



# 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
- Cured sea trout, toasted croûte, ponzu gel
- 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 5<sup>th</sup> - 27th November 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

Smoked PARTRIDGE, tarragon crumpet, liver parfait, pickled grapes, sultana jus gras

Lapsang souchong-cured SEA TROUT, bergamot gel, beer bread, sea herbs, pickled nashi pear

Roast PUMPKIN velouté, caramelised onion and sage tortellini, foraged mushrooms, ewes' milk labneh

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

PORK pressing with soy and honey glaze, Bramley apple jelly, black pudding and bacon crumb, apple butterscotch sauce (£5.50 supplement)

### Mains

Peterhead-landed COD, hazelnut crust, Jerusalem artichoke orzo, steamed mussels, langoustine bisque, butter sauce

Feather blade of Angus BEEF en croûte, skirlie, parsley mash, bourguignon garnish, dripping roast parsnips, beef jus

Roast CELERIAC and smoked ARRAN CHEDDAR tart, Waldorf dressing, truffle gougère, white onion velouté

Pan-roasted CHICKEN breast, Ayrshire bacon pastilla, pommes mousseline, spiced chestnuts and apple, creamed cabbage, cider jus

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

### Puddings

VANILLA crème brûlée

Prestonfield's bees' salted HONEY cheesecake, oats and redcurrant

CHOCOLATE tart, spiced chai ice cream, salted caramel

Malted barley PANNA COTTA, blood orange, toast ice cream

CHERRY, almond and dark chocolate gâteau, mahlab 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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