

## Festive Opening Hours

<b>Saturday 24th December</b>	<b>OPEN</b> lunch & dinner
<b>Sunday 25th December</b>	<b>CLOSED</b>
<b>Monday 26th December</b>	<b>CLOSED</b>
<b>Tuesday 27th December</b>	<b>OPEN</b> lunch & dinner
<b>Wednesday 28th December</b>	<b>OPEN</b> lunch & dinner
<b>Thursday 29th December</b>	<b>OPEN</b> lunch & dinner
<b>Friday 30th December</b>	<b>OPEN</b> lunch & dinner
<b>Saturday 31st December</b>	<b>OPEN</b> 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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Stonehaven, AB39 2JU

[www.tolbooth-restaurant.co.uk](http://www.tolbooth-restaurant.co.uk)

*The*  
*Tolbooth*  
SEAFOOD RESTAURANT

Festive Menu 2016

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## 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.*

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## 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**

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## 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.*

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## FESTIVE MENU

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### 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 vinaigrette*

**ham hock terrine**

*celeriac remoulade, brioche,  
honey mustard*

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### 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*

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### 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**