

The Tormaukin

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 and paid prior to your arrival with us - at least **eight weeks** for holiday-homes & weddings, and at least **four weeks** for other private events and venue hires. Please ensure you advise of any dietary requirements/allergies at this time.*

If you have something you would love to see on a menu, please just ask, we will always do our best to accommodate.

Please enquire for our prices by emailing us at tormaukinhouse@gmail.com

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 Tormaikin

Sample Menus

Continental Breakfast Buffet *(minimum of 14 guests, maximum of 24)*

Assorted pastries
Selection of cereals
Preserves & toast
Yoghurts
Fruit platter
Continental meats & cheese board
Coffee, breakfast tea & 'Eteaket' loose-leaf herbal teas
Fresh fruit juices

Full Scottish Cooked Breakfast *(minimum of 14 guests, maximum of 24)*

Free-range bacon/organic free-range eggs as you like them/fried mushrooms/link sausage/lorne sausage/tattie scone/grilled tomatoes/haggis/Stornaway black pudding/baked beans/toast

Coffee, breakfast tea & 'Eteaket' loose-leaf herbal teas
Fresh fruit juices

Breakfast Beverages (Additional Cost per drink)

Latte/Iced Latte - 4.50
'Hotel Chocolat' Hot Chocolate - 4.00
Luxury Hot Chocolate (whipped cream & marshmallows) - 4.50
Nutella/Oreo/Malteser/Scottish Summer Berries Milkshake - 6.00

Why not indulge in your tippie of choice?

Mimosa or Peach Bellini - £8 per glass
Bloody Mary/Virgin Mary - £7/£5 per glass
House Champagne - from £45 per bottle
Moët et Chandon Brut Reserve - £55 per bottle
'Mini Taittinger' 37.5cl bottle - £35
House Prosecco - £22 per bottle

The Tormaukin

Sample Menus

Luxury Breakfast (minimum of 14 guests, maximum of 24)

Choose from all of the following:

Egg's Benedict

Maple-candied smoked streaky bacon/free-range poached eggs, & hollandaise sauce on a toasted English muffin

Egg's Royale

Scottish smoked salmon/free-range poached eggs/lemon & dill drizzle, & hollandaise sauce on a toasted English muffin

Eggs Florentine (v)

Free-range poached eggs/avocado, wilted spinach & hollandaise sauce on a toasted English muffin

The Tormaukin Tower

Free-range back bacon/portabello mushroom/lorne sausage/tattie scone/grilled tomatoes/Macsween haggis/Stornaway black pudding, topped with a organic free-range egg with a splash of whisky & BBQ sauce

The 'Forager's Tormaukin Tower (v) (vg)*

Avocado, chilli jam, feta/veggie Macsween haggis/portabello mushroom/tattie scone/grilled tomatoes/topped with a free-range fried egg & a jug of hollandaise sauce

Belgian Waffles (v)*

- Maple-candied smoked streaky bacon & a fried egg
- Strawberries, nutella & vanilla cream
- Fresh blueberries, lemon sorbet & fresh blueberry cream

-

Coffee, breakfast tea & 'Eteaket' loose-leaf herbal teas
Fresh fruit juices

Breakfast Beverages (Additional Cost per drink)

Latte/Iced Latte - 4.50

'Hotel Chocolat' Hot Chocolate - 4.00

Luxury Hot Chocolate (whipped cream & marshmallows) - 4.50

Nutella/Oreo/Malteser/Scottish Summer Berries Milkshake - 6.00

Why not indulge in your tippie of choice?

