

PRESTONFIELD PRIVATE DINING MENU

23rd June – 21st September 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

Prestonfield's smoked SEA TROUT, soy-cured belly, golden beetroot, crème fraîche, nasturtium, bergamot

Sound of Mull white CRAB meat, crème fraîche, brown crab emulsion, lovage, sourdough crisp (£9.50 supplement)

Warm garden PEA soup, garden herbs and flowers, fromage frais, pickled onions, radishes

Smoked HAM and PORK roulade, shaved vegetables, mushroom broth

Tenderstem BROCCOLI tempura, nori, lemon purée, mushroom à la Grecque, toasted almonds, oxalis

MAINS

Roast Tweeddale rump and featherblade of BEEF in Parma ham, pommes purée, salsa verde, chestnut mushroom, confit carrot, red wine jus

Pan-seared fillet of North Sea HAKE, courgette and basil, ratte potato, wilted spinach, girolle mushroom velouté

BBQ SAVOY CABBAGE, tenderstem broccoli, warm saffron aioli, fresh ricotta, dressed summer vegetables

Breast of CHICKEN, olive oil potato mousseline, mustard greens, lemon crushed peas, Parmesan crumb, Madeira jus

200g of Scotch FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, green peppercorn sauce (£23 supplement)

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PUDDINGS

CRÈME brûlée

STRAWBERRY gelée, lime sablé, basil ice cream

LEMON tart, clotted cream ice cream

PEACH pavlova, lemon sherbet

CARAMEL mousse, hazelnut dacquoise, rhubarb sorbet

CHEESES

SCOTTISH

Paddy's milestone, St Andrews farmhouse cheddar, Strathearn, Lanark Blue, heather honey compressed apples and oatcakes £16.50

FRENCH

Brie de Meaux, Morbier bichonné, Reblochon fermier, aged Comté, herbes de Provence confit apricots and sourdough baguette. £16.50

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%*