



*Festive Season*

2025/26

E X P E R I E N C E ● T H E

# *Festive Season*

A T N E S S W A L K ●

We would love to welcome you to the most relaxed and elegant celebrations.

Ness Walk has redefined luxury but when it comes to the festive season, it's tradition all the way.

Our brochure showcases our collection of festive celebrations, all with a common theme of exceptional food and drink and the warmest Highland hospitality.





# *Festive Dining*

I N T O R R I S H

Join us throughout December for inspired culinary experiences in Torrish - one of the cities most treasured dining spots.

With views towards the River Ness, Torrish offers the perfect backdrop to your gathering with cherished family, friends and colleagues. Choose from an indulgent Afternoon Tea or cosy up and savour our decadent À La Carte Menu.





# Festive

## AFTERNOON TEA

The air is crisp and the scene for a relaxing afternoon is set. Gather with friends and enjoy a heavenly afternoon tea of delectable savouries and homemade sweet treats.

On a cold winter's afternoon, a pot of tea overlooking the river is a lovely idea. You can even add to the merriment with a glass of Champagne.

Served daily from Friday 28th November to  
Saturday 3rd January 2026  
from 12.30pm till 4pm

Our Festive Afternoon Tea is available for  
£33 per guest or £49 per guest including a  
glass of Champagne.

### TO START

OX CHEEK BONBON  
tomato and basil gel

CARAMELISED ONION  
AND MUSHROOM TART  
mushroom tuile

### SANDWICHES

ROAST TURKEY  
chestnut & thyme butter  
cranberry bread

OAK SMOKED SALMON  
lemon butter  
beetroot bread

BRACKLA EGG MAYONNAISE  
white bread

### SCONE

BUTTERMILK

CRANBERRY

### PATISSERIE

NESS WALK  
'MONT BLANC'

CHOCOLATE & CHERRY  
TORTE

EGGNOG & GINGER SABLÉ

TREACLE TOFFEE CAKE

Reservations can be made online at

[www.nesswalk.com/  
festive-afternoon-tea/](http://www.nesswalk.com/festive-afternoon-tea/)

Or, contact us at [welcome@nesswalk.com](mailto:welcome@nesswalk.com)  
or call us on 01463 215215



# 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.

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**THREE COURSES**  
from £65 per guest

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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.







# 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

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### 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

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### 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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## THREE COURSES

from £65 per guest

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# Experiences

A T N E S S W A L K

Warming festive experiences to set the tone for the season...  
we've partnered with local expert florist Lee and much-loved  
choir Highland Voices to curate some very special events just  
for you...







# Wreath Making

## AFTERNOON

Step into the warm convivial atmosphere at Ness Walk for an afternoon of delightful treats and an interactive wreath making experience.

Arrive at 12noon to the comfort of Ness Walk's Torrish Restaurant to enjoy a sumptuous afternoon tea experience. Enjoy delightful festive treats in anticipation of this afternoon experience.

Guided by the expertise of floral artist Lee, you will be welcomed into our Riverbank Room for a 2 hour session decorating a beautiful Blue Spruce wreath.

### AFTERNOON

Arrive at 12noon to Ness Walk for a Heavenly Afternoon Tea experience before joining florist Lee in the Riverbank Room for a wreath-making experience

Sunday 30th November\*

Saturday 6th December

Sunday 7th December

### INCLUDED

2 hour wreath making workshop

festive afternoon tea

£73 per guest

Reservations can be made online at  
[www.nesswalk.com/wreath-making/](http://www.nesswalk.com/wreath-making/)

Or, contact us at [welcome@nesswalk.com](mailto:welcome@nesswalk.com)  
or call us on 01463 215215

Full prepayment is requested  
at the time of reservation.

\*For our Sunday 30th experience, you are invited to arrive for 3pm for afternoon tea with wreath-making to follow.



# Wreath Making

## EVENING

The perfect way to mark the start of the festive season, join us for an evening experience of delightful cheese & charcuterie and an interactive wreath making experience.

Arrive at 6pm to the comfort of Ness Walk's Riverbank Room for a light grazing board.

After you have settled in, you will be guided by experienced floral artist Lee, with a 2 hour session decorating a beautiful Blue Spruce wreath.

