



## *Hen Weekend Package*

### *To Love, Laughter & Late Nights*

*This is your weekend to celebrate - not to cook. Our dedicated half-board package includes two breakfasts and two evening meals, all taken care of by us. That means more time for prosecco, playlists, and late-night laughter. It's all part of giving the bride a truly seamless, stress-free send-off.*

*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.*



# *The Tormaukin*

## *The Gather & Graze Arrival Supper Night of Arrival: A Welcome Feast at The Tormaukin*

*As you arrive and settle into the inn, the Gather & Graze table awaits - generously laid and styled for sharing, conversation and that first celebratory glass.*

*This is not formal dining. It is an abundant welcome, designed to ease you into the weekend in the way a true drovers' coaching inn always has: with good food, generous boards and a table that naturally draws people together.*

*At its heart sits a continental cheese and charcuterie spread, blending locally sourced Scottish cheeses with carefully selected European favourites. Prosciutto, salami and continental hams are layered alongside marinated olives, artichokes, roasted peppers and antipasto delights, creating colour, texture and richness across the table.*

*A seafood board adds a touch of indulgence - smoked salmon with lemon and capers, smoked mackerel pâté, and a trio of seasoned prawns: lemon and herb, sweet chilli, and classic Atlantic cold-water prawns served with lemon mayo. Brown bread and butter, Highland oatcakes and melba toast complete the spread.*

*The showpiece of the table is a slow-cooked Iron Bru glazed gammon joint, gently cooked and finished with a honeyed glaze, served carved with wholegrain mustard. A subtle nod to Scotland, presented in the generous spirit of a historic coaching inn.*

*Fresh salads - potato, coleslaw and lemon couscous with roasted vegetables - bring balance, while savoury bites such as mini quiches, sausage rolls and pork pies add comforting familiarity.*

*To truly set the tone for the weekend, the evening culminates in a dramatic profiterole tower, drizzled generously with warm salted caramel and chocolate sauce and finished with sparkling sparklers. As the lights dim and the sparklers ignite, it creates a celebratory moment - the official start of the hen weekend.*

*The result is a relaxed, beautifully styled cold banquet for twenty guests - generous without being fussy, indulgent without being formal. A proper welcome. A table to gather around. A celebration that begins the moment you walk through the door.*



# *The Tormaukin*

## *The Hen & Hearth Morning Table Day 2 - A Relaxed & Refined Start*

*Wake slowly and gather once more in the historic drovers' dining room for a beautifully laid morning table.*

*Unhurried and thoughtfully prepared, this relaxed breakfast experience blends simple country comforts with a touch of indulgence - the perfect balance after an evening of celebration. Light, fresh and generously presented, it sets the tone for the day ahead, whether that means riverside walks, further festivities or a leisurely linger over coffee.*

### *What Awaits You*

- *Freshly baked pastries, warm and golden*
- *A generous selection of artisan breads and toast*
- *Butter, fine jams and locally sourced preserves*
  - *Creamy yoghurts*
  - *Cereals and house granola*
  - *Seasonal fresh fruit*
  - *Chilled fruit juices*
- *Freshly brewed coffee and a selection of fine teas*

### *Optional Morning Indulgences (extra cost)*

- *Buck's Fizz - A chilled glass of sparkling wine topped with fresh orange juice, the perfect celebratory lift to your morning*
- *The Hen & Hearth Roll — Local bacon or pork sausage with sautéed mushrooms or a freshly fried egg, served in a soft bread roll with tomato ketchup or brown sauce. Simple, hearty and proper country-inn comfort.*

# *The Tormaukin*

## *The Tormaukin Table*

### *Night 2: Saturday Evening Celebration Dining*

*Saturday evening is the centrepiece of your Hen & Hearth Gathering. Gather in the historic drovers' dining room, candles glowing, music of your choice playing, and choose the dining style that sets the tone for your celebration.*

*Each of our three options for dinner this evening is thoughtfully curated, beautifully presented and designed to feel indulgent, sociable and memorable.*

