



Sample Menus

The following menus are samples, as our dishes change depending on the season.

All your dish choices from the menus selected must be pre-ordered as soon as possible and paid prior to your arrival with us - at least twelve to eight weeks before.

***Allergen note:** All food is prepared in a kitchen that handles allergens. While every care is taken, we cannot guarantee dishes are free from traces of allergens. Please advise us of any dietary requirements in advance. If a group includes vegetarians or gluten-free guests, the group's menu choices must be suitable for those requirements.*

V = Vegetarian GF = Gluten-free available with adaptation*

Please note, for each mealtime, only one menu can be chosen - it is not possible for different guests to eat from different menus (excluding children's menus only). Furthermore, every resident and/or guest present is required to opt-in for your chosen menu (excluding children under 12).

The Tormaukin

Breakfast at the Tormaukin

Mornings at the Tormaukin are unhurried and comforting - good food, good coffee, and time to enjoy where you are.

All breakfasts include tea, coffee and fresh fruit juices, and are prepared using free-range eggs and locally sourced produce.

The Glen Morning Table - Continental Breakfast (£16 per person)

- Freshly baked pastries*
- Selection of breads and toast*
- Butter, jams and local preserves*
 - Yoghurts*
 - Cereals and granola*
 - Seasonal fruit*

Hot Add-On (£6 per person)

- Locally sourced bacon or locally sourced pork sausage bap*
 - Free-range fried egg*
 - Sautéed mushrooms*
- Brown sauce or tomato ketchup*

Vegetarian Hot Add-On (£6 per person)

- Vegetarian sausage bap*
- Free-range fried egg*
- Sautéed mushrooms*
- Brown sauce or tomato ketchup*

The Tormaukin

Classic Cooked Breakfasts

All pricing includes full table service with a dedicated waitress, table setting and clearing, a private chef preparing breakfast for your group, washing of all pots, pans and equipment, and a full kitchen clean-down and reset after service.

The Tormaukin Full Breakfast Traditional Scottish Cooked Breakfast (£24 per person)

- Locally sourced bacon*
- Locally sourced sausages*
 - Haggis*
- Free-range eggs*
- Black pudding*
- Tattie scones*
- Mushrooms*
- Roasted tomatoes*
 - Baked beans*

The Kitchen Garden Breakfast Vegetarian Scottish Cooked Breakfast (£24 per person)

- Vegetarian haggis*
- Vegetarian sausages*
 - Free-range eggs*
 - Tattie scones*
 - Mushrooms*
- Roasted tomatoes*
 - Baked beans*

The Tormaukin

The Hare on the Hill Brunch Celebration Brunch Experience (£25 per person)

A relaxed, indulgent brunch designed for long mornings, good company, and something a little special. This is a fully hosted, waiter-served experience and is not a buffet - including table setting and clearing, a private chef preparing breakfast for your group, washing of all pots, pans and equipment, and a full kitchen clean-down and reset after service.

Included with your brunch: fresh fruit juices, unlimited tea and coffee served at the table, and full table service throughout.

Brunch Plates

Each party selects two total brunch dishes. A minimum of ten breakfasts applies.

- Eggs Benedict with Italian Parma ham, poached eggs, hollandaise sauce and fresh chives*
- Eggs Royale with whisky-infused Scottish smoked salmon, poached eggs, hollandaise sauce and mustard and dill dressing
 - Belgian waffles with crispy bacon and Canadian maple syrup**
- Hot buttered bagels with smashed avocado, poached eggs and roast cherry tomatoes, or Scottish smoked salmon with cream cheese and fresh lemon*
- Belgian waffles with peanut butter ice cream, caramelised banana and caramel sauce, finished with a
 - light dusting of cocoa powder**
- Belgian waffles with vanilla ice cream and fresh strawberries, raspberries and blueberries*
 - Belgian waffles with chocolate sauce and fresh strawberries*

Breakfast & Brunch Drinks

(Arranged in advance)

- Fresh fruit juices*
- Unlimited tea and coffee served at the table*
 - Buck's Fizz - £4 per glass*
- Bloody Mary - £4 per glass, served with cucumber and celery sticks*
 - Iced coffee - £4 per glass*

The Tormaukin

'Amazing Grazing' Table

(minimum of 14 guests, maximum of 50)

A generous grazing table combining savoury favourites, vibrant antipasti and indulgent sweet treats, beautifully presented for relaxed, social dining. Available for lunch or dinner.

