

PRESTONFIELD EVENT MENUS

Autumn & Winter

September – February

CLASSIC

£46 per person

Starters

Baked potato and leek soup, sour cream and chive, crispy potato skins

Chicken liver pâté, duck crubeens, duck-fried bread, orange marmalade, ruby port, jus lie

Whisky, beetroot and dill-cured salmon, cucumber jelly, pumpernickel,
soft boiled quail egg, crème fraîche

Caramelised cauliflower and caper pressing, smoked ham croquette, pickled cucumber,
dijon mustard, madeira-soaked raisins, parmesan and herb oil

Mains

Slow-cooked featherblade of beef, parmesan crumb, horseradish mash,
charred parsnip and kale

Smoked hake, orange and parsley crumb, tomato and fennel fondue, saffron potatoes,
white wine sauce

Chicken breast and velouté, apricot and almond stuffing, ginger-glazed carrot, pommes
purée, cavolo nero

Roast lamb rump, smoked shepherd's pie, roscoff onion, swede fondant, savoy cabbage,
rosemary jus

Puddings

Blackcurrant and lime cheesecake, vanilla ice cream, almond tuile

Warm bakewell tart, clotted cream ice cream, cranberries, orange syrup

Dark chocolate and sea salt caramel tart, banana ice cream, crème fraîche

Apple tart fine, calvados caramel, cinnamon ice cream

Tea or coffee & 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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DELUXE

£57 per person

Starters

Treacle-roasted ham hough and confit chicken terrine, mustard fruits, date ketchup, buttermilk, endive

Pheasant terrine, pheasant haggis, celeriac remoulade, charred apple, devilled red cabbage purée

Chestnut mushroom parfait, fino sherry, roast chestnuts, fried comté cheese, caramelised cauliflower and parma ham

Confit hake and brandade, smoked salmon mousse, coriander croutons, curry-spiced potato, wilted leeks

Mains

Cinnamon-crusted lamb rump charred little gems, spiced shank, braised puy lentils, smoked tomato, apricot ketchup

Rump of beef, steak pie, smoked mash, roast carrot and Cabernet Sauvignon jus.

Hot-smoked salmon, baby leeks, potato galette and sauce maitaise

Corn fed chicken breast, poitrine fumée, oyster mushroom and leek pithivier, charred leek and miso purée, grilled savoy cabbage, 60/40 mash

Puddings

Upside down pineapple and polenta sponge, coconut sherbet, spiced rum custard

Milk chocolate cheesecake, spiced pear sorbet blackcurrants

Apple crumble, bramble compote and vanilla ice cream

Dark chocolate parfait, orange caramel sauce, vanilla tuile

Tea or coffee & homemade tablet

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GRAND DELUXE

£68 per person

Starters

Confit duck and spring onion terrine, pickled orange, plum sauce, compressed cucumber, crispy kale, herb oil

Smoked haddock, onion bhajis, soft-boiled quail egg, curried celery and apple salad, light curried cream

Roast butternut squash and sage ravioli, glazed pecorino sauce and toasted pine nuts

Mains

Roast rump of beef blade en croûte, lyonnaise potato, roast parsnip, savoy cabbage, claret jus

Cod fillet, saffron fondant potato, sea vegetables, cauliflower, smoked mussels and bacon

Roast partridge breast, crispy bacon, black pudding, swede fondant, pickled apple, confit ratte potato

Puddings

Apple and Agen prune sponge, Armagnac custard, Granny Smith sorbet

Plum frangipane tart, port ripple ice cream, spiced chocolate sauce

Classic mille-feuille, praline ice cream, mango sauce

Tea or Coffee and Prestonfield's homemade petits fours

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ULTIMATE GRANDE-LUXE

£80 per person

Amuse bouche

Lime and chilli-cured scallop, sweet potato aioli, passion fruit dressing
and compressed mango

Jerusalem artichoke velouté, smoked eel and horseradish cream, chervil

Breaded veal shin, crowdie mousseline

Starters

Smoked venison carpaccio, celeriac panna cotta, pickled orange, hazelnut dressing,
celery leaf, jus lie

Brown crab salad, set lobster bisque, smoked mussels, caviar, blood orange, squid ink, coral

Roast and confit goose pressing, pancetta crisp, spiced chestnuts, mushrooms à la Grecque,
pomegranate, madeira, herb oil

Mains

Roast fillet of Scotch Angus beef, salt-baked celeriac, smoked celeriac purée, pommes Anna,
crispy kale, bordelaise sauce

Halibut fillet, lardo, lime and curry crushed potato, mussel velouté, tomato chutney

Duck breast, pâté croûte, Swiss chard, puy lentils, game chips, madeira jus

Puddings

Milk chocolate and peanut butter croustillant, banana ice cream, lime confit

Caramel délice, pistachio financier, tangerine sauce, coffee crumble

Sticky date and apple pudding, toasted pumpkin seed and cashew nut crumble,
vanilla ice cream, muscovado and burnt orange sauce

Coffee and Prestonfield's homemade macaroons

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