



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

Langoustine bisque, truffle and parmesan cream

Beer battered haddock, gribiche sauce

Smoked haddock and St Andrews cheddar rarebit tart

Christmas tea blend-cured sea trout blini, trout mousse, lemon gel, candied tangerine

Salmon rillette, oatcake, citrus gel

Land and Air

Haggis croquette, pink grapefruit marmalade

Chicken liver Christmas pudding, oatcake, redcurrant butter

Chicken pakora, chilli sauce

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*

Butternut squash and coriander velouté, spiced chestnut *vegan*

Wild mushroom and hazelnut miso tart, spiced pear, Old Winchester cheese *vegetarian*

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 3rd October – 26th November 2025

3 courses £80

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, Roscoff onion and grapefruit marmalade, chicory and watercress salad

Scotch PORK rillettes, Thistly Cross cider and ham jelly, Calvados and Agen prune chutney, cinnamon croustillant

Twice-baked Comté CHEESE soufflé, pickled hazelnuts

Lapsang souchong-cured SEA TROUT, smoked trout, oyster cream, Braeburn apple and bergamot (£3 supplement)

RED DEER haunch carpaccio, pistachio butter, Valrhona 70% tropia chocolate, pear ketchup (£3 supplement)

Sommelier Recommends: *Chassagne-Montrachet 1er Cru Les Chenevottes, Jean Noel Gagnard 2020 £160*

Mains

Angus BEEF feather blade en croûte, parsley pommes purée, honey-roast root vegetables, broccoli, red wine sauce

Pan-roasted HAKE fillet, romesco crust, sweet potato rouille, romanesco, pickled kale, blood orange butter sauce

Monkton Gardens organic BEETROOT, mushroom haggis dauphine, watercress, Elric goats' cheese, hazelnuts and figs

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

Borders PHEASANT, pumpkin pie, Ayrshire bacon and sage dauphinoise, pickled hispi, spiced chestnuts, cider jus (£5 supplement)

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

Puddings

VANILLA crème brûlée

LEMON tart, passion fruit sorbet

ORANGE and DRAMBUIE tiramisu

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

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

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 & Liqueurs

Tea or coffee with Prestonfield's homemade tablet £5.95

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