### EVENING

Arrive to our Riverbank Room at 6pm to enjoy a charcuterie and cheeseboard before crafting your beautiful wreath with florist Lee

Monday 1st December

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### INCLUDED

2 hour wreath making workshop  
charcuterie & cheese board  
£73 per guest

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Reservations can be made online at  
[www.nesswalk.com/wreath-making/](http://www.nesswalk.com/wreath-making/)

Or, contact us at [welcome@nesswalk.com](mailto:welcome@nesswalk.com)  
or call us on 01463 215215

Full prepayment is requested  
at the time of reservation.

Private and corporate evening sessions for  
15-20 guests are available by emailing  
[melena@kingsmillsgroup.com](mailto:melena@kingsmillsgroup.com)  
or calling 01463 257140







# Yuletide

WITH HIGHLAND  
VOICES

Ness Walk invites you to step into a world of seasonal splendour this December.

Following its debut in 2023, Ness Walk's much-loved festive experience returns - elegant and charming.

Harmonies of Highland Voices Christmas Choir will fill the courtyard, setting a convivial tone as you sip a glass of chilled champagne beneath twinkling lights.

Inside, the ambience transforms as you're welcomed into the Riverbank Room - where a beautifully set table and a four-course à la carte menu await, and throughout the evening, the soft strains of pianist Andy Hodge provide the perfect festive soundtrack.

## YULETIDE

Our Yuletide Experience will be held exclusively on

Friday 19th &  
Saturday 20th December

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£95 per guest

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Reservations will require a credit card to guarantee the booking - full prepayment will be taken 4 weeks prior to arrival. Terms & Conditions apply.

Please inform us of any dietary requirements at time of reservation



# Yuletide

WITH HIGHLAND  
VOICES

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## INCLUDED

Highland Voices Christmas Choir  
Glass of Champagne on Arrival  
Four-Course Seasonal À La Carte Menu  
Live Piano with Andy Hodge

## MENU

CHICKEN AND PORK TERRINE  
gherkins - chicken skin

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SEARED SCALLOPS  
cauliflower bhaji - cauliflower purée

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CURRIED MONKFISH  
sea food chowder, curried parsnip crisps

TURKEY COOKED 3 WAYS  
roasted breast - slow cooked leg bonbon - stuffed ballotine  
bread sauce - cranberry gel

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CHRISTMAS PUDDING SOUFFLÉ  
pistachio ice cream - cherry compote

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**£95 per guest**

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Reservations can be made online at  
[www.nesswalk.com/yuletide/](http://www.nesswalk.com/yuletide/) or by calling  
us on **01463 215215**.

Reservations will require a credit card to guarantee the  
booking - full prepayment will be taken 4 weeks prior to  
arrival. Terms & Conditions apply.

Please inform us of any dietary requirements  
at time of reservation







# Residential Packages

A T N E S S W A L K

Making this a truly magical time of year, we have two very special experiences curated for you.

Join us for a Winter Slumber experience; a two night stay full of festive warmth and designed with relaxation in mind.

Our Christmas Retreat offers the most indulgent way to celebrate this magical holiday; three nights, filled with joy, wonder and magic.



# Winter Slumber

A T N E S S W A L K

Relax for two indulgent nights with our Winter Slumber break. Check into a luxurious Laurel room and enjoy a chilled glass of champagne on arrival. Watch the mighty River Ness meander by while you enjoy dinner for two in Torrish on your first night.

Then, unwind with a cheese board and bottle of sumptuous red wine on the second evening. Topped off with a nightcap at the bar, to ensure the deepest of slumbers in the comfiest of beds.

And there's no need to rush away, this break includes a late checkout until 12 noon!

This offer is valid for stays between  
1st November 2025 and 31st March 2026

## Included in our Slumber package

2 nights in a luxurious Laurel King Room

Glass of chilled champagne on arrival

À la carte breakfast on both mornings

Dinner in our Torrish Restaurant on one evening

Cheeseboard & Bottle of Red Wine on the 2nd day

Nightcap at the bar on one evening

Complimentary late checkout to 12noon

**2 nights from £249 per guest**

Supplements apply on Friday & Saturday evenings. Total price from £498 for 2 guests staying 2 nights, Monday to Thursday, or from £543.50 for 2 guests staying 2 nights, Friday to Sunday.

Book online at  
[www.nesswalk.com/offers/winter-slumber/](http://www.nesswalk.com/offers/winter-slumber/)  
today or call **01463 215215**







# Christmas Retreat

A T N E S S W A L K

Join us at Ness Walk Hotel for our magical festive experience, including a 3 night hotel stay with breakfast, champagne on arrival, dinner and entertainment.

