



NESS WALK



Festive Season

2023/24

EXPERIENCE THE

Festive Season

AT NESS WALK

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.



Festive

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

PÂTISSERIE

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

VALENCIAN 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

(optional - add latvian caviar - supplement £25/10g)

TASTING OF SUTHERLAND ESTATE GAME
mosaic - bullshot - parfait
mulled wine - chesnuts
£5 supplement

LOCH ERIBOLL SHELLFISH CONSOMMÉ
flash cooked ceviche - scallop chantilly
£8 supplement

MAINS

BLACK ISLE ROLLED THREE BIRD ROAST
turkey, duck & chicken - soused cranberries
pancetta wrapped salsify - potato layer cake

**24HR COOKED TRUFFLE-STUDDED
WHITE CABBAGE**
port jus - cheese fondue
potato doughnut

SMOKED CAIRNGORM BEEF DAUBE
polenta - black garlic ketchup - treviso

SHETLAND ISLES CAUGHT BURNT COD
Lochinver landed creel caught 00 langoustines
citrus-whisky miso glaze
kelp braised daikon - shiitake

ISLE OF GIGHA HALIBUT
fish velouté - cauliflower purée - apricot yuzu jam
£12 supplement

DESSERTS

JAFFA CAKE
mandarin sorbet

PASSION FRUIT VACHERIN
passion fruit curd - white chocolate sorbet

BAKED SALT CARAMEL CHEESECAKE
gingerbread crumb - mulled wine sorbet
boozy cherries

CHRISTMAS PUDDING SOUFFLÉ
redcurrant gel - brandy & marmalade ice cream

TASTE OF 'IAIN MELLIS' CHEESES
house biscuits - christmas chutney - fruit
£7 supplement

Please inform us of any dietary requirements at time of reservation
A preorder will be requested for parties of 10 or more.

Yuletide Experience

A T N E S S W A L K

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 Friday 8th, 15th & 22nd December and Saturday 9th, 16th & 23rd December.

Yuletide Experience

A T N E S S W A L K

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 stunning Riverbank Room which will be adorned with silver birch trees and festive decoration; studded with baubles and twinkling with fairy lights. Our dreamy setting will be reminiscent of a winter wonderland.

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

M E N U

**SINGLE MALT & HONEY SMOKED
NORTHWEST HIGHLAND SALMON**
cucumber mille-feuille - sugar kelp

LOCH ERIBOLL SHELLFISH CONSOMMÉ
flash cooked ceviche - scallop chantilly

SMOKED CAIRNGORM 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

A T N E S S W A L K

INCLUDED IN THE YULETIDE EXPERIENCE

Arrival glass of mulled wine or Champagne

Christmas Carols from Highland Voices

Canapés by the firepits

Four course winter wonderland menu in Riverbank Room

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

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 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 Day

LUNCH MENU

COMTÉ

puff pastry - hazelnut - Bogrow Farm coppa

THINLY SLICED & POUNDED SALMON

foie gras terrine - caviar - chives

CHICKEN LIVER PARFAIT

Cumberland jelly - shaved truffle - brioche melba

CEP MUSHROOM MOUSSE

mushroom consommé - 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 spume - cranberry ketchup

PAN ROASTED ORKNEY HAND DIVED SCALLOPS

burnt apple - endive - parsnip - Sauternes

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

Vin Santo poached figs - fig sorbet - caramelised panettone

SELECTION OF FARMHOUSE CHEESES

christmas chutney - homemade wafers - biscuits



Twixmas

A T N E S S W A L K

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 T N E S S W A L K

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 cosseted 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

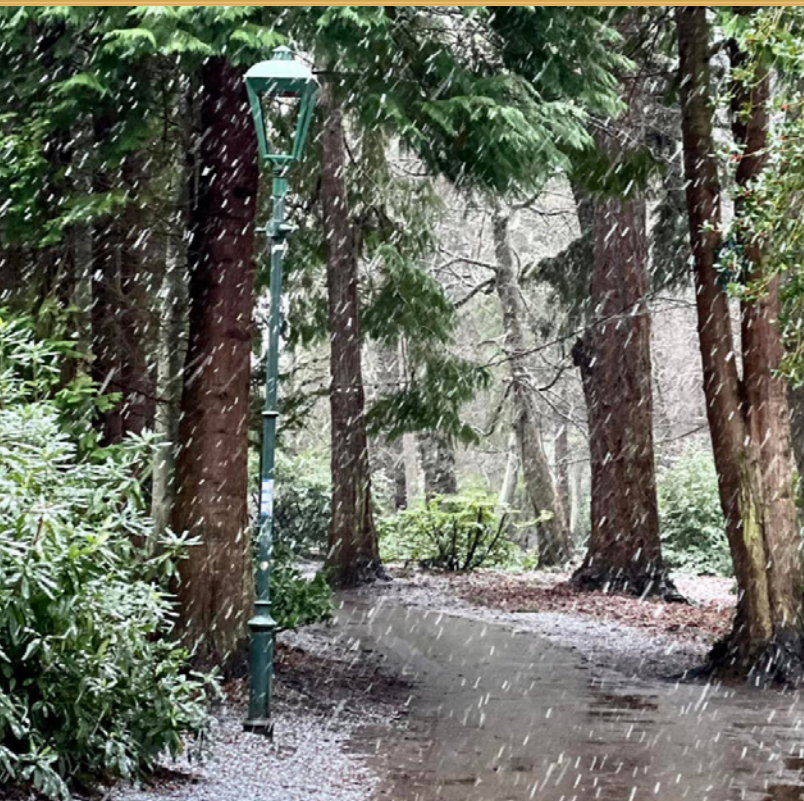
À la carte breakfast on both mornings

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/



Hogmanay

AT NESS WALK

Join us for a grand occasion as we say farewell to 2023. An experience curated for lovers of fine dining, our Hogmanay celebrations are relaxed yet formal with fine dining at the heart of the evening.



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](https://www.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.

CELEBRATE
*Christmas
and
New Year*
AT
NESS WALK



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Tel. 01463 215215 | Email. info@nesswalk.com | www.nesswalk.com