



FESTIVE PARTY MENU



STARTERS



White onion and parmesan velouté (*V, VGO*)

- chive scone, crispy shallots

Beetroot cured sea trout

- bitter orange purée, pickled mooli, brioche sliders

Duck liver parfait

- roast plum, mulled wine syrup,
sourdough cracker

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MAINS



Spiced butternut squash risotto (*V, VGO*)

- toasted pumpkin seeds, stilton crumb

Pan fried fillet of sea bream

- buttered spinach, braised leeks, confit garlic mash,
lie de vin sauce

Roast chicken breast

- chestnut and cranberry stuffing, duck fat roast
potatoes, creamed brussels sprouts, hispi cabbage,
glazed carrots, red wine jus

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DESSERTS



Christmas pudding (*V*)

- brandy cream

Dark chocolate tart (*V*)

- honey roast fig, espresso mascarpone

Artisan cheese selection (*V*)

- chutney, grapes, crackers

Monday - Sunday / Serving from midday

(last sitting at 6pm)

2 courses - £28.50

3 courses - £35.50



SIDE ORDERS



House salad | Potato of the day

Pomme frites | Chef's Vegetables

£4.75 each





TERMS

From 7:00pm groups of 13 and over will select from the Festive Party menu (£32.50 2 courses / £39.50 3 courses)

Our festive a la carte menu is also available for parties of 12 or less throughout December.

DIETARY

(V) Vegetarian (VG) Vegan (VGO) Vegan option available[†]

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

[†]Please inform us before ordering.

A discretionary service charge of 10% will be added to tables of 6 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.



THE TOLLHOUSE

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TOLLHOUSE.SCOT