Arriving on the 23rd December for a three night winter escape, this is a spectacular way to celebrate the festive season with someone special. A blend of warm tradition, contemporary fine dining and Scottish hospitality is set to capture your hearts!

We've curated a three night escape which offers the most relaxing retreat; whether you choose to spend Christmas as a couple or with family or friends, our retreat will set the scene for a truly beautiful Christmas.

## Included in our Christmas package

3 nights in a luxurious room

À la carte breakfast on each morning

Pre-theatre dinner on the first evening

Tickets to the Eden Court Pantomime

Mince pies & tea/coffee on Christmas Eve

Entry to the Inverness Castle Experience

Christmas Carols Service at the Cathedral

Tasting Menu Experience on Christmas Eve

Egg nog and toasted marshmallows

4 course Christmas Day Lunch

Cheeseboard & Wine

**£616.50 per guest**

Book online at  
[www.nesswalk.com/offers/christmas-retreat/](http://www.nesswalk.com/offers/christmas-retreat/)  
today or call **01463 215215**

Reservations will require a credit card. Full prepayment will be requested 2 weeks prior to arrival, at which point the stay becomes non-refundable.

Please inform us of any dietary requirements  
at time of reservation





# Private Events

A T N E S S W A L K

Our Riverbank Room offers floor-to-ceiling windows overlooking our twinkling courtyard. Enjoy arrival drinks by the firepits before retreating into the cosy atmosphere of the Riverbank Room.

Speak to our events team and let us work with you to bring your occasion to life. Whether you would like a bespoke festive lunch experience, a heavenly afternoon tea or a showcase dinner - we would be delighted to curate an experience for you.



# *Festive Lunch*

## P R I V A T E   E V E N T

Gather friends and colleagues for a pre-Christmas celebration at Ness Walk.

Our exquisite festive Lunch menu is available daily from Monday 1<sup>st</sup> December until Tuesday 23<sup>rd</sup> December and offers the perfect backdrop to a celebratory afternoon.

Our pre-Christmas lunch menu must be reserved in advance and is available for a minimum of 20 guests. Parties may be seated in either our Riverbank Room or in our Torrish Restaurant.

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**£47 per guest**

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Enquire today to discuss your lunch event  
Email [occasions@nesswalk.com](mailto:occasions@nesswalk.com) or call  
**01463 215215**

Reservations will require a credit card & non-refundable deposit at the time of booking. Full prepayment will be requested 1 week prior to date of event.

Please inform us of any dietary requirements  
at time of reservation







# Festive Lunch

## M E N U

**LOCH DUART CURED SALMON**  
rye bread - seaweed butter

**CHICKEN AND PORK TERRINE**  
gherkins - chicken skin

**SEARED SCALLOPS**  
cauliflower bhaji - cauliflower purée

**WINTER ROOTS SALAD**  
cave aged comte cheese - puff chard

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**TURKEY COOKED 3 WAYS**  
roasted breast - slow cooked leg bonbon - stuffed ballotine  
bread sauce - cranberry gel

**FEATHER BLADE OF BEEF**  
beef fat fondant potato - heritage carrot

**CURRIED MONKFISH**  
sea food chowder - curried parsnip crisps

**SPELT RISOTTO**  
chargrilled winter vegetables

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

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

**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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**COFFEE OR TEA**  
warm mince pies

Reservations will require a credit card & non-refundable deposit at the time of booking. Full prepayment will be requested 1 week prior to date of event.

Please inform us of any dietary requirements at time of reservation



# *Festive Dinner*

## P R I V A T E   E V E N T

A decadent evening of dining awaits - our festive dining menu is available daily from Monday 1<sup>st</sup> December until Tuesday 23<sup>rd</sup> December.

Our pre-Christmas dinner menu must be reserved in advance and is available for a minimum of 20 guests. Parties may be seated in either our Riverbank Room or in our Torrish Restaurant.

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**From £65 per guest**

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Enquire today to discuss your evening event.

Email [occasions@nesswalk.com](mailto:occasions@nesswalk.com) or call  
**01463 215215**

Reservations will require a credit card & non-refundable deposit at the time of booking. Full prepayment will be requested 1 week prior to date of event.

Please inform us of any dietary requirements at time of reservation







# Christmas Day

A T N E S S W A L K

The pinnacle of Christmas celebrations; Ness Walk is transformed for one very special day. Share magical family moments in our Riverbank Room or Torrish, savouring the finest menu celebrating local ingredients and seasonal flavours.



