

TABLE D'HOTE DINNER MENU

STARTERS

Celery

Cream of celery soup, summer truffle foam, pickled apple, leek étuvée and old Winchester cheese crisps

Rabbit

Perthshire rabbit and shiitake mushroom pressing, smoked bacon, pineapple, tarragon aioli and Amontillado sherry

Salmon

Prestonfield's own-cured Shetland salmon, horseradish set cream, saffron-pickled onions, nibbed oats

MAIN COURSES

Angus beef

Roast rump and slow-cooked shin of Scottish Borders beef, roast potatoes and carrots, braised celery, pickled walnuts

Peterhead hake

Fillet of hake, brandade, caramelised cauliflower, surf clams, lardo and red hispi cabbage

Arran Victory potato

Warm heritage potato and caper terrine, smoked potato mousseline, medjool dates, purple sprouting broccoli, leeks and spiced pine nuts

PUDDINGS

Chocolate

Dark chocolate and caramel fondant, blood orange sorbet

Vanilla

Vanilla crème brûlée, walnut and polenta biscuits

Rhubarb and custard

Rhubarb crumble, apple crumble ice cream and custard

Dinner 3 courses for £36 available 7 days

PRESTONFIELD AFTERNOON TEA MENU

Prestonfield's Afternoon Tea £25 or Prestonfield's Champagne Afternoon Tea £35 with a glass of Billecart-Salmon Champagne

Tea sandwiches:

Honey-roast Ayrshire ham, Dijon mustard butter on brown bread

Egg mayonnaise and cress on white bread

Cucumber with dill butter on white bread

Savouries:

Caramelised red onion and goat's cheese palmiers

Haggis bonbon

Scones:

Fruit and plain scones with clotted cream and home-made raspberry jam

Cakes:

Opera gateau

Vanilla, white chocolate & strawberry gateau

Raspberry and lemon drizzle cake

Carmela chocolate and passion fruit macaroon

Selection of loose leaf teas:

Planters' Range

Breakfast, Afternoon, Earl Grey, Green Tea

Single Estates

Prestonfield blend from Holyrood tea estate Sri Lanka,

St Andrews, Lovers' Leap and Craighead

Exotic

Lapsang Souchong, Vithanakanda, Oolong, Rose, Chai

Herbal Teas

Cranberry & Raspberry, Lemongrass & Ginger, Camomile,

Peppermint, Rooibos, Sweet Rhubarb

Prestonfield's Coffees

£7.95

Coffee, espresso or double espresso with home-made pastries

Served daily 2pm-7pm

PRESTONFIELD BAR MENU

Soups served with crusty bread

Cullen skink	£9
Chef's seasonal vegetable soup	£8

Sandwiches

Venison burger, caper chutney and melted Scottish Cheddar served with hand-cut chips and salad	£10.50
Traditional club sandwich with roast chicken, grilled bacon, free range egg, salad and mayo served with chips and salad	£17
Roast beef and caper chutney on thick cut bloomer with salad and root vegetable crisps	£11.50
Heather honey ham salad, Arran mustard mayo on wholemeal bloomer with salad and root vegetable crisps	£9
Toasted garlic bread topped with melted Scottish crotin goat's cheese and sundried tomatoes served with salad and root vegetable crisps	£10

Starters

Haggis, 'neeps and tatties (traditional or vegetarian)	£8
Traditional smoked salmon with brown bread and butter, lemon and caper mayonnaise	£10
Wild Scottish mushrooms on toast with a soft poached egg	£7
Potted ham hough and Arran mustard, cream cheese, pear chutney and warm buttered toast	£10

Salads

Roast chicken, black pudding and Ayrshire bacon salad	£17
Warm goat's cheese, basil and sundried tomato salad	£16
Scottish ploughman's salad	£17

The bar menu is available throughout Prestonfield between noon and 10pm daily.

PRESTONFIELD BAR MENU

Mains	£
Stovies served with warm crusty bread	17.00
Pan fried Aberdeen angus steak, whisky sauce, hand cut chips and honey roast vegetables	33.00
Hot smoked salmon on leek mash, soft poached egg, steamed green vegetables and béarnaise sauce	17.00
Smoked haddock and leek pie topped with buttered mash and steamed vegetables	18.00
Isle of mull cheddar and cybie omelette with chips and salad	16.00
 Desserts	
Selection of ice creams and sorbets	7.00
Cranachan with shortbread	7.00
Vanilla rice pudding with homemade rhubarb jam and crumble topping	8.00
Scottish artisan cheese board, truffled honey, quince and oatcakes	8.00

The bar menu is available between noon and ten o'clock.

PRESTONFIELD BREAKFAST MENU

THE BUFFET

FRUIT & VEGETABLE JUICES

Our juices are freshly squeezed (here at Prestonfield) each day and include a seasonal mixed vegetable juice and daily smoothie alongside the regular juices.

HOME-MADE & BAKED PASTRIES

Croissants, pain au chocolat, cinnamon swirls, muffins and breads are baked at Prestonfield by our pastry chef daily.

