



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](#)

FESTIVE PRIVATE DINING MENU From 27th November 2025 – 6th January 2026 **3 courses £85**

For parties up to 24 guests, we are able to offer the choice from the full festive menu 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

Prestonfield Christmas tea-cured TROUT, spiced pear, candied clementine, sea herbs

Smoked PARTRIDGE breast, confit leg tart, parsnip purée, liver parfait, apple, roasted chestnut, tarragon jus gras

Malted CELERIAC, wild mushroom duxelles, black garlic ketchup, roast yeast crumb and mushroom broth

Balmoral Estate RED DEER carpaccio, blackcurrant ketchup, Valrhona 70% tropilia chocolate, crystallised cranberries

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

Mains

Roast Lammermuir PHEASANT breast, sage and onion pastilla, fondant potato, spiced chestnuts, sprouts with smoked bacon, cider jus

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

Roast loin of COD, preserved lemon and crystallised ginger crumb, Jerusalem artichoke with Granny Smith apple, leek étuvée

Confit Roscoff ONION, onion squash risotto, hazelnut cream, watercress pesto, chicory

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

Puddings

CHRISTMAS PUDDING with Drambuie sauce, clementine ice cream

CITRUS tart, cranberry and ginger confit

DARK CHOCOLATE mousse, cherry and mint sauce, yoghurt ice cream

BROWN SUGAR crème brûlée, spiced apple and gingerbread

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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