



Glen Mhor
HOTEL & APARTMENTS



*Mhor Magic
this Christmas*

2025

www.glen-mhor.com



A WARM WINTER welcome

We've transformed all our rooms to reflect a fresh, chic and sustainable style that perfectly complements our breathtaking surrounding scenery. Whether you prefer our cosy Classic Double rooms or the spacious and luxurious Suites, we offer accommodations to suit every taste and need. Experience the perfect blend of comfort and elegance during your stay with us.

Book one of our festive offers and benefit from a 20% discount on bed and breakfast stays.

For availability, please

email: enquiries@glen-mhor.com or call 01463 234308



PARTY Night Menu 2025

£65 per person

Glass of Prosecco upon arrival

DATES:

5 & 6 December

12 & 13 December

19 & 20 December

Notes:

Welcome drink at 6:15, Dinner at
7pm and Disco from 9pm.

Package includes:

Glass of Prosecco,
DJ Entertainment,
Four-Course Meal,
Late Evening Snack

To Book:

Email events@glen-mhor.com
or call 01463234308

Menu

Amuse - Bouche

CHEF'S CHOICE

STARTER

HARVEST BOWL SOUP

roasted squash, leeks, pumpkin seeds

Mains

TRADITIONAL TURKEY

traditional stuffing, seasonal bouquet veg,
roast potatoes, cranberry gelée, chipolata
or

MUSHROOM ROULADE

squash purée, Brussels sprouts, potato gratin

Dessert

CHOCOLATE MOUSSE (D)

'Dark Horse Stout' syrup, raspberry coulis,
cocoa nibs

Late Evening Snack

TRADITIONAL MINCE PIES

BACON ROLLS

tea and coffee

Festive Lunch Menu 2025

£37.50 per person

Glass of Prosecco upon arrival

Dates:

4 December to 24 December 2025

Bookings:

10 or more

Notes:

12:30 - 4:00 (Last seating at 3pm)

T & C's:

A £10 per person deposit is required upon booking. Full payment is required 7 days prior to arrival.

To Book:

Email events@glen-mhor.com

or call 01463234308

Menu

STARTER

HARVEST BOWL SOUP

roasted squash, leeks, pumpkin seeds

Mains

TRADITIONAL TURKEY

traditional stuffing, seasonal bouquet veg,
roast potatoes, cranberry gelée, chipolata
or

MUSHROOM ROULADE

squash purée, Brussels sprouts, potato gratin

Dessert

STICKY TOFFEE PUDDING (D)

'Dark Horse Stout' syrup, vanilla ice cream

CHRISTMAS PUDDING & MINCE PIES

served with tea and coffee



WATERSIDE CHRISTMAS DAY GRAND BANQUET Menu 2025

£125 per person

Glass of Prosecco upon arrival

Notes:

Arrive for a glass of Prosecco ,

Buffet open from 1pm - 5pm

(Last seating 3pm).

£65 per person for children

4-12 years

3 years and under dine free

(Please provide details at the time
of booking)

To Book:

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Menu

SEAFOOD BAR

STEAMED MUSSELS
SEAFOOD CHOWDER (D)
HOME-SMOKED SALMON

Accoutrements: dill cream cheese, shredded
egg white, egg yolk, shallots, capers

SALAD STATION

artisan greens, rocket, spinach, little gem
wedges pickled red onion, grape tomatoes,
cucumber, marinated olives, pickled beetroot
green goddess, balsamic dressing

ANTIPASTO

grilled courgette, grilled asparagus,
roasted sweet peppers, pickled mushroom,
hummus, tzatziki

Cheese && CHARCUTERIE Display

'Blue Murder', 'Tain Cheddar',
'Black Crowdie', smoked Gouda
candied pecans, pâte de fruit, apricot
compote, cinnamon-spiced pecans
red and green grapes, Prosciutto,
chicken liver pâté, salami, devilled eggs

WATERSIDE CHRISTMAS DAY GRAND BANQUET Menu 2025



Menu

CARVING STATION

PEPPER-CRUSTED PICANHA

Port wine jus, horseradish cream

BONE-IN HAM

honey, 'Dark Horse Stout' syrup, redcurrant

ROASTED TURKEY

Pan jus

Hot Dishes

Roasted seasonal vegetables

Roast potatoes

Whipped potato

KIDS' CORNER

Ham and cheese pinwheels

Chicken nuggets

Chips

BREAD DISPLAY

baguettes, blooming multiseed, brioche,
crackers, breadsticks, flavoured butters

DESSERT

Sticky toffee pudding - butterscotch sauce

Vanilla bean crème brûlée

Baked cheesecake

Croquembouche

Berry bowl

Christmas pudding with whisky sauce

tea and coffee included

CHRISTMAS Lunch Menu 2025

£105 per person

Glass of prosecco upon arrival

Notes:

Arrive for a glass of Prosecco,

Lunch from 1pm - 5pm

(Last seating 3pm).