-£50 per head-

Spoons, Leaves & Little Bites

Chicken liver parfait with homemade house chutney and Melba toast

Smoked mackerel pâté topped with horseradish cream

Whipped ricotta with honey and crushed walnuts

Fresh Salads & Colourful Bowls

Pesto pasta with herbs and olive oil

Tomato and basil salad

Classic creamy coleslaw

Herbed Charlotte potato salad

Fruity cous cous with dried fruits and herbs

Warm Cups & Country Comforts

Seasonal Scottish homemade soup served hot in cups

Warm cheese scones

Crusty farmhouse bread with butter

Scottish & Cheeseboard Favourites

Selection of Scottish cheeses

Charcuterie of continental cured meats

Served with toasted ciabatta, warm pitta breads, olives, Melba toast, oatcakes and cheese crackers

Hearty Grazing Favourites

Mini Scottish steak and ale pies with golden puff pastry lids

Sausage rolls and cheese & onion rolls

Mini Scotch eggs with wholegrain mustard and piccalilli

Slow-cooked Irn-Bru gammon joint carved for sharing

Finished & Dressed to Impress

Grissini sticks, seasonal fresh fruit and crisp vegetable crudités

And so much more

The Sweet Finale

Mini fruit and chocolate tart selection

Mini tiramisu pots

Cheesecake of the moment

Scottish Eton mess with whipped cream, berries and meringue

Shortbread served separately or omitted for gluten-free

Optional Showstopper Add-Ons

Please ask for prices for the below extras:

Dressed Scottish salmon

Savoury cheese cake tower

Bowl of profiteroles with hot chocolate and caramel sauce

Service Style: Beautifully laid out shared grazing table. Plates, napkins and serving utensils provided.

Designed as a relaxed evening meal or celebratory grazing experience.

The Tormaukin

The Country Supper

(minimum of 14 guests, maximum of 50)

A warm, informal evening meal, served as a self-serve hot buffet - ideal after travelling or to return to after a day out sightseeing. Designed to help everyone slow down, settle in, and feel at home. Guests help themselves at their own pace, creating an easy, sociable atmosphere with no formality and no pressure.

Choice of x2 mains & x2 desserts.

-£50 per head-

The Main Event

Slow-Cooked Beef & Pork Lasagne - Layers of slow-cooked beef and pork ragù, simmered with red wine, rich tomato and herbs, baked with pasta and cheese until bubbling, served with garlic bread.

French Chicken Chasseur (GF) - Tender chicken slowly braised in a classic French chasseur sauce of tomatoes, mushrooms, shallots, garlic and fresh herbs, finished with a rich savoury jus, served with buttery mashed potatoes and honey-glazed carrots.*

French Mushroom Bourguignon (V, GF) - A slow-braised medley of mushrooms in a rich red wine bourguignon sauce with shallots, garlic and fresh herbs, deep, glossy and comforting, served with buttery mashed potatoes and honey-glazed carrots.*

The Ultimate Scottish Dish - Haggis, Neeps & Tatties - Traditional Scottish haggis served with buttery neeps and mashed tatties, accompanied by a jug of rich whisky cream sauce.

Drovers Dish - Scottish Corned Beef Stovies - Classic corned beef and onions, slow-cooked in a rich savoury sauce, served with crusty bread and butter.

Creamy Macaroni Cheese (V, GF)*

Rich, oven-baked macaroni in a silky cheese sauce, served with garlic bread.

Optional toppings (choice of one):

- Scottish haggis with a jug of whisky cream sauce*
- Vegetarian haggis with a jug of whisky cream sauce*
- Chilli with guacamole, salsa and sour cream*
- Wild venison ragù - deep and earthy with rich spice*
- Stornoway black pudding with Scottish blue cheese*
- Vegetarian black pudding with Scottish blue cheese*

Aromatic Lamb Tagine Meatballs (GF) - Aromatic lamb meatballs slow-simmered in a fragrant tagine sauce, served with couscous, warm pitta bread and tzatziki dip.*

Wild Venison Ragù - Slow-cooked wild venison ragù, deep and earthy with rich spice, served with conchiglie pasta and garlic bread.

Chicken Tikka Masala (GF) - Tender chicken in a medium-spiced tikka masala sauce, served with basmati rice, mini poppadoms and dips.*

Chilli Con Carne (GF) - Slow-cooked beef chilli con carne, rich and warming, served with cheesy nachos, guacamole, salsa and sour cream.

Belgian Beer Stew (GF) - Ten-hour slow-cooked shin of beef, meltingly tender, braised in a rich Belgian beer stew, served with fries or mashed potatoes and crusty bread for dipping.*

The Tormaukin

The Sweet Finale

A selection of indulgent desserts to finish your feast.

