

PRESTONFIELD WEDDING MENU

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.

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 & 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.*