Mimosa or Peach Bellini - £8 per glass

Bloody Mary/Virgin Mary - £7/£5 per glass

House Champagne - from £45 per bottle

Moët et Chandon Brut Reserve - £55 per bottle

'Mini Taittinger' 37.5cl bottle - £35

House Prosecco - £22 per bottle

The Tormaukin

Sample Menus

'Light Bites' - Sandwiches & Cakes

(minimum of 14, maximum of 50 people)

Please choose 3 sandwiches and 3 cakes

Sandwiches:

Tuna mayo & cucumber

Egg & cress (v)

Honey-roast ham, mature cheddar & pickle

Roast beef, blue cheese & caramelised onion

Chicken club, with bacon, emmental cheese, leafy greens & juicy tomatoes

Coronation chicken

Classic BLT

Falafel with hummus, leafy greens & juicy tomatoes (v) (vg)*

Cakes/Tray-bakes:

Victoria sponge

Carrot cake

Coffee & walnut

Chocolate cake

Dundee cake

Too many Tray bake options to list....your choice

Plain or fruit scone & preserves

Plus filtered coffee & a selection of 'Eteaket' teas

The Tormaukin

Sample Menus

Welcome Reception

(minimum of 14, maximum of 50 people)

Nibbles

Haggis bon-bons & arran mayo/melted brie bites & cranberry/breaded garlic mushrooms/salt & pepper calamari rings/jalapeño cheese bites/selection of olives & antipasti/pretzels/array of bar nibbles & dips

Savoury Canapés

An assortment of blinis & financiers

Smoked salmon and lemon

Basil, prawn & cheese on spinach bread

Horseradish, crayfish & cheese on lemon basil cake

Bresaola & cheese with mustard and honey, sesame seeds on black bread

Cherry tomato, goat's cheese and pecan nuts on walnut bread

Comte cheese, semi-dried apricot and almond profiterole

Peach, fourme d'Ambert blue cheese and hazelnut on spiced bread

Crab, cucumber and trout egg profiterole

Bloody Mary chaser

Petit Fours

A sweet assortment of petit fours, including

Crème brûlée choux pastry

Chocolate feuilletine

Chocolate Square

Mango and passionfruit tartlet

Lemon tartlet

Mini macarons

Pop eclairs

Florentines

Why not add a glass of Prosecco or Champagne?

The Tormaukin

Sample Menus

Traditional Afternoon Tea *(minimum of 14, maximum of 30 people)*

A selection of savoury canapés
'Ploughman's' cheddar & pickle scones
Bloody Mary shot

Finger sandwiches:
Cucumber with mint cream cheese (v)
Smoked salmon with lemon butter
Honey-roasted ham & mustard
Egg mayo & cress (v)

Fruit scones with clotted cream & jam
Mini cupcakes
Battenberg
Lemon drizzle
Flavoured shortbread
Florentines
Mini macarons
Pop eclairs

A selection of petit fours

Coffee or our array of 'Eteaket' teas

Or make it a 'Topsy Tea' with a glass of Prosecco, Pimm's or Champagne

The Tormaukin

Sample Menus

Luxury Buffet (cold, mains) *(minimum of 14, maximum of 50 people)*

Open sandwiches, pinwheels & rolls
Mini sausage rolls
Selection of quiches
Melton Mowbray pork pies
Selection of tartlets
Array of pizzettas
Wee Yorkshire puddings
Mini glazed cheeseburger bites
Posh prawn cocktail lettuce cups
Mini beef wellingtons
Tandoori chicken tenders & raita dip
Platter of antipasti skewers/crostini/bruschetta/dipping balsamic & extra virgin olive oil/Italian grissini & breads
Platter of Asian spice /bhaji/pakora/spring rolls/wontons/tempura prawns/Asian dressed salad

Various fresh salad bowls
Salad tapas
Pasta salad
Caprese salad kebabs
Coleslaw
Cucumber bites
Anya potato salad

Wow-Factor Food Centrepiece Ideas (supplementary cost)

... why not add a
Reserve serrano ham, with ham holder & carving knife
'Fruits de Mer' seafood platter on ice
Fresh oysters
Dressed salmon
Savoury 'cheese-cake' tower
Fruit mountain
Chocolate fountain
Croquembouche tower

The Tormaukin

Sample Menus

Dessert Buffet

(minimum of 14, maximum of 50 people)

Please choose 3 desserts for your guests below:

Desserts:

Variety of cheesecake flavours
Variety of large cakes/gateaux flavours
Passionfruit Panna Cotta
Vanilla Crème Brûlée
Profiteroles
Bailey's Irish Tiramisu
Tipsy Laird Trifle
Apple Crumble
Sticky Toffee Pudding

Candy Cart

Or why not hire your own candy cart, with retro or victorian sweets in traditional glass jars?