YOGURTS

Alston Dairy yogurts from the Ribble Valley and Greek set yogurt for you to make your own combination with our seasonal fruit compotes, purées, preserves, nuts and dried fruits.

FRUITS

A seasonal selection including mixed citrus fruits, melon salad and mixed Scottish berries

CEREALS

Luxury muesli, home-made raspberry, coconut and almond and some familiar household names too!

COOKED BREAKFASTS

PORRIDGE

Made with organic Oatmeal of Alford oats that are kiln dried and stone ground in the last water-powered traditional mill in Scotland. Cooked gently overnight, porridge is served either plain or Prestonfield style with home-made lemon curd and Scottish heather honey.

PRESTONFIELD'S EGGS BENEDICT

Poached duck eggs on a home-made potato scone, honey roast Ayrshire gammon, wilted leeks and hollandaise sauce

HOT-SMOKED SALMON & SCRAMBLED EGGS

Our own hot-smoked salmon with three scrambled Oxenrig Farm free-range eggs.

KEDGEREE

Smoked haddock kedgerree, soft-boiled free-range egg

HADDIE

Arbroath Smokie, a traditionally wood-smoked haddock, served simply with lemon

FRENCH TOAST

Cinnamon French toast with apple compote or with Ramsay of Carluke's traditionally dry-cured smoked bacon

PRESTONFIELD'S FULL SCOTTISH BREAKFAST

Ramsay of Carluke's black pudding and Cumberland sausages, traditionally dry-cured back bacon, traditional fruit pudding, grilled Portobello mushroom, grilled tomato, home-made potato scone, haggis and Oxenrig Farm free-range eggs cooked to your liking.

PRESTONFIELD'S VEGETARIAN BREAKFAST

Grilled Portobello mushroom, grilled tomato, home-made potato scone, vegetarian haggis and Oxenrig Farm free-range eggs cooked to your liking.

Prestonfield's full breakfast menu is included in all of our bedroom rates for residents. For additional guests it is priced at £17 for continental breakfast and £25 for cooked breakfasts

BREAKFAST MENU

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SUNDAY LUNCH MENU £20

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**Sunday Lunch 2-courses £20 or 3-courses £25.
Sample menu, changes each week.**

PRESTONFIELD HOUSE WINES

Bin		Country	Vintage	Bottle
	White			
1	Picpoul de Pinet, Coteaux du Languedoc Very pleasing light and fruity wine.	France	2015	£24
2	Riesling Qba, Fritz Haag, Mosel Delicious, rich, crisp and fresh riesling.	Germany	2014	£26
3	Sauvignon Blanc, Pencarrow, Martinborough Well balanced, gooseberry laden sauvignon.	New Zealand	2014	£26
4	Pinot Grigio, Cantina Terlan, Alto Adige Classic in style with very fine sense of minerality.	Italy	2014	£32
5	Bourgogne Blanc, Les Sétilles, Olivier Leflaive A cracking glass of proper white Burgundy.	France	2013	£39
6	Chardonnay, Block 1A, The Lane Vineyard, Adelaide Hills Fantastically stylish modern chardonnay with a light touch of oak.	Australia	2013	£39
	Rose			
7	Rosé, Château La Tour de l'Eveque, Côtes de Provence Lovely salmon pink rosé with delicate fruit.	France	2015	£28
	Red			
8	Côtes du Ventoux, Perrin et Fils Easy drinking fruity red.	France	2015	£24
10	Casamatta, IGT, Bibi Graetz, Tuscany A mid weight and fruit forward sangiovese.	Italy	2015	£28
9	Cabernet Sauvignon, Cuvée Alexandre, Casa Lapostolle, Colchagua Valley Chilean cabernet with an elegant French twist.	Chile	2013	£34
11	Amancaya, Malbec/Cabernet, Barons de Rothschild (Lafite) & Catena, Mendoza Savoury and balance with outstanding pedigree.	Argentina	2012	£34
13	Pinot Noir, Palliser Estate, Martinborough Delicious, ripe, berry laden pinot.	New Zealand	2014	£39
12	Château Petit Bocq, Cru Bourgeois, St-Estèphe, Bordeaux Very fine and juicy with elegant tannins.	France	2010	£50
	Champagne			Bottle
14	Prestonfield Brut Our own elegant brut Champagne.	France	NV	£50
15	Billecart-Salmon, Brut Réserve, Mareuil-sur-Aÿ Rich yet fine and delicate, one of the very best.	France	NV	£60

PRESTONFIELD HOUSE WINES

Bin		Country	Vintage	125ml
	Dessert wine			
749	Coteaux du Layon, Carte D'Or, Domaine Des Beaumard Sweet yet delicate chenin blanc from the Loire valley.	France	2013	£9
751	Tokaji Aszú, 5 Puttonyos, Royal Tokaji A great chance to try one of the World's greatest sweet wines.	Hungary	2008	£11
150	Château Doisy-Védrières, 2ème Cru Classé, Sauternes Rich juicy wine; full of candied fruit character.	France	2004	£14