*Please choose one of the following dinner experiences:*

#### *Ladies' Night at The Tormaukin Table*

*Elegant. Candlelit. Fully hosted. A refined sit-down dining experience served to your table in a relaxed, unhurried style.*

- *Beautifully laid tables in the historic dining room*
  - *Refined starter course*
  - *Crowd-pleasing main course*
  - *Decadent dessert to finish*
- *Attentive waitress and bar service throughout*
- *Optional Pimm's Royale Welcome Package (priced per group)*

#### *Around the Table - A Taste of Somewhere Else*

*Vibrant, generous and designed for sharing. A beautifully presented three-course themed dining experience served in a relaxed help-yourself style.*

- *Choice of cuisine: Scottish, Italian Inspired, French Country, Mediterranean, American, Mexican or Indian*
- *Abundant platters laid out for guests to serve themselves*
- *Designed to encourage conversation and lively atmosphere*
- *Optional themed drinks packages to match your chosen cuisine*

#### *Fireside Supper*

*Comfort-led and effortlessly sociable. A warm and generous hot supper served in relaxed help-yourself style.*

- *Slow-cooked dishes and Chloe's Crockpots*
  - *Hearty, flavour-led menu options*
- *Informal yet beautifully presented service*
- *Perfect for cosy evenings gathered by the fire*



# *The Tormaukin*

## *The Fireside Supper* *Relaxed. Warming. Generous.*

*A relaxed, help-yourself hot supper designed for gathering, lingering and enjoying the evening at your own pace.*

*Dishes are beautifully presented and replenished as needed. Guests help themselves while our team quietly maintains the service in the background - ensuring everything remains warm, plentiful and welcoming.*

*This is informal dining at its best. No set courses. No rush. Just generous country-inn comfort.*

### *How Ordering Works*

- Seasonal soup is served for everyone to share.*
- Each party selects two main dishes from the list to share.*
- Each party selects two puddings from the list to share.*
- All dietary requirements must be confirmed in advance once dishes have been selected.*

# *The Tormaukin*

## *The Fireside Supper*

### *To Begin*

- *Seasonal Soup for Sharing — A generous tureen of freshly prepared seasonal soup, served piping hot with thick-cut fresh bread and creamy salted butter.*

### *Main Dishes — Served Buffet Style*

- *Slow-Cooked Beef & Pork Lasagne — Deep, rich beef and pork ragù slow-simmered in red wine, tomato and Italian herbs, layered with pasta and silky béchamel, finished with a bubbling, golden blanket of melted cheese. Served with warm garlic bread.*
  - *French Chicken Chasseur (GF option available) — Tender chicken breasts gently braised in tomatoes, mushrooms, shallots and herbs, finished with a glossy, flavourful sauce. Served with buttery mashed potatoes and seasonal vegetables.*
  - *French Mushroom Bourguignon (V, GF) — Slow-braised mushrooms in a rich red wine bourguignon sauce, deeply savoury and comforting. Served with creamy mashed potatoes and seasonal vegetables.*
  - *Traditional Haggis, Neeps & Tatties — A proper Scottish classic. Savoury haggis served with buttery mashed neeps, smooth mashed tatties and finished with a generous drizzle of warm whisky cream sauce.*
  - *The Drover's Favourite — Scottish Corned Beef Stovies — Slow-cooked corned beef and onions, soft and deeply comforting, served with crusty bread and butter.*
  - *Creamy Macaroni Cheese (V, GF option available) — Oven-baked macaroni folded through a rich, silky cheese sauce and finished with a golden, lightly crisped top.  
Served with warm garlic bread.*
- Optional toppings include Scottish haggis with whisky cream, vegetarian haggis, chilli with dips, Stornoway black pudding or vegetarian black pudding.*
- *Aromatic Lamb Tagine Meatballs (GF) — Tender lamb meatballs slow-simmered in a fragrant, warmly spiced tagine sauce. Served with fluffy couscous, warm pita and cool tzatziki.*
  - *Chicken Tikka Masala — Tender chicken in a gently spiced, creamy tomato sauce, rich and warming. Served with basmati rice, mini poppadoms and Indian dips.*
  - *Chilli Con Carne — Slow-cooked beef chilli, deeply flavoured and satisfying, served with cheese, nachos, guacamole, salsa and sour cream.*