Please enquire for our prices.

Wow-Factor Food Centrepiece Ideas... (supplementary cost)

Fruit mountain
Chocolate fountain
Croquembouche tower

The Tormaukin

Sample Menus

'Sharing is Caring' Platters

*Cold Platters:
(minimum of 14 people)*

Continental Charcuterie, Cheese & Antipasti

Classic Ploughman's Lunch

Summer BBQ Meat Platter (BBQ your own) - meat box including cold salads & sides.

'Fruits de Mer' Gourmet Seafood on ice (for sharing between four people, maximum of 16 people)

Dessert Platter

*Hot Platters:
(minimum of 14, maximum of 30 people)*

Italian 'Grigliata' - Marble hot stone grills with selection of meats for you too cook

'Ocean's Bounty' Fish Platter

'Tex-Mex' Americana Sharing Board

'Tartan Tapas'

'Bollywood Buffet' Spice Table

'Taste of Italy' Platters

The Tormaukin

Sample Menus

'Pub Classics' Three-Course Dinner *(minimum of 14, maximum of 30 people)*

Starters (choice of 3):

Homemade Soup with warm crusty bread (v)

Wee Honey & Mustard drizzled Sausages with warm cheese scones

Haggis Bon-Bons with arran mustard mayo

Highland Egg's Benedict (v) - toasted muffin/poached eggs/hollandaise/haggis*

Maple & Hickory Glazed Chicken Wings with blue cheese dip

Antipasti Skewers - charcuterie meats & cheeses/sun-dried tomatoes/olives/balsamic drizzle

Baked Camembert to share (v) - caramelised onion/warm petit pains

Chicken Liver Parfait - red onion chutney/oatcakes

Breaded Garlic Mushrooms (v) - garlic mayo dip

Hoisin Duck Bao Bao Buns - Chinese dumplings filled with shredded hoisin duck, Chinese leaf cabbage, carrot & spring onion/plum sauce

Veggie Bao Bao Buns (v) - Chinese dumplings filled with carrot, Chinese leaf cabbage, red pepper, spring onion, shiitake mushroom & tofu/plum sauce

Classic Prawn Cocktail - prawns/little gem lettuce/Marie Rose sauce/buttered bread

Italian Bruschetta (v) - Fresh Vittoria tomatoes & fresh basil & sprinkle of parmesan cheese

Bloody Mary Cocktail (or virgin) (v) - tomato juice/Worcestershire sauce/vodka/celery

The Tormaukin

Sample Menus

'Pub Classics' Three-Course Dinner: (minimum of 14, maximum of 30 people)

Mains (choice of 3):

8hr Slow-Cooked Steak & Ale Pie - puff pastry/triple-cooked chips or buttery mashed potatoes/seasonal veg

Haggis, Neeps & Tatties - whisky cream sauce

Venison Meatball Pasta - rich pomodoro tomato sauce/linguine/parmesan/garlic bread

'Carbonnade à la Flammande' Belgian Beer Stew - shin of beef slow-cooked in dark Leffe beer, lardons, onions & mustard/pommes frites/crusty bread

Lamb Rogan Josh (hot) - basmati rice/mini naan/chutneys

Gourmet 'Dirty' Hot Dog - fries/BBQ pulled pork/American cheese

Classic Lasagne - rich beef ragù & creamy béchamel/parmesan/garlic bread

Beef Chilli Nachos (v) - salsa/guacamole/sour cream dips*

Traditional Scottish Stovies - corned beef hash with potatoes, carrots & onion/crusty bread

'Bangers & Mash' Cumberland Sausage - braised onions/buttery mashed potatoes in a giant Yorkshire pudding

