

Festive Season 2023/24

Updated: 30th November 2023

EXPERIENCE THE

Festive Season

We would love to welcome you to the most elegant and tasteful 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 fine dining and the warmest Highland hospitality.





AFTERNOON TEA

The fire is lit, and the scene is set. Relax with friends and enjoy a heavenly afternoon tea of delectable savouries and homemade sweet treats. On a cold winters' afternoon, a pot of tea by the fire is a lovely idea. You can even add to the merriment with a glass of Champagne.

Served throughout December from 12.30pm till 4pm

Our Festive Afternoon Tea is £29.95 per guest or £41.95 per guest with a glass of Champagne.

TO START

COMTÉ & WALNUT PALMIER

TURKEY PASTILLA

SANDWICHES

PRAWNS crushed avocado

HONEY GLAZED GAMMON truffled mayonnaise

TAIN BRIE cranberry sauce

SCONE

CRANBERRY & WHITE CHOCOLATE

BUTTERMILK

PATISSERIE

SPICED ORANGE MERINGUE PIE

NESS WALK CHRISTMAS CAKE

EGGNOG SABLE

SACHER TORTE, APRICOT

To make a reservation, please visit www.nesswalk.com/dining/book-a-table

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

Festive à la carte experience

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

Our brigade of chefs have prepared a 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.

*Lunch is available from Thursday to Sunday.

THREE COURSES from £57 per guest

To make a reservation, please visit www.nesswalk.com/dining/book-a-table

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

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



Menu

Served Thursday to Sunday from 12.30pm to 2.30pm & daily from 5pm to 9.30pm

STARTERS

ALMOND GAZPACHO

grape sorbet - sherry vinegar single estate olive oil - salt almond brittle

MORAYSHIRE WINTER VEGETABLE

cooked in truffled vegetable essence dressed crudités - whipped Tain brie

SINGLE MALT & HONEY SMOKED NORTHWEST HIGHLAND SALMON

cucumber mille-feuille - sugar kelp

TASTING OF PERTHSHIRE ESTATE GAME

mosaic - bullshot - parfait mulled wine - chesnuts f 5 supplement

LOCH ERIBOLL SHELLFISH CONSOMMÉ

flash cooked ceviche - scallop chantilly

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THREE COURSES £57 per guest

MAINS

BLACK ISLE ROLLED THREE BIRD ROAST

turkey, duck & chicken - soused cranberries pancetta wrapped salsify - potato layer cake

8HR COOKED TRUFFLE-STUDDED WHITE CABBAGE

ort jus - cheese croquette

SPEYSIDE BEEF DAUBE

polenta - black garlic ketchup - treviso

NORTH SEA CAUGHT BURNT COD

Scrabster landed creel caught langoustines citrus-whisky miso glaze kelp braised daikon - shiitake

NORTH SEA HALIBUT

fish velouté - cauliflower purée - apricot yuzu jam f12 supplement

DESSERTS

JAFFA CAKE

PASSION FRUIT VACHERIN

passion fruit curd - white chocolate sorbet

BAKED SALT CARAMEL CHEESECAKE

ingerbread crumb - mulled wine sorbet, boozy cherries

CHRISTMAS PUDDING SOUFFLÉ

dcurrant gel - brandy & marmalade ice cream

TASTE OF 'IAIN MELLIS' CHEESES

house biscuits - christmas chutney - fruit

£/ supplemen

Please inform us of any dietary requirements at time of reservation A preorder will be requested for parties of 10 or more. Updated: 30th November 2023

Muletide Experience AT NESS WALK

We are delighted to be launching a new winter culinary experience at Ness Walk. A blend of warm tradition and contemporary fine dining that is set to capture your hearts and wrap you up in the season of hygge.

Available on Saturday 9th, 16th & 23rd December.

Juletide Experience

Arrive to the Ness Walk courtyard at 7pm. Sip on warm mulled wine or enjoy a glass of Champagne under twinkling lights and with the backdrop of the River Ness.

Warm up by the firepits as our team welcome you with a selection of warming canapés, including a treat prepared over the brazier.

Bathe in the convivial atmosphere of the evening and prepare to be swept up in the festivities with a selection of Christmas Carols from Tony Henry and Highland Voices.

CANAPÉS

gingerbread sandwich self serve Aberdeen Wagyu fondue stilton - walnut sable

Savour in the moment before being invited into the elegant Torrish Restaurant which will be twinkling with festive ambience; set in the heart of the historic building and rich in atmopshere.

At your table, savour a 4 course menu - vibrant, intriguing and rich in festive flair. Accompanying us through dinner and into the evening, our resident pianist will play a collection of festive favourites.

Yuletide Experience

SINGLE MALT & HONEY SMOKED NORTHWEST HIGHLAND SALMON

cucumber mille-feuille - sugar kelp

LOCH ERIBOLL SHELLFISH CONSOMMÉ

flash cooked ceviche - scallop chantilly

SPEYSIDE BEEF DAUBE

sautéed veal sweetbreads - polenta - black garlic ketchup - treviso

BLACK ISLE ROLLED THREE BIRD ROAST

turkey, duck & chicken - soused cranberries pancetta wrapped salsify - potato layer cake

JAFFA CAKE

mandarin sorbet

Please inform us of any dietary requirements at time of reservation Preorder for main course may be requested in advance

Yuletide Experience

INCLUDED IN THE YULETIDE EXPERIENCE

Arrival glass of mulled wine or Champagne
Christmas Carols from Highland Voices
Canapés by the firepits
Four course winter menu in Torrish Restaurant
Tea or Coffee & Petit Four
Festive piano music

£95 per guest

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

Experience bookable on Friday 8th, Saturday 9th, Friday 15th, Saturday 16th, Friday 22nd & Saturday 23rd December 2023.