# *The Tormaukin*

## *The Fireside Supper*

### *Pudding Selection — Comforting & Indulgent*

- *Baileys Irish Cream Tiramisu (V) — Espresso-soaked sponge layered with mascarpone cream infused with Baileys, rich and indulgent.*
- *Apple & Scottish Oat Crumble (V) — Warm baked apples topped with toasted Scottish oats, served with custard or fresh cream.*
- *Scottish Raspberry Tart (V) — Buttery pastry filled with Scottish raspberries, served with raspberry and Madagascan vanilla coulis.*
- *Vanilla Cheesecake of the Moment (V) — Smooth vanilla cheesecake finished with seasonal toppings inspired by the time of year.*
- *Sticky Toffee Pudding (V) — Warm date sponge drenched in rich toffee sauce, served with Scottish vanilla ice cream.*
- *Lemon Posset (V, GF option available) — Silky lemon posset with a clean citrus finish, served with buttery shortbread.*

# *The Tormaukin*

## *Ladies' Night at The Tormaukin* *Elegant. Candlelit. Fully Hosted.*

*An elegant, candlelit dining experience served in the historic dining room of our 18<sup>th</sup> century traditional old drovers' coaching inn.*

*Beautifully laid tables, soft lighting and attentive service create a refined yet relaxed atmosphere. Each course is thoughtfully prepared and served to your table in an unhurried style, allowing you to savour the evening together.*

*Optional: Pimm's Royale Welcome Package (priced per group).*

### *Starter Selection (Please choose two dishes for your group):*

- Heather Smoked Salmon Shot (GF) — Layers of heather-smoked Scottish salmon with smoked salmon and crème fraîche pâté, finished with a mustard and dill drizzle. Served with melba toast.*
- Crispy Hoisin Duck Bao Buns — A trio of soft steamed bao buns filled with tender shredded duck, served on a bed of dressed leaves and drizzled with rich hoisin and plum sauce. Vegetarian option available.*
- Soup of the Day (V, GF available) — Seasonal and freshly prepared, served with warm petit pans.*
- Haggis Bonbons (GF) — Golden crumbed haggis bites served with wholegrain mustard mayonnaise.*
- Baked Camembert to Share (V, GF option available) — Oven-baked camembert with caramelised onions, served with warm bread.*
- Tandoori Chicken Tenders (GF) — Marinated chicken breast tenders served with cooling raita and mini poppadoms.*
- Retro Prawn Cocktail (GF) — Atlantic prawns in a classic Marie Rose and Cognac sauce, served with crisp baby*



# *The Tormaukin*

## *Ladies' Night at The Tormaukin*

### *Main Course Selection - Refined, Comforting & Generous*

*Each main course is freshly prepared and served to your table in our historic dining room, balancing classic comfort with elegant presentation. Dishes are generous, flavour-led and designed for a relaxed, indulgent evening.*

### *Main Course Options (Please choose two dishes for your group):*

- Moules Marinière (GF) — Fresh mussels cooked in garlic, white wine, cream and herbs, served with crusty bread for dipping and a bowl of pommes frites. Gluten-free option available.*
- Coq au Vin (GF option available) — Classic French-style chicken slow-cooked in red wine with mushrooms, shallots and herbs, served with potato waffles and fine green beans. Gluten-free version served with buttery mash instead of waffle.*
- Traditional Beef Olives — Tender Scottish beef slow-braised in rich gravy, stuffed with haggis and traditional pork and sage stuffing, served with buttery mash and crusty bread for dipping.*
- Chicken Parmesan (GF & Vegetarian options available) — Chicken breast baked in tomato and basil sauce, topped with mozzarella and Parmesan, served with linguine and garlic bread. Gluten-free option without breadcrumbs; vegetarian option available.*
- Scottish Sausage & Mash (GF & Vegetarian options available) — Plump Scottish pork sausages or vegetarian sausages served with buttery mash, rich caramelised onions, proper gravy and a Yorkshire pudding.*
- Steak & Ale Pie — Scottish beef slow-cooked for eight hours in local Harviestoun's Bitter & Twisted ale, topped with golden puff pastry and served with triple-cooked chips.*
- Salmon Teriyaki Skewers — Glazed salmon skewers served on jasmine sticky rice with sesame seeds, spring onions and a teriyaki dipping pot.*

