

PRESTONFIELD EVENT MENUS 2025

£75 per person

APRIL, MAY, JUNE & JULY

Starters

White onion soup with cheddar palmier

Prestonfield Glenkinchie whisky-cured sea trout, smoked mousse,
radish salad, pine oil

Ham shank and cauliflower pressing, mushroom à la Grecque, fennel and apple

New season asparagus, whipped potato and parmesan, truffle, spring herb salad

Mains

Roast rump of Angus beef, haggis croquette, pommes mousseline, turnip fondant,
radish salad, red wine jus

Feather blade of scotch beef en croûte, horseradish mash, Bourguignon garnish,
spring cabbage, red wine jus

Roast chicken breast, crushed smoked peas, BBQ baby gem, olive oil mash,
lemon and thyme crumb, madeira jus

Salt-baked pork rump, apple purée, caramelized shallot,
mustard dressed new potatoes, spring greens, jus

Puddings

Salted caramel mousse, sesame crunch, tahini cremuex

Strawberry mousse, olive oil sponge, yoghurt sorbet

Morello cherry bavarois, dark chocolate feuilletine, almond ice cream

Rhubarb pavlova, vanilla chantilly, white chocolate ice cream

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Tea or coffee & Prestonfield's handmade tablet

Prestonfield canapés. Four per person from £14, Six per person from £21

Chef's selection of 4 canapés per person £12

Crisp whites and fruity reds from our cellar of over 600 wines, from £36 per bottle.

Perfectly matched to your menu by our award-winning Sommelier.

Seasonal artisan cheeses, homemade breads, oatcakes and grapes £18.50 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.

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AUGUST, SEPTEMBER, OCTOBER & NOVEMBER

Starters

Potato and horseradish soup, crème fraîche, chives, beef rarebit

Smoked trout mousse, dill blini, sauce vierge

Beetroot tartare, whipped crowdie, snowball turnip, golden beetroot, gordal olive, orange oil

Confit corn-fed chicken terrine, pear ketchup, roast chicken butter, seeded granary crisp bread

Mains

Feather blade of beef en croûte, sour cream mash, honey roast pumpkin, chermoula dressing, cavolo nero, jus

Cod fillet and brandade, white miso cauliflower purée, charred cauliflower, pointed cabbage, ajo blanco

Chicken breast and Parma ham boudin, celeries, golden raisin purée, pistachio dukka, jus gras

Roast rump of Angus beef, braised shin pastilla, spinach and garlic purée, skirlie, carrot, red wine jus

Puddings

Hazelnut praline and chocolate mousse, banana and lime sorbet

Passion fruit and mango cheesecake, coconut granola, exotic salsa

Sticky toffee pudding, toffee sauce, mascarpone ice cream

Treacle tart, poached pear, vanilla and tonka ice cream

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DECEMBER, JANUARY, FEBRAURY & MARCH

Starters

Langoustine bisque topped with puff pastry, thermidor aioli

Duck liver pâté, duck confit, jumbo sultanas, citrus, duck crackling, spiced brioche

Jerusalem artichoke and leek terrine, smoked bacon crubeens, pickled trompette,
truffle cream

Salt-baked and smoked celeriac, cider vinegar gel, apple, fennel, walnut,
marinated cheddar

Mains

Feather blade of beef, thyme dumpling, roast parsnip, red wine sauce

Roast chicken breast, sage and onion stuffing, shredded sprouts, pommes mousseline,
chasseur garnish

Pan-fried cod, creamed leeks with bacon, caramelised chicory, lemon pangrattato

Rump of beef, braised shin, carrot, horseradish cream, buttery mash, cavolo nero,
charcutière sauce

Puddings

Pink Lady tarte Tatin, vanilla ice cream, caramel sauce

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Spiced chocolate and orange tart, salted caramel, chai ice cream

Honey mousse, lemon cremuex, rhubarb and ginger sorbet

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