

Festive Lunch

Served between 12.30 - 2.30pm
£37.50 per person

STARTERS

CONFIT TURKEY LEG TERRINE

*cranberry gel, pistachio nut crumb, poached apricots,
crispy turkey skin*

CARROT & GINGER VELOUTÉ

*charred orange segment, ginger stem crème fraîche,
honey tuille*

BAKED ORKNEY SCALLOP THERMIDOR

scallop bisque chervil, buttered leek, Tain cheddar crumb

MAINS

ROAST TURKEY CROWN

*turkey leg terrine, spiced carrot purée, roast baby carrots, maple
glazed parsnip, potato fondant, brussel sprouts, chestnut praline,
homemade stuffing, roast turkey jus, cranberry gel*

GRILLED SCOTTISH COD FILLET

*roast parsnip & golden raisin ragu, mussels, samphire,
lobster bisque foam*

NESS WALK NUT ROAST

*spiced carrot purée, roast baby carrots, maple glazed parsnips,
chestnut praline, bread sauce, cranberry gel*

8OZ SPEYSIDE RIBEYE

*roast onion purée, grilled tenderstem broccoli, confit shallot,
roast potato fondant, red wine beef jus (£8 supp.)*

DESSERTS

NESS WALK CHRISTMAS PUDDING

brandy ice cream, red currant gel, gold leaf

CRANBERRY & PISTACHIO NOUGAT PARFAIT

*kirsch-soaked cherries, white chocolate crumb,
black cherry sorbet*

SELECTION OF LOCAL SCOTTISH CHEESE

home-made oat biscuits, chutney, quince, wafers



Menu correct at time of publication however subject to change with seasonality and demand
Please inform us of any allergies and / or dietary requirements.
All prices are inclusive of VAT at the current rate.