

PRESTONFIELD WEDDING MENU

SPRING & SUMMER

March – August

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

Teas or coffee with a selection of
Prestonfield's handmade petit 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

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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