

PRESTONFIELD EVENT MENUS

£66 per person

AUGUST, SEPTEMBER, OCTOBER & NOVEMBER

Starters

Potato and horseradish soup, crème fraîche, chives, beef rarebit

Smoked trout mousse, dill blini, sauce vierge

Beetroot tartare, whipped crowdie, snowball turnip, golden beetroot, gordal olive, orange oil

Confit corn-fed chicken terrine, pear ketchup, roast chicken butter, seeded granary crisp bread

Mains

Feather blade of beef en croûte, sour cream mash, honey roast pumpkin, chermoula dressing, cavolo nero, jus

Cod fillet and brandade, white miso cauliflower purée, charred cauliflower, pointed cabbage, ajo blanco

Chicken breast and Parma ham boudan, celeries, golden raisin purée, pistachio dukka, jus gras

Roast rump of Angus beef, braised shin pastilla, spinach and garlic purée, skirlie, carrot, red wine jus

Puddings

Pink Lady tart Tatin, vanilla ice cream, caramel sauce

Milk chocolate and raspberry gâteau, ginger ice cream

Pear and dark chocolate frangipane tart, Anglaise sauce

Sticky toffee pudding, lemon sherbet

Teas or coffee & Prestonfield's handmade tablet

Prestonfield canapés. Four per person £12, Six per person £18

Chef's selection of 4 canapés per person £12

Crisp whites and fruity reds from our cellar of over 600 wines, from £34 per bottle.

Perfectly matched to your menu by our award-winning Sommelier.

Seasonal artisan cheeses, homemade breads, oatcakes and grapes £11.50 per person.

These menus are subject to the availability of seasonal produce, we reserve the right to adjust the composition and price of dishes if required.