



CANAPÉ MENU From 23rd September until 25th November 2026

Prestonfield's canapés 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 canapés per person. For groups of 8 or above, we can offer a choice from the below

Loch and Sea

Belhaven Bay langoustine bisque, truffle and parmesan cream
Beer battered haddock, gribiche sauce
Smoked haddock and St Andrews cheddar rarebit tart
Trout rillette, oatcake, citrus gel

Land and Air

Haggis croquette, Braeburn apple and pear chutney
Crowdie caramelised fig and Serrano ham skewer
Chicken pakora, chilli sauce
Balmoral red deer croquette, beetroot chutney, orange gel
Black and blue steak tartare tart, sauce Maltase

From the Garden

Southern fried cauliflower *vegan*
Vegetarian haggis croquette *vegan*
Cauliflower pakora, chilli sauce *vegan*
Rosemary dauphine, pear ketchup and parmesan *vegetarian*

£3.50 per canapé

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

Sommelier Recommends: Clos Des Goisses, Philipponnat, France 2009 (Bin 32) £300

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 23rd September until 25th November 2026

3 courses £85

For parties of up to 24 guests, we are delighted to be able to offer a choice from the full menu on the day. We would just require you to confirm whether you would like to upgrade one of the starters to the crab (at a supplement of £9 per person) and whether you would like to offer the blade of beef or the steak (at a £23 supplement per person).

For parties of 25 or more, we ask you 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

Roast CAULIFLOWER soup, chimichurri dressing

Twice-baked Comté CHEESE soufflé, crispy onions

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

Wild MUSHROOM parfait, Madeira jelly

Or upgrade one of the above starters to the crab dish below for a supplement of £9 per person

Belhaven Bay CRAB XO, Charentais melon, shrimp, ginger, caramelised lime

Sommelier Recommends:

Riesling Trocken Molsheim, Battenfeld-Spanier, Germany 2020 (Bin 329) £77

Mâcon-Verzé, Domaine Leflaive, Burgundy, France 2022 (Bin 170) £120

MAINS

Roast HAKE fillet, confit Yukon Gold with fine green beans, steamed new season leeks, white wine butter sauce

Free-range CHICKEN breast, braised red cabbage, olive-crushed potato, maple-roast swede, Charcutiere sauce

Spelt HAGGIS dauphine, snowball turnip, spiced quince, truffle pomme purée, pickled swede

Blade of BEEF en croûte, herb pommes purée, pickled kale, confit carrot, forestière sauce

Or upgrade the blade of beef to the fillet steak dish below for a supplement of £23 per person

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

Guests will be able to choose between either medium rare, or well done at the table

Sommelier Recommends:

Corton Grand Cru Cuvée Docteur Peste, Hospices de Beaune, Burgundy, France 2011 (Bin 233) £115

La Dame De Montrose, Bordeaux, France 2018 (Bin 70) £150

PUDDINGS

LEMON tart, passion fruit sorbet

Prestonfield's bees' salted HONEY cheesecake, toasted oats and blackberries

DARK CHOCOLATE mousse, red chilli, mango and mint sorbet

Caramel Bramley APPLE, nutmeg bavaresis and butterscotch pavé, green apple sorbet

Sommelier Recommends:

Noble Reserve Trockenbeerenauslese, Kracher, Austria NV (Bin 758) £80

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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