



FESTIVE PARTY MENU



STARTERS

White onion and parmesan velouté (V, VGO)

- chive scone, crispy shallots

Beetroot cured sea trout

- bitter orange purée, pickled mooli, toasted milk bread

Duck liver parfait

- roast plum, mulled wine syrup, gingerbread melba

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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 - Thursday

All day from midday

Friday, Saturday & Sunday

From midday until 6:00pm (last sitting)

2 courses - £29.50

3 courses - £36.50

Including Christmas Crackers & Festive Tinsel



SIDE ORDERS



House salad | Potato of the day
Pomme frites | Chef's Vegetables
£5.25 each





TERMS

From 7:00pm on a Friday, Saturday & Sunday groups of 13 and over will select from the Festive Party menu (£34.50 2 courses / £41.50 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 12.5% 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