

PRESTONFIELD WEDDING MENU

SPRING & SUMMER

March – August

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 burratta,
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

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

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

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.