Marmalade Glazed Ham - free-range fried egg/triple-cooked chips/parsley & mustard sauce

Scottish Mince & Tatties

Lamb Stifado - baby onions in a rich red wine sauce spiced with cloves and cinnamon/crumbled feta/creamy mash potato

Chicken Parmigiana - roasted tomato sauce/mozzarella/parmesan/linguine/garlic bread

Chicken Tikka Masala (medium) - basmati rice/mini naan/chutneys

Chicken Caesar Salad - chicken breast/romaine lettuce/cherry tomatoes/classic dressing with mayo, anchovies, Parmesan, garlic & lemon

Wild Mushroom Stroganoff (v) - Long grain rice

Mac and Cheese (v) Choose a different topping - garlic bread

Greek Salad (v) - feta cheese/olives/red onions, cucumber & tomatoes

Fish & Chips - beer-battered haddock/triple-cooked chips/mushy peas/onion/ tartare sauce

Moules Marinière - mussels in white wine & garlic/pommes frites/crusty bread

Breaded Wholetail Scampi in a Basket - fries/mushy peas/tartare sauce

Fisherman's Pie - cod, smoked haddock & salmon/cheesy mash/seasonal veg

Tuna Nicoise Salad - yellowfin tuna /free-range boiled eggs/potatoes, caper, sun-dried tomatoes & red onion/leafy greens

OR choices from our 'Burgers of the World' or Pizza Menu

The Tormaikin

Sample Menus

'Burgers of the World' Menu *(minimum of 14 people, maximum of 30)*

The Uncle Sam - 8oz steak burger/BBQ pulled pork/BBQ sauce/monterey jack cheese/green leaves & juicy tomatoes/gourmet bun/fries/coleslaw

The Frenchie - 8oz steak burger/crispy bacon/roquefort/caramelised onion/green leaves/gourmet bun/fries

The Full English - 8oz steak burger/fried egg/fried mushrooms/baked beans/juicy tomatoes/gourmet bun/fries

The Chicken Balmoral - chicken breast in panko-breadcrumbs/haggis/mature cheddar/gourmet bun/green leaves/fries/whisky cream sauce

The Spicy Pud - chicken breast in a buttermilk crumb /black pudding/mature cheddar/sweet chilli sauce/green leaves/gourmet bun/fries

The Fruity Chicken - chicken breast marinated in mango & chilli/green leaves & juicy tomatoes/lime & coconut mayo/mango chutney/gourmet bun/fries/coleslaw

The Royal Game - venison burger/black cherry chutney/brie/mayo/green leaves/gourmet bun/fries/coleslaw

The Angler's Bap - breaded fish fingers/mushy peas/tartare sauce/green leaves & juicy tomatoes/gourmet bun/fries

The Forager's Burger (v) (vg) - Quinoa & sweet potato burger/ sweet chilli /cheddar or vegan cheese/green leaves & juicy tomatoes/fries

Pizza Menu:

(minimum of 14 people, maximum of 30)

BBQ Chicken with bell peppers, red onion, BBQ sauce, cheddar & mozzarella

Meatball Marinara with cheddar & mozzarella

Hoisin Duck with plum sauce & shredded cucumber

Beef Chilli (mild) with cheddar & mozzarella

Tuna & Sweetcorn, with spring onion, cheddar & mozzarella

Pizza al Caprino, with goat's cheese, olives, spinach & roasted red peppers (v)

Pizza ai Funghi, with porcini mushrooms, mozzarella & parsley (v)

-All are 12-inch with passata-based sauce-

The Tormaukin

Sample Menus

*'Pub Classics' Three-Course Dinner:
(minimum of 14, maximum of 30 people)*

Puddings (v) (choice of 3):

Sticky Toffee Pudding - brandy snap/vanilla ice cream

Hot Chocolate Fudge Cake - white chocolate sauce/vanilla ice cream

Chocolate Chip Cookie Dough Pots - dark chocolate & salted caramel sauce/vanilla ice cream

