, crème fraiche, lemon and wild leek crumb
- Wild mushroom barley broth, steamed leeks
- Olive and vegetarian parmesan palmier

£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 18th March until 23rd June 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, roast garlic and lemon brioche crumb

Twice-baked Comté CHEESE soufflé, spring onion and walnut palmier

Prestonfield blend tea-cured SEA TROUT, orange ponzu, wasabi, bergamot, cucumber and wild chervil

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

Free-range CHICKEN breast, shallots, confit carrot, January king cabbage, Périgueux sauce

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

Prestonfield's bees' salted HONEY cheesecake, oats and blood orange

PASSION FRUIT posset, tropical fruits, ginger ice cream

MILK CHOCOLATE mousse, salted fudge, banana ice cream

Kaffir LIME tart, whipped Chantilly, toasted coconut streusel, macadamia ice cream

Cheeses

Selection of seasonal 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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