# 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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**£149 per guest**  
**£60 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





# Christmas Day

## LUNCH MENU

### LOBSTER GOUGÈRE

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#### 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

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#### 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



A night scene featuring a stone building on the left with a path leading towards it. In the background, a large firework is exploding in the dark sky. The scene is dimly lit, with some light coming from the building's windows and the firework's glow.

# Hogmanay

A T N E S S W A L K

Say farewell to 2025 with a dining experience. In the comfort of our Torrish Restaurant, join us for a seasonal a la carte menu before heading into town to soak up the atmosphere of New Year celebrations.





# Hogmanay

## IN TORRISH

Celebrate the arrival of 2026 with a refined dining experience at Ness Walk, set within two beautiful spaces – Torrish and the Riverbank Room.

This year, both dining rooms will offer one stunning Hogmanay experience, with our À La Carte menu served across each setting, designed to bring you indulgence and the finest flavours of the Highlands.

Begin your evening with a chilled glass of champagne and a selection of decadent canapés. Then take your seat in our atmospheric Torrish Restaurant or Riverbank Room; which this year is set as a beautifully dressed dining space with floor-to-ceiling windows overlooking the riverside.

Expect a show-stopping menu, elegant surroundings, and the warmest Highland hospitality. This evening invites you to relax, savour and celebrate at your pace.

As midnight nears, you may wish to continue your celebrations in the city or welcome the new year at a more tranquil pace with us. This could mean a dram in our terrace bar, a nightcap beneath the fairy lights of our courtyard or a cocktail in the lounge.

With an exceptional wine list, creative cocktails, and rare whiskies on offer, you'll find the perfect way to toast to 2026!

Reservations can be made online at [www.nesswalk.com/hogmanay/](http://www.nesswalk.com/hogmanay/) or by calling us on **01463 215215**.

Reservations will require a credit card to guarantee the booking. Full prepayment will be taken 4 weeks prior. Terms & Conditions apply.

Please inform us of any dietary requirements at time of reservation



# Hogmanay

## M E N U

### GLASS OF CHAMPAGNE & CANAPÉS

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**LOCH DUART CURED SALMON**  
rye bread - seaweed butter

**CHICKEN AND PORK TERRINE**  
gherkins - chicken skin

**SEARED SCALLOPS**  
cauliflower bhaji - cauliflower purée

**WINTER ROOTS SALAD**  
cave aged comte cheese - puff chard

**VICHYSOISE**  
confit potato - leek purée - caramelised onion gel

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**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

**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

**PORK FILLET**  
pork belly - celeriac - apple sauce

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**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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**£95 per guest**

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Reservations can be made online at  
[www.nesswalk.com/hogmanay/](http://www.nesswalk.com/hogmanay/)  
or by calling us on **01463 215215**.

Please inform us of any dietary requirements  
at time of reservation







# Gift Vouchers

## THE PERFECT GIFT

Ness Walk vouchers make a wonderful surprise gift at Christmas time. Our vouchers include a collection of Ness Walk experiences that your loved one would love to receive.

Vouchers can be delivered on your behalf.

