

PRESTONFIELD PRIVATE DINING MENU

JANUARY- MARCH 2023

3 courses £70

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

CANAPÉS

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.

Choose your favourites from the Prestonfield canapé menu at £14 for four canapés per person or six at £21, or leave the choice to us with our Chef's daily seasonal selection of four canapés at £12 or six at £18

STARTERS

Smoked SEA TROUT, buttermilk, black olive, blood orange, granary soda bread

Sound of Mull White CRAB, brown bread, grapefruit, radicchio (£9.50 supplement)

CELARIAC velouté, choux pastry, fermented golden raisins, truffle and celery

Ayrshire PORK collar and smoked ham, shaved vegetables, crispy Parmesan, mushroom broth

Comté CHEESE and PARSNIP royale, poached conference pear, pecan nuts, sourdough crisp

MAINS

Featherblade of BEEF en croûte, braised kale, red endive, hay-baked celeriac, red wine jus

Fillet of HAKE, smoked garlic velouté, spinach purée, purple sprouting broccoli, lemon, shellfish bisque risotto

Roast CHICKEN breast, Parma ham, glazed potato fondant, spiced red cabbage purée, salt-baked golden turnip, Madeira jus

BBQ HISPI CABBAGE, roast Jerusalem artichokes, Puy lentils, Gran Moravia cheese and walnut

Tweeddale Scotch SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (£22 supplement)

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PUDDINGS

CRÈME brûlée

DARK CHOCOLATE and coffee fondant, orange ice cream

LEMON tart, clotted cream ice cream

Crystallized puff pastry, Bramley APPLE, caramel, rum-soaked golden raisin, salted walnuts, cinnamon ice cream

MILK CHOCOLATE parfait, croustillant, coconut sherbet

CHEESES

FRENCH Morbier, Brie de Meaux, Ossau-Iraty, aged Comté, oatcakes and spiced apple chutney
£14.50

SCOTTISH Lanark Blue, St Andrews Farmhouse cheddar, Wee Comrie, Blackmount, oatcakes and pickles £14.50

COFFEE & LIQUEURS

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

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%*