



# FESTIVE PARTY MENU



## STARTERS



### **Cauliflower velouté** *(V, VGO)*

- parmesan gougère, cauliflower rice, Douglas fir oil

### **Beetroot gravadlax**

- kimchi, lemon purée, brioche sliders

### **Smoked duck pastrami**

- piccalilli gel, sweet soused kohlrabi, pumpernickel and hazelnut crumb

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## MAINS



### **Braised red onion tatin** *(V, VGO)*

- earth apple purée, goats cheese, parsnip crisps

### **Pan fried fillet of cod**

- bourguignon garnish, confit garlic, pomme mousseline

### **Roast chicken breast**

- creamed savoy cabbage, chantenay carrots, sage and onion croquettes, cranberry gel, madeira jus

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## DESSERTS



### **Christmas pudding** *(V)*

- brandy cream

### **Black forest chocolate tart** *(V)*

- griottine cherries, kirsch mascarpone, chocolate scroll

### **Artisan cheese selection** *(V)*

- chutney, grapes, crackers

**Monday - Sunday / Serving from midday**  
(last sitting at 6pm)

**2 courses - £27.50**

**3 courses - £34.50**



## SIDE ORDERS

**House salad | Potato of the day**  
**Pomme frites | Chef's Vegetables**

£4.50 each





## 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**