

Christmas Day

LUNCH

Festive cheer will surround you when you join us for Christmas Day lunch at Ness Walk. Our kitchen brigade have prepared an outstanding lunch to be enjoyed in the comfort of our Torrish Restaurant or Riverbank Room.

On arrival, enjoy a glass of chilled champagne at your table to toast the festivities.

£149 per guest
£60 per child (Ages 4-11)

Reservations are available between 12.30pm & 2.30pm at 30 minute intervals.

To book please contact
melena@kingsmillsgroup.com
or call us on **01463 257140**

Reservations will require a credit card & non-refundable deposit at the time of booking. Full prepayment will be requested 4 weeks prior to date of event.

Please inform us of any dietary requirements at time of reservation



Christmas Day

LUNCH MENU

LOBSTER GOUGÈRE

SEARED ORKNEY SCALLOP

crispy pork belly - yuzu gel - bramley apple

GAME TERRINE EN CROUTE

celeriac and truffle remoulade - blackberry ketchup

CURED SALMON

winter slaw with Asian dressing - rye bread crisp - horseradish cream fraîche

CRISPY POTATO AND GRUYÈRE TART

mixed winter leaves - pickled onion - mustard dressing (v, gf)

COCK - A - LEEKIE SOUP

CHOWDER

NORTHEAST ATLANTIC HALIBUT

buttery leeks - langoustine consommé - mussels and clams

TURKEY COOKED 3 WAYS

roasted breast - slow cooked leg bonbon - stuffed ballotine
bread sauce - cranberry gel

LIGHTLY HAY SMOKED BEEF FILLET

potatoes textures - confit, crispy, foamy - caramelised onion purée

BARLEY AND BEETROOT RISOTTO

Scottish Bonnet goat cheese - watercress, caramelised walnuts

NESS WALK CHRISTMAS PUDDING

brandy sauce - prune and armagnac ice cream

DARK CHOCOLATE

cherry mousse - vanilla crèmeux - griottines - pistachio ice cream

MONT BLANC

blackcurrant jelly - chantilly cream - egg nog ice cream

GRATIN OF WINE POACHED PEARS

panettone pudding - fig marmalade - mulled wine sorbet

CLAVA BRIE

sticky walnut loaf - burnt honey - chutney