

# 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.

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£155 per guest  
£62 per child (Ages 4-11)

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

To book please contact  
[melena@kingsmillsgroup.com](mailto: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.



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## LUNCH MENU

SMOKED MONKFISH CARPACCIO  
celeriac - apple - shiso

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SEARED SCALLOPS  
truffled jerusalem artichoke puree & crisps - mandarin gel (dfa)

VENISON  
red venison tartare - confit egg yolk - rocket puree - pickled shallots - puffed barley

TWICE BAKED CHEESE SOUFFLE  
tain's fat cow cheese - chicory - walnut - lemon dressing

SEA TROUT  
treacle cured sea trout - whisky jelly - buttermilk & horseradish cream - grapefruit syrup (dfa)

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CREAMY LOBSTER BISQUE  
cabbage presse (vea)

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NORTH SEA HALIBUT  
stuffed with langoustine mousse - aerated langoustine veloute  
cod & lemon samosa - langoustine kadaif - yuzu gel (gfa)

TURKEY  
roast turkey breast - stuffed chestnut & garden's sage - turkey roulade - pigs in blankets  
celeriac & bread sauce - turkey jus (dfa)

BEEF WELLINGTON  
red wine jus - herbs - pommes duchesse - bacon ketchup - kale

BUTTERNUT AND TRUFFLED POTATO PARMENTIER  
herb & nut relish - "mushroom on toast" - white wine sauce (ve)

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NESS WALK CHRISTMAS PUDDING  
brandy sauce - prune and armagnac ice cream (gf,vea)

BLACK CHERRY TRIFLE  
kirsch ice cream

DARK CHOCOLATE MOUSSE  
tonka cremeux - mandarin sorbet - hazelnut (gfa)

PASSION FRUIT AND YUZU PAVLOVA  
white chocolate ice cream - toffee sauce (gf)

TRUFFLED BARON BIGOD  
plum chutney - date and apricot loaf (gfa)

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(dfa) dairy free available, (gfa) gluten free available, (vea) vegan available (ve) vegan, (gf) gluten free