# *The Tormaukin*

## *Ladies' Night at The Tormaukin*

### *Dessert Selection - Decadent & Indulgent*

*A beautifully indulgent finish to your candlelit evening. Each dessert is prepared with care and served to your table, designed to feel celebratory, comforting and just a little bit decadent.*

### *Dessert Options (Please choose two dishes for your group):*

- *Vanilla Cheesecake (V) — Freshly made seasonal vanilla cheesecake with toppings inspired by the time of year, finished with Scottish vanilla ice cream.*
- *Chocolate Fudge Cake (V) — Rich chocolate fudge cake, gently warmed for extra indulgence, served with a jug of pouring cream and fresh Scottish raspberries.*
- *Crème Brûlée (V, GF) — Classic vanilla crème brûlée with crisp caramelised sugar topping, served with fresh raspberries and raspberry coulis.*
- *Lemon Posset (V, GF option available) — Silky lemon posset with a clean citrus finish, served with buttery shortbread. Gluten-free version served without shortbread.*
- *Scottish Eton Mess (V, GF option available) — Whipped cream layered with raspberries infused in heather honey and Scottish whisky, meringue pieces and shortbread, finished with raspberry sauce. Gluten-free option available without shortbread.*
- *French Apple Tart (V) — Classic French apple tart with crisp pastry base, served with a jug of fresh cream.*
- *Gooey Cookie Dough (V) — Warm, gooey cookie dough served with Scottish vanilla ice cream, drizzled with chocolate and caramel sauce.*
- *Mango Sorbet (V, GF) — Refreshing mango sorbet served with a vibrant fresh mango coulis.*



# *The Tormaukin*

## *Around the Table - A Taste of Somewhere Else* *Vibrant. Generous. Designed for Sharing.*

*A lively, themed three-course dining experience designed to bring energy, colour and celebration to your evening at The Tormaukin.*

*Served in a relaxed help-yourself style, abundant platters and generous sharing dishes are beautifully laid out for guests to gather around, serve themselves and enjoy together. This format naturally encourages conversation, laughter and a vibrant atmosphere.*

### *Choose Your Cuisine*

- Scottish*
- Italian-Inspired*
- French Country*
- Mediterranean*
- American*
- Mexican*
- Indian*

### *How Ordering Works*

- Each group selects one cuisine theme for the entire evening.*
- From your chosen cuisine, select two starters, two mains, and two desserts to share.*
  - All dishes are prepared and presented as abundant sharing platters for the whole group.*
- Dietary requirements must be confirmed in advance once selections are made.*

### *Private Chef-Led & Personalised*

*Your chosen cuisine becomes the foundation for a fully personalised three-course menu.*

*Our private chef collaborates with you in advance to shape the dishes around your tastes, preferences and the style of evening you want to create. From bold flavours to classic comfort, the menu is tailored to suit your group. This is not a fixed menu - it is a curated, collaborative dining experience.*

### *Styling & Atmosphere*

*You are welcome to decorate the dining room to match your chosen theme, creating an immersive setting that complements the cuisine.*

*Optional themed drinks packages can also be added to enhance the experience — carefully selected wines, cocktails or speciality drinks designed to pair beautifully with your chosen cuisine.*

# *The Tormaukin*

## *The Hare on the Hill Brunch* *Departure Day - A Relaxed & Indulgent Celebration*

*On your final morning, gather once more for The Hare on the Hill Brunch - a relaxed yet indulgent hosted experience designed for long mornings, good company and something a little special before departure.*

