

PRESTONFIELD CANAPÉS

Soups and shots

Mushroom and ginger broth, scallop tortellini
Garden pea and ham velouté, mint foam
Bloody Mary oyster shot (**virgin mary also available**)
Smoked chicken and brandy consommé, mushroom dumplings
Granny smith juice, black pudding kebab
Cucumber juice with pineapple and mint
Chilled pea soup, brown shrimp and mango mayonnaise
Sun blushed tomato soup, kalamata olives, goat's cheese foam
Wild mushroom and truffle cappuccino
Chilled strawberry and champagne soup with cracked black pepper
Chilled watermelon soup, balsamic syrup

Shellfish

Prawn cocktail
Crab and Parma ham, mango salsa
Moules mariniere
Scallop ceviche, curried cauliflower and caper relish
Crab and sweetcorn fritters, chilli jam

Fish

Smoked haddock and quail Scotch egg, lemon mayonnaise
Warm gravadlax lollipop
Smoked salmon spaghetti, caviar crème fraîche
Mackerel tartar on toasted rye, spiced rhubarb
Grilled red mullet, orange and fennel green tapenade

Meat

Haggis bonbons with neeps
Roast figs with Parma ham and goat's cheese
Confit duck spring rolls, kumquat marmalade
Moroccan lamb and hummus burger
Chicken korma, mini poppadoms

Vegetarian

Poached egg Florentine
Broad bean and mint frittatas
Caramelised onion and goats cheese palmiere
Croissants with cream cheese and chive
Roast lemongrass vegetable skewers, satay sauce

Cheese

Mini buffalo mozzarella, confit cherry tomatoes and basil
Brie de Meaux aranchini, cabernet sauvignon syrup
Grana padano straws, warm quince jelly
Gruyere cheese and cauliflower espuma gougères
Cinnamon French toast, red onion marmalade, grilled crostin

Pudding

Strawberry and clotted cream muffins
Toasted banana bread, passion fruit butter
Bitter chocolate brownies, lime Chantilly
Pancakes with maple syrup
Glazed fruit tartlets

Petit fours

Rose petal tea
Earl Grey tea jelly
Macchiato mousse
Arabic mint tea
Turkish coffee
Cappuccino crème brûlée
Assorted petit fours
Assorted petit fours and macaroons

£2.50 per canapé

Four canapés per person	£10.00
Six canapés per person	£15.00
Chef's selection of four	£8.00

All canapés are subject to the availability of seasonal produce, we reserve the right to adjust the composition or price of dishes if required.

PRIVATE DINING MENU 2016

CANAPÉS

Prestonfield's canapés make a delicious and memorable start to your entertaining at Prestonfield, perfect when served with drinks in one of our historic reception rooms.

Choose your favourites from the Prestonfield canapé menu at £10 for four canapés per person or six at £15, or leave the choice to us with our Chef's selection of four canapés at £8 or six at £12

STARTERS

Prawns

Prawns Thermidor-style, baby gem, grilled pineapple, cheese straws, tomato, orange and pickled fennel.

Paté

Chicken liver paté, rosemary-poached pear, pear and hazelnut purée, blackberries and toasted sourdough.

Terrine

Ham hough terrine, celeriac rémoulade, saffron-pickled onions, rye bread crackers.

Salmon

Smoked and poached salmon rillettes, cauliflower in nut-brown butter, lime and capers.

Duck

Smoked Gressingham duck breast, carrot and cumin velouté, confit ginger and pine nuts.

Tomatoes

Panzanella salad, baked ricotta, compressed watermelon, raspberry vinaigrette, semi-dried olives, herb purée.

Soup

Leek and potato soup, onion bhajis and Madras curry oil.

MAIN COURSES

Sea bream

Steamed fillet of sea bream with lemongrass, shiitake mushrooms with soy and water chestnuts, carrots, spring onion, crispy savoy and ginger sauce.

Salmon

Fillet of Shetland salmon, salmon brandade, sautéed spinach, charred courgette, peppers, tomato and white wine velouté.

Beef

Roast rump of Scottish Borders beef, beer-pickled red onion, Arran Blue cheese skirlie, grilled king oyster mushroom, roast potatoes, bashed parsnips, oat stout jus

Lamb

Roast rump of Scottish lamb with ras-el-hanout, minted spinach, fragrant couscous, smoked apricot, confit tomatoes and light tomato jus.

Chicken

Poached and seared corn-fed chicken breast, barbequed sweetcorn and purée, chorizo-crushed potatoes, lemongrass, almond gremolata.

Polenta

Gordal olive polenta, aubergine caviar, grilled courgettes, piperade and rocket.

PUDDINGS

Lemon

Lemon meringue pie, blackcurrant and lime sorbet, citrus brandy snap.

Toffee

Sticky date pudding, peanut and banana granola, peanut butter ice cream, toffee sauce.

Fruit whisky and short bread

Poached seasonal fruits, pear purée, whisky sabayon, ginger ice cream, shortbread.

Milk Chocolate

Milk chocolate mousse, sour cherries, yogurt coconut cream, grue de cacao crumble.

White chocolate

White chocolate parfait, grilled pineapple, mango purée, chai tea jelly, almond brittle.

Apple

Pink Lady tart fine, maple syrup, sun-dried redcurrants, vanilla ice cream.

CHEESES

Four mature French cheeses

Comté St. Antoine, Herve Mons' Brillat-Savarin and brebis fougere,
Hansi washed in Poire William with truffled honey, grapes and Melba toast £9.95

Four ripened Scottish cheeses

Barwehys, Paddy's Milestone, 4 Ewes and St Duthac
with quince paste, truffled honey and oatcakes £9.95

Auld Alliance of cheeses

All eight French and Scottish cheeses with accompaniments £16.50

COFFEE & LIQUEURS

Tea or coffee with Prestonfield's home-made petit fours £4.95

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 chosen menu.

Prestonfield's Private Dining Menu is priced at £49 for three courses of starter, main course and pudding.

Parties of up to 24 guests may pre-select their chosen menu with three choices at each course. Parties of more than 24 guests are asked to choose a menu of one dish at each course which will be offered to the entire party. Guests' dietary requirements will be accommodated.

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.

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Prices include vat at 20%. A discretionary service charge of 10% will be added to parties of 8 guests and over.

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-Védrines, 2ème Cru Classé, Sauternes Rich juicy wine; full of candied fruit character.	France	2004	£14