

PRIVATE DINING MENU 2019

January - March

£38

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 £12 for four canapés per person or six at £18, or leave the choice to us with our Chef's daily seasonal selection of four canapés at £10 or six at £15

STARTERS

Beetroot-cured SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill

Chestnut MUSHROOM Velouté, Munster tarte flambé

All spice roast CELERIAC, Époisses, lovage, Granny Smith, Grappa, hazelnuts

Confit PORK belly, braised cheek and roast root vegetable pressing, black pudding, pickled apple, crispy ear

Isle of Mull SCALLOP, roast cauliflower, spiced almonds, scallop dashi, Granny Smith apple, squid ink (supplement £9.00)

MAINS

Roast Scrabster PLAICE fillet, hazelnut crust, mushroom gnocchi, spiced pumpkin, salsify, sea radish

Tweeddale BEEF carbonnade, English mustard dumplings, rosemary mash, Granny Smith Apples, crispy cinnamon onions, Watercress

Heritage CARROT, spiced gnocchi, carrot and cardamom purée, raita dressing

Pan-roast GUINEA FOWL breast, confit leg, wild mushrooms, Mustard brambles, Bread sauce (supplement £11)

Tweeddale SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (250g) (supplement £19)

PUDDINGS

DARK CHOCOLATE and redcurrant fondant, peanut butter ice cream

Cox's Pippin APPLE, hazelnut crumble, candied ginger ice cream, Dirleton plum jam

Baked sour cream cheesecake, BLACKCURRANT, spiced pear sorbet

PISTACHIO olive oil sponge, whipped mascarpone, caramelised white chocolate, SEA BUCKTHORN ice cream, confit mandarin (supplement £3)

70% DARK CHOCOLATE crèmeux, prunes Armagnac, Earl Grey tea-poached pears, marzipan ice cream (supplement £3)

CHEESES

Four mature FRENCH cheeses

Comté, Chaource, Langres, and Fourme d'Ambert with truffled honey, grapes and Melba toast £9.95

Four ripened SCOTTISH cheeses

Loch Arthur, Four Ewes, Nanny Mcbride and Strathearn with quince paste, truffled honey and oatcakes £9.95

AULD ALLIANCE of cheeses

All eight French and Scottish cheeses with accompaniments £16.50

COFFEE & LIQUEURS

Tea or coffee with Prestonfield's homemade petit fours £4.95

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 guest eating the same options Guests' dietary requirements will be accommodated.

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 chosen menu.

Prices include vat at 20%

A discretionary service charge of 10% will be added to parties of 8 guests and over.