



# Hogmanay

AT NESS WALK

Say farewell to 2026 with a memorable dining experience.  
In the comfort of our Torrish Restaurant, join us for a  
seasonal à la carte menu before heading into town to soak  
up the atmosphere of New Year celebrations.

# Hogmanay

IN TORRISH

Celebrate the arrival of 2027 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 an exquisite 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 2027!

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£100 per guest

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Reservations will require a credit card. £50 deposit at time of booking with full prepayment to be taken 4 weeks prior to event. Terms & Conditions apply.

Please inform us of any dietary requirements at time of reservation.





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## M E N U

GLASS OF CHAMPAGNE & CANAPÉS

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ASIAN FLAVORED SEA TROUT BALLOTINE  
caper ketchup - cucumber & sesame salad (dfa)

WHITE CRAB CANNELLONI  
daikon - pink grapefruit - red shiso

SMOKED POTATO  
sour cream hollandaise - caviar - buckwheat tuile (dfa,gfa)

OSSO BUCO TORTELLINI  
parmesan royale - balsamic de modena

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

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

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

HARE À LA ROYALE  
blueberry chutney - apple and red cabbage

BEEF WELLINGTON  
red wine jus - pomme dauphine

SPICY STUFFED AUBERGINE  
tahini - dressing - macadamia (ve)

BRAISED ROSCOFF ONIONS  
truffled squash - potato foam -  
salsa verde - onion consommé (dfa,vea)

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

SEA BUCKTHORN AND YOGHURT PANNA COTTA  
hazelnut cake - cardamom ice cream (gfa)

CHESTNUT AND BLACKCURRANT TART  
mulled wine sorbet

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

CHRISTMAS PUDDING SOUFFLÉ  
armagnac ice cream (gf,vea)

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

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

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