



# FESTIVE PARTY MENU



## STARTERS



### **White onion and parmesan soup** (V)

- chive oil, salt and pepper crouton

### **Corned haunch of venison**

- pickled brambles burnt onion mayonnaise,  
ginger bread melba

### **Hendrick's gin cured smoked salmon**

- cucumber and mint gel, rye bread,  
fennel slaw



## MAINS



### **Roasted chicken breast**

- roast sprouts, dauphinoise potato, spiced red cabbage,  
cranberry compote, thyme jus, sage and onion crisp

### **Sea bass**

- confit leek, sun blushed tomato tapenade,  
olive oil and yoghurt pomme mousseline, crispy kale

### **Butternut squash** (V)

- smoked piperade, clava brie, pumpkin  
and maple purée, candied walnuts



## DESSERTS



### **Panettone** (V)

- vanilla mascarpone, candied orange

### **Milk chocolate pot** (V)

- morello cherries, madeleine

### **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**