Apple & Blueberry Crumble - vanilla ice cream or custard

Profiteroles - choux pastry filled with chantilly cream/dark chocolate & salted caramel sauce

Drambuie Crème Brûlée - shortbread

Bailey's Irish Tiramisu - amaretto biscuit

Scottish Eton Mess - whipped cream/raspberries infused with heather honey & whisky/shortbread/meringue/raspberry coulis

Yorkshire Pudding Profiteroles - dark chocolate, raspberry & vanilla ice cream/dark chocolate & salted caramel sauce

Scottish Knickerbocker Glory - vanilla & strawberry cream/whipped cream/meringue/shortbread/strawberry coulis/berries/morello cherry

Banana Split - vanilla, chocolate & strawberry ice cream/banana/whipped cream/crushed peanuts/chocolate & strawberry sauce/maraschino cherries

Belgian Waffles - strawberry, nutella & vanilla ice cream OR blueberries, lemon sorbet & blueberry cream

Cheesecakes:

Salted caramel/lemon/white chocolate & strawberry/baked vanilla/raspberry cranachan

Ice Creams:

Vanilla/white chocolate/dark chocolate/black forest gateau/rum & raisin/strawberry/raspberry ripple/pistachio/Arran whisky/lotus biscoff/mint chocolate chip

The Tormaukin

Sample Menus

Celebratory Three-Course Dinner *(minimum of 14, maximum of 30 people)*

We also offer paired wine flights with this menu, please enquire for our prices.

Starters (choice of 3):

Scottish Cullen Skink Soup - creamy smoked haddock, potatoes & onions/crusty bread

Wee Honey & Mustard drizzled Sausages - warm parmesan & mature cheddar scones/butter

Haggis Bon-Bons with Arran mustard mayo dip

Highland Egg's Benedict (v) - haggis/toasted muffin/poached eggs/hollandaise*

Arbroath Smokie Mousse - kos lettuce/radish/sourdough

Smoked Salmon & Prawn Shot (GF) - peat & heather smoked salmon/smoked salmon & cream cheese pâté/Atlantic prawns/dill & mustard dressing/melba toast*

Tandoori Chicken Tenders (GF) - chicken breast marinated in mild Indian spices/raita dip/mini poppadoms*

Antipasti 'Martini' - charcuterie meats & cheeses/sun-dried tomatoes/olives/balsamic glaze with grissini sticks & crackers

Wild Game Waffle (v) - Belgian waffle/ game pâté/cornichons/house chutney*

Black Pudding Crumpet (v) (vg*) - toasted crumpet/pan-fried Stornoway black pudding/caramelised apples/goat's cheese/maple syrup*

Double-Baked Cheese Soufflé for two to share (v) - creamy Emmental cheese/warm petit pains

'L'Œuf Cocotte' Pot (v) - baked free-range eggs/spinach/mushrooms/parmesan/goat's cheese

Trio of 'Cicchetti' (v) - bruschetta topped with fresh vittoria tomato, basil & parmesan /spicy nduja, parma ham & honey/smashed egg & anchovy

The Tormaukin

Sample Menus

Celebratory Three-Course Dinner: (minimum of 14, maximum of 30 people)

Mains (choice of 3):

Beef Olives - prime Scottish beef in rich gravy with your choice of haggis, port & pork, or venison stuffing/Scottish 'rumbledethumps' of baked potatoes, swede, cabbage, and cheddar

Gamekeeper's Pie with a Twist - rich venison & wild birds with pinot noir & root vegetables, encased in puff pastry vol-au-vent/potato purée /seasonal veg

Traditional Lamb Shank - pinot noir & thyme jus/creamy duchess potatoes/seasonal veg

Beef Bourguignon Pie - rich tender beef in burgundy/puff pastry lid/lyonnaise potatoes/seasonal veg

Aromatic Lamb Shank Tagine (GF) - tender lamb marinated in light Moroccan spices/fragrant couscous/pita bread/tzatziki*

