

PRESTONFIELD EVENT MENUS

SPRING & SUMMER

March – August

CLASSIC

£46 per person

Starters

Roast cauliflower velouté, twice-baked Comté cheese soufflé,
caraway cream cracker and celery salad

Heritage tomato and bocconcini tart fine,
sun-blushed tomato and basil pesto, goats' curd sherbet, Provençal herb salad

Home-smoked salmon mousse, snap pea salad, dill blinis, lemon and caper crumb

Corn-fed chicken and Parma ham terrine, baby gem Caesar salad

Mains

Roast rump of Angus beef, braised shin and haggis croquette, pommes mousseline,
asparagus, peppercorn sauce

Slow-cooked feather blade of Scottish Borders beef, soft herb polenta,
confit cherry tomatoes, lemon and Parmesan crumb

Roast chicken breast, charred sweetcorn, buttermilk mash, buttered spring greens,
tomato and white wine cream sauce

Crispy pork belly, celeriac rémoulade, wilted spinach, rosemary pesto rosti,
apple sauce

Puddings

Baked milk chocolate tart, lemon sherbet, strawberry coulis

Vanilla panna cotta, poached rhubarb, ginger ice cream, honeycomb

Mango chiboust roulade, crème brûlée ice cream, raspberry sauce

Clotted cream parfait, mixed berries, lime syrup, almond meringue

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 £10

Crisp whites and fruity reds from our cellar of over 600 wines, from £25 per bottle.

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

Seasonal artisan cheeses, homemade breads, oatcakes and grapes £8.50 per person.

Perfectly ripe cheeses chosen from Hervé Mons cellars, quince and crackers £10 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.

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GRAND-DELUXE

£68 per person

Starters

Ballantine of guinea fowl, apricot ketchup, pistachio and tarragon pesto,
devilled livers on toast

Saffron-pickled red mullet, Jersey Royal potato salad, salt and chilli squid rings,
barbequed green peppers, preserved lemon

Steamed asparagus, caper relish, hazelnut crumb, summer truffle marinated burrata,
cured duck egg yolk

Mains

Roast Aberdeen Angus sirloin, panko crumbed home-cured corned beef,
leek and Comté gratin, spinach and Arran mustard jus

Roast loin and braised shank of Scottish Borders lamb, anchovy and caper relish,
asparagus, broad bean, confit ratte potato, tomato and Riesling jus

Pan-seared sea trout, curried mussel, sweetcorn and new potato chowder,
steamed pak choi

Puddings

Pineapple parfait, rum and raisin mousse, fudge sauce, coconut marshmallows

White chocolate and raspberry délice, peach sorbet, Champagne jelly

Milk chocolate mousse, sour cherry sorbet, dark chocolate brownie, orange syrup

Teas or coffee with a selection of
Prestonfield's handmade petits fours

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ULTIMATE GRANDE-LUXE

£80 per person

Amuse bouche

Smoked salmon, seaweed Caesar salad, lemon crumb

Scallop ceviche, avocado purée, piquillo peppers

Egg yolk ravioli, pickled samphire, Hollandaise sauce

Starters

Seaweed confit cod fillet, shellfish and vegetables à la Grecque,
crab biscuit and dill oil

Lobster boudin, violet artichoke barigoule, lobster bisque

Scotch beef carpaccio, consommé jelly, oyster foam, horseradish, pickled ox tongue

Mains

Fillet of Angus beef, summer truffle rosti potato, shallot marmalade, celeriac gratin,
Rioja wine jus

Roast fillet of Scabster halibut, leek étuvée, surf clams with smoked bacon,
potato terrine, langoustine bisque

Roast loin and boudin of rose veal, gremolata, roast grelot onions, sage gnocchi,
nasturtium and Jerez jus

Puddings

Dark chocolate dèlice, crème fraîche ice-cream, vanilla confit apricot

Lemon tart, raspberry sorbet, pistachio sauce

Vanilla and rhubarb mousse, sable Breton, strawberry sorbet, lime confit

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