



*Christmas festivities at*

# NEWHALL MAINS



THE BLACK ISLE, SCOTLAND





*24th to 27th December 2025*



The *festive season* in our *tucked-away corner* of the Scottish Highlands unfolds with *bracing walks* along the shores of Rosemarkie, donning your cosiest knitwear, and *sipping drams* by the fire while playing board games with your *nearest and dearest*. This December, we're hosting two specially packaged-up three night stays over Christmas and Hogmanay, with the option to *extend your celebrations* on the Black Isle into the New Year.



# *A Highland Interlude*

Escape to a place where the depths of winter are quietly embraced, and Christmas feels wonderfully unhurried. Crisp Highland air, candlelit suppers, and the natural beauty of the Black Isle all around you. Our three-night stay is designed for those seeking a restful winter retreat, where the season isn't about doing more — it's about relaxing into doing less.



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## *Christmas Eve*

Your festive escape begins with an early check-in from 2pm with plenty of time to arrive and ease into our rural rhythm.

A Champagne afternoon tea awaits between 2pm and 4pm, served by the crackling fire: fruit-filled Christmas cake, buttery mince pies still warm from the oven, and delicate finger sandwiches with all the festive trimmings.

Throughout your stay, book in for massage treatments and combine with warming sessions in our wild sauna for a restorative break.



# *Christmas Day*

Begin Christmas morning with frosted views of the Black Isle just beyond your bedroom window, before gathering for a hearty breakfast spread with chilled mimosas.

From midday to 3pm, sit down for a four-course Christmas lunch that puts the season's best on your plate, locally sourced, thoughtfully prepared, and served with just the right amount of ceremony.

As evening draws in, help yourself to mulled wine, alongside mince pies and charcuterie platters to graze on by the wood-burning stove.







## *Boxing Day*

Ease into the day with a leisurely farmhouse breakfast and unwrap a small gift from us.

The hours ahead are yours to shape: follow winding trails through the frost-edged countryside, or visit nearby villages brimming with fishing heritage and coastal charm. Unwind in the outdoor sauna, passing our herd of friendly Highland cows and Jacob sheep which graze the surrounding fields.

Later, join us between 4pm & 6pm for a whisky tasting hosted by our bartender, then settle into the dining room for our signature à la carte menu — featuring seasonal ingredients from Scotland's larder.





## *Haste Ye Back*

With our complimentary late check-out at 12pm, enjoy a slow start to your final morning over a generous breakfast and hot drinks to linger over.

The team will be on hand with recommendations for scenic stopping points for your onward journey.



# *Dining at Newhall Mains*

Showcasing the finest locally sourced produce from the Black Isle and beyond, our festive menu by Head Chef Matt Heeley (formerly of The Newt in Somerset, Saltmoore, and London's Murano restaurants) taps into Highland traditions with all the trimmings for Christmas and Hogmanay feasting. Almost everything you'll eat is prepared from scratch, in-house, from our freshly baked sourdough to the honeycomb made by our estate's own bees. Expect generous, warming portions, hearty flavours, and plenty of whisky to welcome the year ahead.





## *Christmas Eve Tea*

### SWEET

Fruit scones with whipped butter  
& cranberry compote  
Maple syrup & bacon buttermilk  
scones with clotted cream  
Mince pies & whiskey cream  
Stollen  
Choux bun, 70% chocolate cremeux

### SANDWICHES

Roast Turkey, stuffing and cranberry  
Smoked salmon and horseradish creme fraiche  
Soft boiled hens egg and watercress





## *Christmas Day Lunch*

### CANAPÉS

Braised beef shin kromeski, pickled walnut Tain cheddar fondue,  
caramelised onion, chive Smoked cod's roe, seeded lavosh, espelette  
Bread and butter

### TO START

Charred leek, pistachio and truffle butter sauce

### MAIN

Roasted bronze turkey, honey and thyme glazed carrots, chestnut  
and cranberry stuffing, pigs in blankets, goose fat roast potatoes,  
sprout tops & pancetta, red wine jus

### VEGETARIAN

Nut roast pie, honey and thyme glazed carrots, chestnut  
and cranberry stuffing, Roast potatoes,  
brown butter roasted sprout tops (pre-order)

### TO FINISH

Christmas pudding, brandy creams





## *The details*

The three-night escape over Christmas costs £903 per person including, Christmas Lunch, bed and breakfast. Available 24th-27th December inclusive. Option to extend until 1st January.

## *Booking*

Prices are based on two people sharing a Teeny Fraser Room. Single supplement will apply.

Call 01381632032 or email [info@newhallmains.com](mailto:info@newhallmains.com) to book or request more information.

## *Cancellation*

- A valid payment card must be provided at the time of reservation.
- The first night's stay of each room will be charged to the provided card upon booking as deposit, this is refundable up to 3 months prior to arrival.
- The remaining balance will be taken 3 months prior to the date of arrival and is non-refundable and non-transferable.





[www.newhallmains.com](http://www.newhallmains.com)