£65 per person for children

4-12 years

3 years and under dine free

(Please provide details at the
time of booking)

To Book:

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Closed for Christmas Dinner

Taproom open for Pizza till 8pm

Menu

Amuse - Bouche

CHEF'S CHOICE

STARTER

HARVEST BOWL SOUP

roasted squash, leeks, pumpkin seeds

Appetiser

SMOKED SALMON ROULADE (D)

split chive oil, salmon roe,
tiger prawn salpicon

Intermezzo

RASPBERRY SORBET

St-Germain liqueur, basil

Mains

DUO OF CROWN TURKEY AND
KUROBUTA PORK LOIN

traditional stuffing, seasonal bouquet veg,
potato gratin, cranberry gelée

or

MUSHROOM ROULADE

squash purée, Brussels sprouts, potato gratin

Dessert

PECAN PIE (D, G)

Uile-bheist vanilla ice cream, candied
pumpkin praline

HIGHLAND CHEESEBOARD (D, G)

Preserves and crackers

tea and coffee included

hogmanay Menu 2025

£125 per person

Glass of prosecco upon arrival

DATES:

31 December 2025

Notes:

Welcome drink at 7pm, Dinner at 7:30pm and a performance from "Tartan Paint" from 9pm.

Package includes

Glass of Prosecco on arrival,
Five-Course Meal,
Live Entertainment,
Glass of Prosecco for the Bells,
Entertainment from a traditional
Scottish Piper & Post Bell light bites.

To Book:

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Menu

Amuse - Bouche

HIGHLAND CHEESE (D, G)
olive and mustard

STARTER

POTATO AND LEEK SOUP (D)
fried leeks, crème fraîche

Appetiser

TOMATO & MOZZARELLA (D)
rocket pesto

Intermezzo

LIME SORBET
Limoncello granita

Mains

DUO OF 12-HOUR BRAISED
BEEF & LOBSTER RAVIOLI (D, G)
celeriac purée, wilted kale, béarnaise, caviar

Dessert

CHOCOLATE MOUSSE
'Dark Horse Stout' syrup, raspberry coulis,
cocoa nibs

Midnight Snack

BACON ROLLS
SAUSAGE ROLLS

Ringin' in the Bells

(12am)

GLASS OF PROSECCO
PIPING IN THE BELLS

Festive Afternoon Tea

£35

Glass of prosecco upon arrival

DATES:

1 Dec 25 - 31 Dec 25

To Book:

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Menu

FINGER SANDWICHES

SAVOURY PASTRIES

HOMEMADE CAKES

FRESHLY BAKED SCONES

HIGHLAND CHEESEBOARD



Vegetarian Menu for hogmanay

Gluten, dairy & egg free



Menu

Amuse - Bouche

CHEF'S CHOICE

Appetiser

SOUP OF THE DAY

Chef's seasonal selection

STARTER

CRISPY TOFU

roasted pepper sauce, charred broccolini,
heritage tomato, chive emulsion

Main Course

MUSHROOM ROULADE

squash purée, Brussels sprouts, potato gratin

Dessert

STICKY TOFFEE PUDDING

butterscotch, vanilla ice cream (dairy-free)



TERMS & CONDITIONS

01. All packages are subject to availability.
02. All alterations to bookings are to be confirmed in writing.
03. Full pre-payment is required no later than 4 weeks before the event.
04. All advance payments and deposits are strictly non-refundable and cannot be used for any other goods or services. Party organisers are responsible for informing everyone in their party of this policy.
05. Bookings must be fully pre-paid by 30 November 2025. Reservations made after 01 December 2025 require full payment upon booking unless otherwise specified.
06. 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.
07. All Christmas Day bookings must be confirmed with a deposit of 25% of the total balance within 14 days of the reservation being made. Deposits and payments are non-refundable and cannot be changed for any other goods or services.
08. All Hogmanay bookings must be confirmed with a deposit of 25% of the total balance within 14 days of the reservation being made. Deposits and payments are non-refundable and cannot be changed for any other goods or services.
09. All prices, services and menus are subject to change without notice.
10. The management reserves the right to amalgamate parties or move events to smaller rooms to ensure optimum numbers (except for private parties).
11. The management reserves the right to cancel or re-arrange events. In this case an alternative date or venue will be offered.
12. Management reserves the right to refuse admission to guests dressed inappropriately.
13. Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
14. Any inappropriate or disorderly behaviour will not be tolerated. Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property.
15. We request for one coordinator to liaise with the 'Glen Mhor Hotel and Apartments' regarding their booking details, payments and pre-orders.
16. A discretionary service charge of 10% will be added to all bookings.
17. All food pre-orders are required at least 14 days prior to function.
18. Any guests who have any special dietary needs should inform us in writing at least 14 days prior to function



Glen Mhor

HOTEL ~ APARTMENTS



Ness Bank, Inverness IV2 4SG

Tel. 01463 234308 | Email: events@glen-mhor.com | www.glen-mhor.com

Glen Mhor
HOTEL ~ APARTMENTS

Waterside
RESTAURANT

Uile-bheist
DISTILLERY ~ BREWERY