Chocolate Fudge Cake (V) - Rich chocolate fudge cake served with Scottish raspberries and a jug of pouring cream.

Vanilla Cheesecake with Biscoff (V) - Creamy vanilla cheesecake smothered in silky Biscoff spread, finished with Biscoff crumb and drizzle.

Lemon Posset (V, GF) - Smooth lemon posset served with shortbread.*

Scottish Raspberry Eton Mess with Glayva Liqueur (V, GF) - Scottish raspberries infused with Glayva liqueur, folded with whipped cream, crushed meringue and whisky shortbread pieces.*

Crème Brûlée with Berries & Raspberry Coulis (V, GF) - Classic vanilla crème brûlée with a crisp caramelised sugar top, served with fresh berries and a raspberry coulis.

Mango Sorbet with Mango Coulis (V, GF) - Light, refreshing mango sorbet served with a vibrant mango coulis.

Profiterole Tower (V) - A tower of profiteroles filled with cream, finished with chocolate and salted caramel drizzle. Designed to share - minimum of 10 guests.

Service Note

This is a relaxed, informal buffet-style option - our team will prepare and set out the food, along with plates, cutlery, and condiments. Once the food is served and guests are settled, the group enjoys the meal at their own pace. With this menu, guests are responsible for clearing away and washing used dishes after the meal. This option offers a more flexible, informal dining experience and is priced accordingly.

The Tormaukin

The Tormaukin Table

(minimum of 14 guests, maximum of 24)

A sit-down four-course celebratory dinner, including table service, designed for your group to enjoy together. Choice of x2 mains & x2 desserts.

-£85 per head-

In the Beginning...

Retro Prawn Cocktail (GF) - Succulent Atlantic prawns in a classic Marie Rose and cognac sauce, served on crisp lettuce with fresh lemon. Bread & butter served separately.*

Double-Baked Cheese Soufflé (V) - Light and airy double-baked cheese soufflé, served with a creamy Emmental sauce and warm petit pains.

Soup of the Day (V, GF) - Seasonal, freshly prepared soup served with warm petit pains. Vegetarian always available; gluten-free on request.*

Antipasti Martini (GF, V*) - Charcuterie meats and cheeses with sun-dried tomatoes, olives and balsamic glaze, served with grissini sticks and crackers. Vegetarian and gluten-free adaptations available.*

Heather-Smoked Salmon Shot (GF) - Layers of heather-smoked Scottish salmon with smoked salmon and crème fraîche pâté, finished with mustard and dill drizzle. Melba toast served separately.*

Haggis Bon Bons - Golden crumbed haggis bon bons served with wholegrain mustard mayonnaise. Not available gluten-free.

Garlic Mushrooms on Sourdough (V, GF) - Creamy garlic mushrooms with herbs, served on toasted sourdough. Gluten-free available with alternative bread or without.*

Bourbon Barbecue Chicken Wings - Sticky bourbon barbecue—glazed chicken wings, oven-baked until golden, served with a cool blue cheese dip.

Tomato, Basil & Parmesan Bruschetta (V) - Ripe tomatoes with fresh basil and olive oil, finished with shaved Parmesan on toasted bread.

Marinated Chicken Breast Tandoori Tenders (GF) - Tandoori-spiced chicken tenders served with cool raita dip and mini poppadoms.

Baked Camembert to Share (V, GF) - Oven-baked Camembert with caramelised onions, served with warm bread. Gluten-free alternatives available.*

Service Note

This is a fully hosted, sit-down dining experience. Tables are set in advance by our team. A member of staff will serve each course and clear plates between courses. After the meal, our team will wash all crockery, cutlery, and cookware and reset the kitchen. Designed for special occasions where guests can relax and enjoy full table service throughout the evening.

The Tormaukin

The Main Event

Scottish Salmon en Papillote (GF) - Gently baked Scottish salmon with white wine, shallots and fresh herbs, served with crushed new potatoes and seasonal greens.

Moules Marinière (GF) - Fresh mussels cooked in a garlic and white wine cream sauce with herbs, served with crusty bread for dipping and a bowl of pommes frites.*

Coq au Vin (GF) - Classic French-style chicken slow-cooked in red wine with mushrooms, shallots and herbs, served with buttery mash and fine green beans.*

Chicken Savoyarde (GF) - Free-range succulent poached chicken in a creamy Gruyère and tarragon sauce, served with French fries and crusty bread.*

Traditional Lamb Shank (GF) - Slow-braised lamb shank served with a rich Pinot Noir and thyme jus, buttery mash and seasonal vegetables.*

Traditional Beef Olives - Tender Scottish beef olives slow-braised in rich gravy, stuffed with haggis or traditional pork and sage stuffing, served with buttery mash and crusty bread for dipping.

