



Hogmanay at

NEWHALL MAINS



THE BLACK ISLE, SCOTLAND



29th December 2025 – 1st January 2026



The festive season in our *tucked-away* corner of the Scottish Highlands unfolds with *bracing walks* along the shores of Rosemarkie, donning your *coziest 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.



Hogmanay at Newhall Mains

In the Scottish Highlands, Hogmanay is filled with deep-rooted rituals that often eclipse Christmas in both scale and spirit. As midnight strikes on the 31st December, tradition takes centre stage with first-footing, where neighbours and friends cross thresholds bearing symbolic gifts: a lump of coal for warmth, whisky for good cheer, and shortbread for sustenance.

The first guest through the door after midnight is said to shape the fortunes of the household for the year ahead, making their arrival both meaningful and joyfully anticipated.

Come morning, the bold mark the new year with a bracing dook (cold-water swim) — whether in a nearby loch or windswept firth — a Scottish tradition that's as invigorating as it is cleansing.



Monday 29th December

On arrival, a signature winter cocktail awaits by the fire — your first taste of the days to come.

In the afternoon, a cream tea is served in the library: fluffy scones, finger sandwiches, and seasonal sweet treats. There's time to unpack slowly, wander the grounds, and cosy up by the fire.

As evening draws in, join us in the restaurant for our seasonal à la carte menu packed with Highland flavours.



Tuesday 30th December

Begin the day with a hearty Highland breakfast served farmhouse-style. The rest is yours to shape. Perhaps a nature-immersed moment in the wild sauna, a cycle along nearby trails, or a few hours with a good book by the fire.

In the afternoon, join our local whisky expert for an intimate tasting — an exploration of Highland single malts, each dram telling a story of place and craft. Dinner is à la carte and showcases the season's finest produce from land and sea.

Wednesday 31st December

Start the final day of the year with a generous breakfast, or enjoy a lie-in with an artisanal hamper delivered to your room. Later, gather in the library for mulled wine and homemade mince pies, before a late afternoon bagpipe performance signals the festivities. At 5pm, a Champagne and canapé reception begins, followed by a four-course dinner with optional wine pairing (served between 6pm and 7pm), leading up to a midnight toast and fireworks under the Highland sky.



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Thursday 1st January

Ease into the new year with an extended breakfast served until 11am — mimosas flowing, or refreshing softs to soothe any sore heads.

Check-out is at midday, but you're encouraged to embrace local tradition with a cold dook in the Cromarty Firth, or blow away the cobwebs with a walk along one of the Black Isle's many beautiful beaches before departing.

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.



New Years Eve Menu

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

Cromarty Firth lobster ravioli, braised chicory,
orange beurre blanc

MAIN

Beef wellington, pressed potato,
bone marrow sauce

VEGETARIAN

Mushroom pithivier, pressed potato,
mushroom and truffle sauce (pre order)

TO FINISH

Clementine, warm financier, creme fraiche



The details

The three-night escape over Hogmanay costs £953 per person including, Hogmanay dinner, bed and breakfast.
Available 30th December-1st January inclusive.

Booking

Prices are based on two people sharing a Teeny Fraser Room. Single supplement will apply.
Call 01381632032 or email 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