



# 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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