

## À LA CARTE DINING

Join us in Torrish for dinner throughout December and indulge in our 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.

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](mailto:welcome@nesswalk.com) or call us on 01463 215215

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





## À LA CARTE MENU

ASIAN FLAVOURED SEA TROUT BALLOTINE - £22  
caper ketchup - cucumber & sesame salad (dfa)

WHITE CRAB CANNELLONI - £24  
daikon - pink grapefruit - red shiso

SMOKED POTATO - £17  
sour cream hollandaise - caviar - buck wheat tuile (dfa, gfa)

OSSO BUCO TORTELLINI - £19  
parmesan royale - balsamic de modena

TEXTURES OF PARSNIP - £18  
black garlic - cider vinegar gel (ve)

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NORTH SEA HALIBUT - £39  
vegetable tartare - lemon and coriander  
mussels - razor clams

MONKFISH - £38  
coco bean - parmesan mousse  
baby vegetable - smoked venison (dfa)

BEEF FILLET - £46  
scotch beef fillet - cabbage presse  
potato dauphine - red wine jus (dfa)

CORN FED CHICKEN - £33  
chicken liver choux farci - truffle risotto (dfa)

SPICY STUFFED AUBERGINE - £32  
tahini - dressing - macadamia (ve)

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DARK CHOCOLATE MOUSSE - £15  
cherry cremeux - griottines - vanilla (ve, gf)

SEA BUCKTHORN & YOGHURT PANNA COTTA - £15  
hazelnut cake - cardamom ice cream - (gfa)

CHESTNUT AND BLACKCURRANT TART - £15  
mulled wine sorbet

SELECTION OF HIGHLAND CHEESES - £16  
biscuits - grapes - chutney - (gfa)

CHRISTMAS PUDDING SOUFFLÉ - £15  
brandy sauce - armagnac ice cream

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