



PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



CANAPÉ MENU

Prestonfield's canapé 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.

Loch and Sea

- Shellfish panna cotta tartlet, pickled fennel
- Seabass ceviche, creamed corn
- Curried smoked haddock arancini, lemon mayonnaise
- Smoked salmon and cream cheese rilletes, toasted croûte, chopped chives
- Crab and sweetcorn fritters, chilli jam

Land and Air

- Haggis croquette, pickled swede
- Ayrshire ham crubeen, piccalilli
- Chicken pakora, tamarind
- Barbeque beef crouton, shaved aged parmesan
- Roast fig, goats' cheese and Parma ham

From the Garden

- Southern fried cauliflower *vegan*
- Gazpacho, herb dressing *vegan*
- Vegetarian haggis croquette *vegan*
- Compressed watermelon, vegan feta, black olive *vegan*
- Olive and vegetarian parmesan palmier *vegetarian*

£3.50 per canapé

Four canapés per person	£14
Six canapés per person	£21
Chef's selection of four canapés	£12

Dishes and prices may change due to availability of produce and disruption to deliveries from our suppliers.

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 menu.

*A discretionary service charge of 10% will be added to parties of 8 guests and over.
VAT is currently charged at 20%*

To enquire about holding your special event in one of Prestonfield's historic private dining rooms, please click here: [Private Dining Enquiries | Prestonfield House Edinburgh](#)



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PRIVATE DINING MENU 15th April – 2nd June 2024

3 courses £75

We ask that 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 guests eating the same options. Guests' dietary requirements will be accommodated

Starters

Seaweed and ponzu-cured SEA TROUT, dill emulsion, ponzu gel, compressed cucumber, black bread

Marinated BEETROOT, Pavé Cobble ewes' cheese, asceto balsamico di Modena, extra virgin olive oil, Royal Gala apple, malted seed cracker

COCK-A-LEEKIE soup, corn-fed chicken boudin, leek emulsion, carrot, celery, Madeira-macerated prunes, rice cracker

Smoked WOOD PIGEON breast, spiced pastilla, pistachio yogurt, date molasses, clementine chutney (£5.50 supplement)

Belhaven brown CRAB, thermidor royal, parsley root, sea herbs and pink grapefruit (£10.50 supplement)

Mains

Pan-roasted HAKE fillet, braised fennel, crushed saffron pink fur potatoes, 'nduja crumb, golden raisin, caper and pine nut dressing

Rump of BEEF, potato and braised cheek gratin, pickled griot onions, leek emulsion, spring greens, beef jus

FALAFEL, cauliflower couscous with chimichurri, crispy chard, caramelized onion and jalapeño hummus

Pan-roasted CHICKEN breast, confit leg bonbon, sautéed mushrooms, spring onion emulsion, chicory, chicken jus

200g of Scotch FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, green peppercorn sauce (£23 supplement)

Puddings

Classic CRÈME brûlée

Malt MILK CHOCOLATE mousse, hazelnut praline, banana ice cream

VANILLA cheesecake, almond streusel, blueberry compôte

ORANGE and DRAMBUIE tiramisu

LEMON tart with clotted cream ice cream

Cheeses

SCOTTISH

St Andrews Farmhouse Cheddar, Paddy's Milestone, Ayrshire Dunlop and Hebridean Blue, with rhubarb and ginger chutney, oatcakes £17.50

FRENCH

Munster, aged Comté, Délice des Cremiers and Tomme de Savoie, herbes de provence confit apricots and sourdough baguette £17.50

Coffee & Liqueurs

Tea or coffee with Prestonfield's homemade petit fours £5.95

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