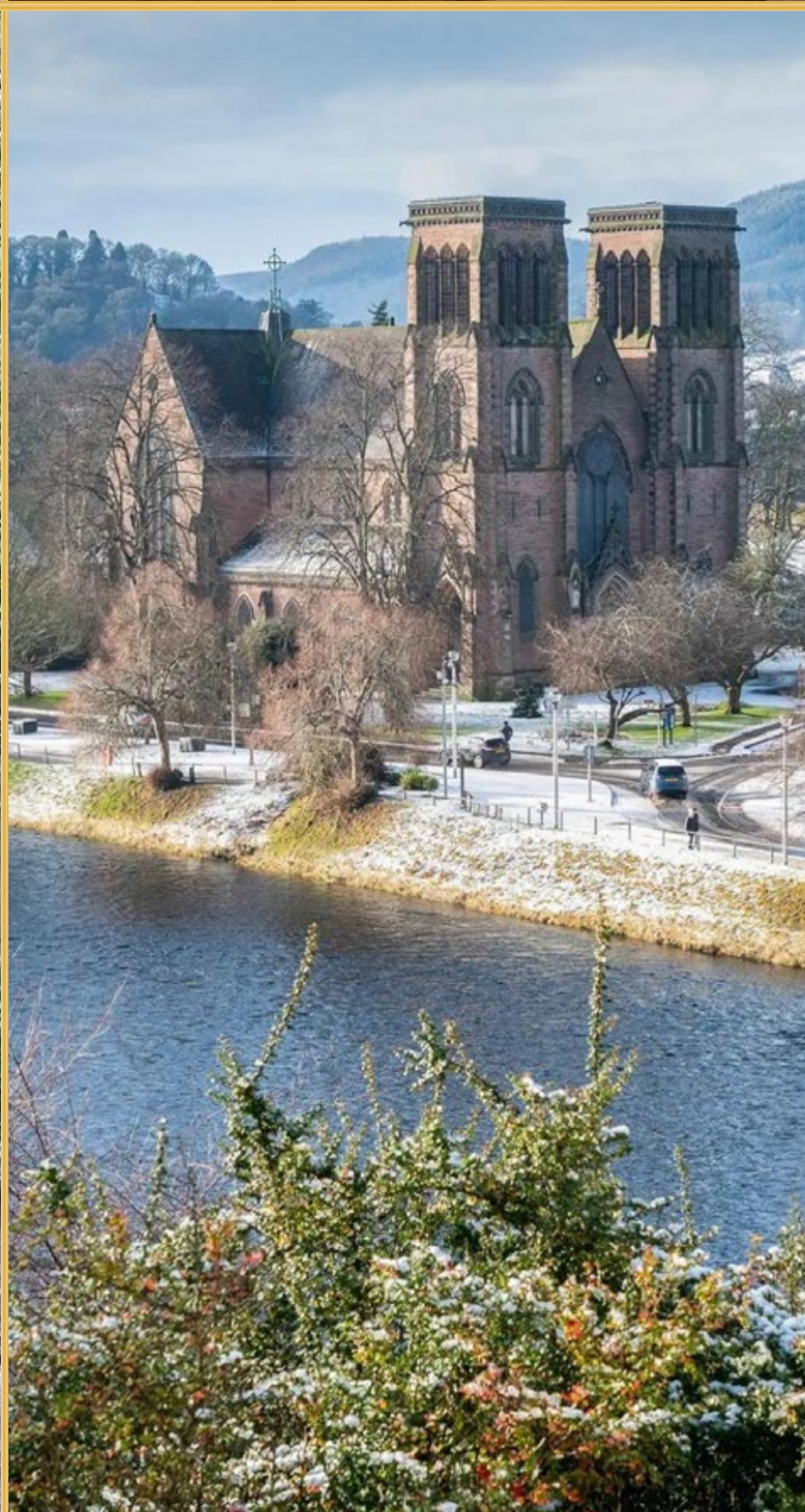
To order call us on 01463 215215 or visit [nesswalk.wearegifted.co.uk](http://nesswalk.wearegifted.co.uk)



## Terms & Conditions

- All packages are subject to availability.
- All alterations to bookings are to be confirmed in writing.
- Full pre-payment is required no later than 4 weeks before the event or by 25th November, whichever is soonest, otherwise places will be offered for re-sale.
- All monies paid in advance are strictly, NON-REFUNDABLE and cannot be used to pay for any other goods or services. Party organisers are requested to inform everyone in their party of this policy.
- Any bookings made after 1st December require full and immediate payment.
- Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.
- Afternoon Tea bookings of 4+ require a credit card to guarantee booking.
- Wreath Making Experience bookings are subject to full prepayment at the time of reservation.
- All Christmas Day bookings must be confirmed with a deposit of £20.00 per person. Full pre-payment is required by 25th November 2025.
- Yuletide Experience reservations require a credit card to guarantee the booking. Full prepayment will be taken from the credit card provided 4 weeks prior at which point the booking becomes non-refundable.
- The Yuletide Experience is subject to reaching minimum numbers. If numbers do not reach this amount, you will be offered to change to an alternative date or receive a refund for any monies paid.
- Hogmanay in Torrish Restaurant reservations require a credit card to guarantee the booking. Full prepayment will be taken from the credit card provided 4 weeks prior at which point the booking becomes non-refundable.
- All prices and information were correct at time of going to press and are subject to change without notice.
- The management reserves the right to move events to a smaller room to ensure optimum numbers.
- The management reserves the right to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- The management reserve the right to refuse admission to guests dressed inappropriately.
- The Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
- 1 person per group must co-ordinate booking, payments and pre-orders.







CELEBRATE  
*Christmas  
and  
New Year*  
AT  
NESS WALK



12 Ness Walk, Inverness, IV3 5SQ  
Tel. 01463 215215 | Email. [info@nesswalk.com](mailto:info@nesswalk.com) | [www.nesswalk.com](http://www.nesswalk.com)