

Festive

À LA CARTE EXPERIENCE

Join us in Torrish for dinner throughout December and indulge in our festive à la carte menu.

Our brigade of chefs have curated a seasonal menu with the finest locally sourced ingredients at its core.

Enjoy the tastes, textures and flavours of the season in the company and merriment of family, friends and colleagues. The perfect occasion to begin your festive celebrations.

THREE COURSES
from £65 per guest

Reservations can be made online at
**[www.nesswalk.com/
festive-a-la-carte-dining/](http://www.nesswalk.com/festive-a-la-carte-dining/)**

Or, contact us at welcome@nesswalk.com
or call us on 01463 215215

Reservations will require a credit card
at the time of booking.





Festive

À LA CARTE MENU

LOCH DUART CURED SALMON
rye bread - seaweed butter - *£8 supplement*

CHICKEN AND PORK TERRINE
gherkins - chicken skin

SEARED SCALLOPS
cauliflower bhaji - cauliflower purée - *£8 supplement*

WINTER ROOTS SALAD
cave aged comte cheese - puff chard

VICHYSOISE
confit potato - leek purée - caramelised onion gel

FEATHER BLADE OF BEEF
beef fat fondant potato - heritage carrot

CURRIED MONKFISH
sea food chowder - curried parsnip crisps

SPELT RISOTTO
chargrilled winter vegetables

NORTH ATLANTIC SEA COD FILLET
langoustine and tarragon stuffing - langoustine bisque
£8 supplement

10 OZ JOHN GILMOUR BUTCHER SIRLOIN
35 day aged sirloin - triple cooked chips
tomato provençal - braised shallots - mixed leaves salad
choice of peppercorn or chimichurri sauc
£15 supplement

PORK FILLET
pork belly - celeriac - apple sauce

CRÈME BRÛLÉE
cardamom crème brûlée - granny smith sorbet - calvados jelly

MILLE-FEUILLE
pear and caramel meuille feuille - poached pear
caramel ice cream

SOUFFLÉ
christmas pudding soufflé - pistachio ice cream
cherry compote

CHOCOLATE
dark chocolate and pecan torte - sea buckthorn ice cream
maple syrup - praline

CHEESE
selection of local cheese - chutney
grapes - house biscuits

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