



PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



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

- Shellfish panna cotta tartlet, pickled fennel
- Seabass ceviche, creamed corn
- Curried smoked haddock arancini, lemon mayonnaise
- Cured sea trout, toasted croûte, ponzu gel
- Crab and sweetcorn fritters, chilli jam

Land and Air

- Haggis croquette, pickled swede
- Ayrshire ham crubeen, piccalilli
- Chicken pakora, tamarind
- 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*
- Compressed watermelon, vegan feta, black olive *vegan*
- 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 2023 £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 10% 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 1st April 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

Free-range CHICKEN and Ayrshire HAM terrine, dill pickles, mustard mayonnaise, seeded sourdough

Twice-baked Comté CHEESE soufflé

Lapsang souchong-cured SEA TROUT, cucumber, horseradish, and bergamot (£3 supplement)

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

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

Mains

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

North Sea COD loin, fermented cucumber, crispy cod belly, ponzu gel, leeks, dashi butter sauce

Charred ASPARAGUS, pickled mushrooms, malted barley risotto, crowdie cheese, wild garlic and malt vinegar crumb, roast onion sauce

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

Lemon thyme-glazed GUINEA FOWL, smoked bacon and apricot farce, asparagus, warm potato terrine (£10 supplement)

Sommelier Recommends: *Croix Canon, Grand Cru Classé, Bordeaux, France 2014 £120*

Puddings

VANILLA crème brûlée

LEMON tart, rhubarb and ginger sorbet

ORANGE and DRAMBUIE tiramisu

MILK CHOCOLATE mousse, salted fudge, banana ice cream

TROPICAL pavlova, white chocolate Chantilly, coconut and rum ice cream

Cheeses

SCOTTISH

St Andrews Farmhouse Cheddar, Paddy's Milestone, Ayrshire Dunlop and Hebridean Blue, with rhubarb and ginger chutney, oatcakes £17.50

FRENCH

Munster, aged Comté, Délice des Cremiers and Tomme de Savoie, herbes de provence confit apricots and sourdough baguette £17.50

Sommelier Recommends: *Taylor's, 1985 £180*

Coffee & Liqueurs

Tea or coffee with Prestonfield's homemade petit fours £5.95

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