*The name Tormaukin derives from the Gaelic meaning "Hare on the Hill" - the hill rising gently behind the inn and the hare that once roamed its slopes. This brunch is our nod to that heritage: rooted, warm and beautifully gathered.*

*This is a fully hosted waiter-service brunch. It is not a buffet. Your table is beautifully laid, drinks are served to you, and full table service is provided throughout the experience.*

### *Included With Your Brunch*

- Fresh fruit juices*
- Unlimited tea and freshly brewed coffee served at the table*
- Full hosted table service throughout*

### *Brunch Plates: Each Party Selects Two Dishes*

- Eggs Benedict - Italian Parma ham, poached eggs, hollandaise sauce and fresh chives*
- Eggs Royale - Whisky-infused Scottish smoked salmon, poached eggs, hollandaise sauce and mustard dill dressing*
- Belgian waffles with crispy bacon and Canadian maple syrup*
- Hot buttered bagels with smashed avocado, poached eggs and roast cherry tomatoes*
- Scottish smoked salmon with cream cheese and fresh lemon*

### *Sweet Belgian Waffle Selections*

- Belgian waffles with peanut butter ice cream, caramelised banana and caramel sauce, finished with a light dusting of cocoa*
- Belgian waffles with vanilla ice cream and fresh strawberries, raspberries and blueberries*
- Belgian waffles with chocolate sauce, fresh strawberries and vanilla ice cream*

### *Breakfast & Brunch Drinks (advised in advance):*

- Buck's Fizz - £4 per glass*
- Bloody Mary - £4 per glass, served with cucumber and celery sticks*
- Iced Coffees — £4 per glass*



# *The Tormaukin*

## *Optional Extras*

*Priced Per Group - Your Hen Do, Your Rules*

*Add a little extra sparkle, sweetness or indulgence to your Hen & Hearth Gathering. Each option below is priced per group and designed to enhance your celebration.*

### *Pop, Dip & Sip*

- Chilled Prosecco on arrival*
- Chocolate-dipped strawberries*
- Styled presentation ready for your first toast*
- A celebratory welcome moment for the whole group*

### *Pimm's Royale Welcome Package*

- Group drinks reception before evening dining*
- Beautifully presented Pimm's Royale serve*
- Relaxed pre-dinner gathering atmosphere*
- Perfect addition to Ladies' Night at The Tormaukin Table*

### *Themed Drinks Packages*

- Matched cocktails, wines or signature serves*
- Curated to complement your Around the Table cuisine*
- Coordinated presentation to suit your chosen theme*
  - Elevates the full dining experience*

### *Late Night Indulgence*

- Midnight Steak Pie Shop*
- Roll Into The Night (pork sausage rolls & cheese and onion rolls)*
- Fireside Toast & Tangle marshmallow experience*
- Midnight Sugar Rush traybakes & cupcakes*
  - Pick & Peck Bar Table grazing option*
- Keeps the celebration flowing long after dinner*

### *Afternoon Moments*

- The Tormaukin Afternoon Tea Experience*
  - Topsy Tea (boozy afternoon tea twist)*
- The Glen Picnic Hamper for riverside walks*
- Designed to make a full occasion of your stay*

# *The Tormaukin*

## *How Ordering Works:*

*To ensure a smooth, elegant service and allow our kitchen and chef to prepare your evening perfectly, all dishes must be pre-ordered by individual guests in advance.*

### *Your Group Selects:*

- Two starters from the starter menu.*
- Two main courses from the main menu.*
- Two desserts from the dessert menu.*
- All dietary requirements must be confirmed in advance.*
- Guests requiring gluten-free or vegetarian options must select from the clearly marked dishes.*

### *How to Submit Your Pre-Order*

*Please provide an exact tally of how many guests are choosing each of your two chosen dishes.*

*For example (20 guests):*

#### *Starters:*

- Heather Smoked Salmon Shot — 8 guests*
- Tandoori Chicken Tenders — 12 guests*

*Total must equal 20.*

*The same format applies to mains and desserts. This allows our chef to prepare accurately and ensures smooth, professional service on the evening.*