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.

Christmas Day

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 enchanting Riverbank Room.

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

£125 per guest £50 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 Bay

COMTÉ

puff pastry - hazelnut - Bogrow Farm coppa

THINLY SLICED & POUNDED SALMON

foie gras terrine - caviar - chives

CHICKEN LIVER PARFAIT

Cumberland ielly - shaved truffle - brioche melba

CEP MUSHROOM MOUSSE

mushroom consomme - cep cigar

ICED MELON & LEMONGRASS NAGE

poached shrimp - piquillo sorbet

ROASTED BLACK ISLE ORGANIC TURKEY

creamed brussels sprouts - confit turkey leg - crispy potato terrine - sourdough stuffing crunch - armagnac jus - bread sauce - cranberry ketchup

PAN ROASTED ORKNEY HAND DIVED SCALLOPS

burnt apple - endive - parsnip - Sauterne

KOHLRABI "ROSSINI"

spinach roulade - red wine sauce - truffled matchstick potatoes

NESS WALK CHRISTMAS PUDDING

redcurrant gel - brandy ice cream - brandy butter

DARK CHOCOLATE MOUSSE

miso caramel - italian meringue - toasted peanuts

GINGERBREAD PANNA COTTA

/in Santo poached figs - fig sorbet - caramelised pannetone

SELECTION OF FARMHOUSE CHEESES

christmas chutney - homemade wafers - hiscuits

Enjoy a luxury two night escape between Christmas and New Year and revel in the festive atmosphere of Ness Walk. Inclusive of a heavenly afternoon tea, decadent À la carte dining experience in Torrish and breakfast each morning, this is the perfect opportunity to unwind as 2023 draws to a close.



Twixmas ... a magical time between Christmas and Hogmanay. All the

pressures of preparing for Christmas are over, and many of us can look forward to some well-deserved rest and relaxation.

Our luxury Twixmas break offers you a luxury 2-night escape in 5-star luxury. From the moment you arrive, prepare to be cossetted in a warm festive atmosphere.

Available for 2-night stays between 26th and 30th December 2023

Included in our Twixmas package

2 nights in a luxurious Laurel King Room

Glass of chilled champagne on arrival

la carte breakfast on both mornings

Dinner in our Torrish Restaurant on the 1st night

Festive afternoon tea on the 2nd day

2 nights from £249.50 per guest

To book please visit www.nesswalk.com/offers/twixmas-breaks/





Join us for this grand occasion as we bid farewell to 2023. Arrive at 7pm for a glass of chilled champagne and savour a selection of decadent canapés.

Your Hogmanay experience has begun!

Choose to be seated in our Torrish Restaurant for a relaxed and refined evening.

Or, enjoy a table in our Riverbank Room with stunning views and a great atmosphere; the home of this evenings entertainment.

Enjoy a show-stopping 6-course menu featuring the finest produce the Highlands have to offer.

In the comfort of our bar, a traditional Scottish music set will begin this evenings entertainment.

From 10pm, we will be joined by lively 10-piece band; Dancing With Sharks. Their collection of hits, from classics to modern covers will be sure to fill the dancefloor in our Riverbank Room.

Bring in the bells with us and relax at your table or, take to the dancefloor with celebrations continuing until 1am.

£150 per guest

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.



CANAPES

duck pastilla - apricot - cumin smoked salmon croque monsieur pomme dauphine - smoked tomato gastrique

SALMON TARTARE

buckwheat crumpet - seeds - cavi

SMOKED HADDOCK & WHISKY SOUP

Arbroath smokie rillettes - quails egg

SLOW COOKED FILLET OF BEEF

creamed sour cabbage - Black Isle porter braised shin dripping sauteed potatoes - red wine sauce

GRAPEFRUIT GRANITA

lychee espur

CHOCOLATE FONDANT

cherries - hazelnuts - kirsch liqueur - ice cream

MATURE STILTON CHEESE

malted bun - pickled walnut

TEA AND COFFEE

etit four

Please inform us of any dietary requirements at time of reservation



Gift Vouchers

THE PERFECT GIFT

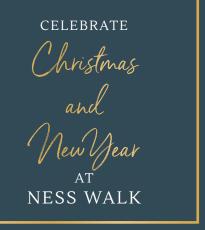
Ness Walk vouchers make a wonderful surprise gift at Christmas time. Our vouchers include a collection of Ness Walk experiences that your loved one would love to receive.

Vouchers can be delivered on your behalf.

To order call us on 01463 215215 or visit nesswalk.wearegifted.co.uk

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.
- Festive Lunch bookings of 9+ people will be required to pay a deposit of £10.00 per person with the full payment due one week prior to arrival.
- All Christmas Day bookings must be confirmed with a deposit of £20.00 per person. Full pre-payment is required by 25th November 2023.
- All Yuletide Experience bookings must be confirmed with a deposit of £20.00 per person. Full pre-payment is required 4 weeks prior to the event.
- 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.
- All Hogmanay bookings must be confirmed with a deposit of £50 per adult within 10 days of your reservation being made. Full prepayment is required by 25th November 2023 or at time of booking if after this date. Deposits and payments are non refundable and non changeable.
- 1 person per group must co-ordinate booking, payments and pre-orders.





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