Festive Opening Hours

Saturday 24th December

OPEN lunch & dinner

Sunday 25th December

CLOSED

Monday 26th December

CLOSED OPEN Junch & dinner

Tuesday 27th December Wednesday 28th December

OPEN lunch & dinner

Thursday 29th December

OPEN lunch & dinner

Friday 30th December

OPEN lunch & dinner

Saturday 31st December

OPEN dinner only

we will be closed from Sunday 1st January to Thursday 26th January 2017 for our annual holidays

we re-open on Friday 27th January 2017 for lunch & dinner

LUNCH is served from 12 noon until 2pm

DINNER is served from 6pm until 9.30pm

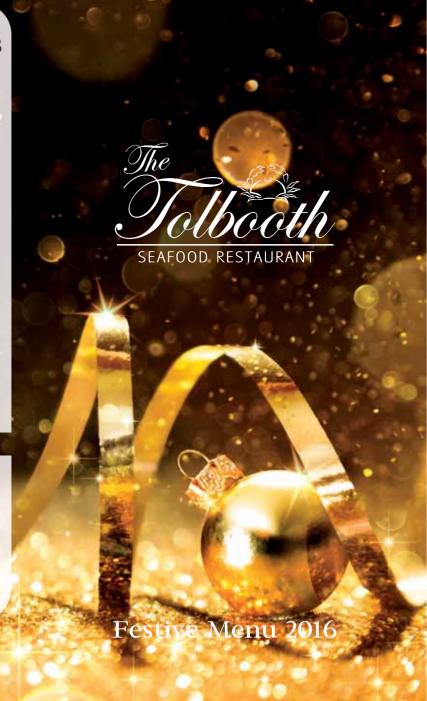
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e: enquiries@tolbooth-restaurant.co.uk

Old Pier, Stonehaven Harbour, Stonehaven, AB39 2JU

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www.tolbooth-restaurant.co.uk



FESTIVE MENU PRICE

including tea, coffee and petit fours

3 course Lunch £29 per person 3 course Dinner £35 per person

for tables of 6 or more, we will require a deposit of £10 per person.

for parties of 10 guests or more we will require a menu pre-order and a table plan with names and chosen dishes of each guest.

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

NEW YEARS EVE

Join us on this special evening with a grandstand view of the famous Stonehaven Fireballs.

5 course gourmet set menu £120pp

Champagne and canapés on arrival tea, coffee and petit fours to finish

Please contact us for more information and availability

GIFT VOUCHERS

If you can't decide what to give this Xmas, why not send a gift voucher.

Vouchers are available at the restaurant or we are happy to take your order over the phone and send them out.

Vouchers are available in any denomination and are valid for one year. We can post them direct with a personalised message from you.

FESTIVE MENU

TO START

langoustine bisque

lemon & fennel arancini, dill fronds

haggis & black pudding bon bons whisky and pepper sauce.

beetroot textures - gel, purée, crisp

traditional 'home cured' salmon

salmon caviar, crispy capers, focaccia crisps, lemon viniagrette

ham hock terrine

celeriac remoulade, brioche, honey mustard

TO FOLLOW

slow poached turkey roulade

roast potatoes, chipolatas, brussel sprouts with pancetta, spiced red cabbage, turkey gravy

whole roasted seabass

sun blush tomato & yellow pepper quinoa, crunchy greens, spicy tomato sauce

aged aberdeenshire sirloin steak

sirloin, cheek & short rib, buttered mash, roasted roots

grilled fillet of north sea hake crab & leek risotto, crispy kale, scallop velouté

TO FINISH

warm xmas pudding

golden raisin ice cream, ginger tuile

milk chocolate mousse

iced berries, peanut brittle, puff candy

fine scottish cheese

oatcakes, frozen grapes, chutney & fruit loaf

pistachio & olive oil cake

spiced lemon mousse, ginger syrup

tea, coffee and petit fours