

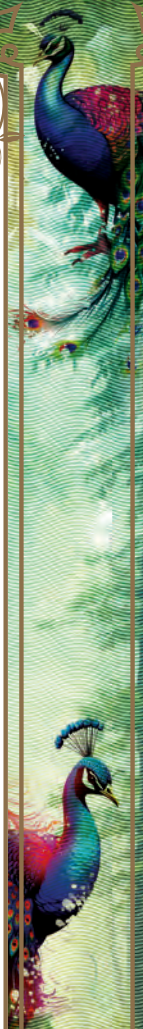
CHAPTER  
VI

Traditional  
Christmas Day  
Lunch & Dinner



*...experience the christmas magic*

*Step into a world of enchantment this Christmas Day,  
where every corner of Prestonfield sparkles  
with festive wonder.*



*Christmas Day Dining*

*£225 per person*

*From 12-3pm and 6-9pm*

*(£100 deposit at time of booking and remaining balance due by 1 December)*

*Christmas Day 2025 Menu*

*Spiced parsnip velouté, hazelnut, and Parmesan gougère,  
sage and onion pesto*

*Smoked duck breast, duck and lime parfait, roast pineapple, gingerbread*

*Belhaven Bay crab, Granny Smith apple jelly, lobster, mango,  
mulled cider, pickled ginger, caviar*

*Roast Jerusalem artichoke panna cotta, king oyster mushroom broth,  
caper and chestnut salsa, winter truffle*

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*Free-range turkey, fig and smoked bacon stuffing, pigs in blankets,  
goose fat-roast potatoes, gravy, bread, and cranberry sauce*

*Tournedos of Aberdeen Angus beef with Madeira jus, charred carrot,  
braised beef crumpet with stout vinegar Hollandaise*

*North Sea halibut fillet with trompette mushroom glaze, steamed leeks,  
roast salsify, smoked mussels, langoustine bisque butter sauce*

*Roast butternut squash and vegetarian haggis pithivier, Gran Moravia  
cheese aioli, pickled mustard seeds, Glenkinchie single malt sauce*

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*Prestonfield Christmas pudding with cherry brandy sauce,  
amaretto ice cream*

*Honey Drambuie baba, pineapple and star anise*

*Caramel and date mousse, sticky toffee cake,  
Valrhona Dulcey chocolate, banana and lime sherbet*

*Pink Lady apple tart, hazelnut frangipane and pine ice cream*

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*Coffee with mince pies*

For bookings please call 0131 225 7800  
or online at [prestonfield.com](http://prestonfield.com)