

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!

£95 per guest

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

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

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

CRÈME BRÛLÉE
cardamom crème brûlée - granny smith sorbet
calvados jelly

PEAR AND CARAMEL ENTREMET
pear mousse & cremeux - caramel - pear sorbet

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

Reservations can be made online at
www.nesswalk.com/hogmanay/
or by calling us on **01463 215215**.

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