Scottish Venison Ragù Lasagne - Layers of slow-cooked Scottish venison ragù, pasta and cheese, oven-baked until rich and bubbling, finished with fresh herbs and served with garlic bread.

Venison Casserole (GF) - Slow-braised Scottish venison in a red wine, redcurrant and juniper sauce, served with buttery mash and seasonal vegetables.*

French Mushroom Bourguignon (V, GF) - Slow-braised mushrooms in a rich red wine bourguignon sauce, served with buttery mashed potatoes and honey-glazed carrots.*

Lamb Tagine Meatballs (GF) - Spiced lamb meatballs in a Moroccan-style tagine sauce, served with couscous, pitta breads and cool tzatziki.*

Steak & Ale Pie - Scottish beef slow-cooked for eight hours in Harviestoun Bitter & Twisted Ale, topped with golden puff pastry and served with triple-cooked chips.

Chicken Parmigiana (GF) - Chicken breast baked in tomato and basil sauce, topped with mozzarella and Parmesan, served with linguini and garlic bread.*

Scottish Sausage & Mash (GF) - Plump Scottish pork sausages served with buttery mash and rich caramelised onion gravy.*

Mac & Three Cheese (V, GF) - Creamy macaroni cheese - made with gluten-free pasta on request.*

Mac & Cheese with Haggis & Whisky Cream - Creamy macaroni cheese topped with Scottish haggis and finished with a rich whisky cream sauce, served with garlic bread.

Mac & Cheese with Stornoway Black Pudding & Scottish Blue - Creamy macaroni cheese topped with Stornoway black pudding and Scottish blue cheese, served with garlic bread.

Chicken Balmoral Burger - Breaded chicken breast topped with Scottish haggis, crisp greens and whisky and cream sauce in a brioche bun, served with French fries.

The Royal Game Burger - Venison burger topped with melted Brie and Morello cherry chutney, served on crisp leaves in a brioche bun with French fries.

Uncle Sam Burger - Beef patty topped with barbecue pulled pork, American cheese, gherkin, crispy fried onions and greens, served with French fries.

The Tormaukin

The Sweet Finale

Profiterole Tower (To Share) (V) - A towering stack of light choux profiteroles filled with cream, served with warm chocolate sauce and salted caramel drizzle. Available to share between a minimum of 10 guests.

Vanilla Cheesecake with Biscoff (V) - Smooth vanilla cheesecake topped with crumbled Biscoff biscuits, Biscoff crumb, Biscoff and vanilla cream, finished with a Biscoff drizzle.

Chocolate Fudge Cake (V) - Rich chocolate fudge cake served with a jug of pouring cream and gently warmed for extra indulgence.

Sticky Toffee Pudding (V) - Warm date sponge with a rich toffee sauce, served with Scottish vanilla ice cream.

Crème Brûlée (V, GF) - Classic vanilla crème brûlée with a crisp caramelised sugar top, served with fresh berries and a raspberry coulis.

Lemon Posset (V, GF) - Silky lemon posset with a clean citrus finish, served with buttery shortbread. (Gluten-free available without shortbread).*

Scottish Eton Mess (V) - Whipped cream layered with tiramisu-style mascarpone, mango and raspberries infused with heather honey, whisky shortbread meringue pieces and finished with raspberry sauce.

Apple & Scottish Oat Crumble (V) - Warm apple crumble topped with toasted Scottish oats, served with custard or cream.

French Apple Tart (V) - Classic French apple tart with a crisp pastry base, served with a jug of fresh cream.

Scottish Raspberry Tart (V) - Buttery pastry filled with Scottish raspberries, served with a raspberry and Madagascan vanilla coulis.

Bread & Butter Pudding (V) - Rich bread & butter pudding infused with Scotch whisky, drizzled with white chocolate and served with Scottish vanilla ice cream.

Goey Cookie Dough (V) - Warm goey cookie dough served with Scottish vanilla ice cream, drizzled with chocolate and caramel sauce.

Baileys Irish Cream Tiramisu (V) - Classic tiramisu layered with Baileys Irish Cream, coffee-soaked sponge and mascarpone cream.

Mango Sorbet with Mango Coulis (V, GF) - Light, refreshing mango sorbet served with a vibrant mango coulis.

Boozy Syllabub Trifle (V) - Layers of sweet sherry syllabub with lemon and whipped cream, custard, Scottish raspberries and Italian amaretti biscuits.

To Finish the Evening

A cafetière of freshly ground coffee served with cream and mints, or a pot of tea.