12hr Braised Scottish Beef Cheek - decadent bordelaise jus/dauphinoise potatoes/watercress/honey & mustard glazed carrots

Steak Frites 'au Poivre' - sliced Scottish sirloin steak (28 days matured)/peppercorn sauce/fries

Wild Vension Ragù - Deep & earthy with rich spice/braised red cabbage/pappardelle pasta

Chicken Balmoral - free-range chicken breast roulade wrapped in dried cured bacon/haggis stuffing/whisky cream sauce/neeps & tatties

Famous 'Claridges' Chicken Pie -free-range chicken breast in creamy suprême sauce with mushrooms, shallots, lardons & quail's eggs/puff pastry/hasselback potatoes/green beans

Coq au Vin Waffle - free-range chicken with burgundy, lardon & mushroom marinade/potato waffle/green beans

Chicken Savoyarde - free-range chicken in creamy gruyère & tarragon/breadcrumb topping/parmentier potatoes/crusty bread

Malaysian Chicken Satay - free-range chicken skewers marinated in lemongrass, coriander & cumin/coconut & peanut dip/cucumber & red onion

Gin & Tonic Battered Smoked Haddock Goujons - triple-cooked chips/crushed minted petit pois/Orkney cheddar dip

Mediterranean Lemon Seabass 'en papillote' - steamed in thyme, with olives, garlic & capers/crushed new potatoes/roasted vegetables

Salmon Fillet 'en papillote' - steamed in fennel & lemon/crushed new potatoes/broad beans, asparagus, avocado, red onion & tomatoes/quail's eggs

Salmon Teriyaki Skewers - sticky rice/spring onions & sesame seeds

Seafood Gratin - cod, scallops, king prawns & leeks in creamy Emmental/panko-breadcrumb topping/caramelised apples/crusty bread

'Cioppino' Italian fish stew - mussels, prawns, clams & cod in a rich tomato & fennel sauce/crusty bread

The Tormaukin

Sample Menus

*Celebratory Three-Course Dinner:
(minimum of 14, maximum of 30 people)*

Desserts (v) (choice of 3):

Sticky Toffee Pudding - brandy snap/vanilla ice cream

Coffee Cappuccino Creams with double cream, crème fraîche & sweet espresso syrup (not v)

Apple & Blueberry Crumble - vanilla ice cream or custard

Drambuie Crème Brûlée - shortbread

Bailey's Irish Tiramisu - amaretto biscuit

Scottish Eton Mess - whipped cream/raspberries infused with heather honey & whisky/shortbread/meringue/raspberry coulis

Yorkshire Pudding Profiteroles - dark chocolate, raspberry & vanilla ice cream/dark chocolate & salted caramel sauce/caramel craquelin

White Chocolate & Whisky Bread & Butter Pudding - croissants/whisky-infused sultanas/white chocolate

Earl Grey Spiced Poached Pears - clotted cream ice cream

Boozy Syllabub Trifle - sweet sherry, lemon & whipped cream/custard, raspberries & amaretti biscuits

Scottish Knickerbocker Glory - vanilla & strawberry cream/whipped cream/meringue/shortbread/strawberry coulis/berries/morello cherry

Banana Split - vanilla, chocolate & strawberry ice cream/bananas/whipped cream/crushed peanuts/chocolate & strawberry sauce/maraschino cherries

Banana Tarte Tatin - rum custard/ice cream

Café Gourmande - espresso & trio of petit fours, mini macaron & pop éclair

Cheesecakes:

Salted caramel/lemon drizzle/white chocolate & strawberry/baked vanilla/raspberry cranachan/Scottish tablet/Lotus biscoff

Ice Creams (3 scoops of one variety)

*Vanilla/white chocolate/dark chocolate/black forest gâteau/rum & raisin/strawberries & cream/raspberry ripple/pistachio/
Arran whisky/lotus biscoff/mint chocolate chip/salted caramel bourbon/Scottish tablet*

Sorbet:

Champagne/rose & pomegranate/lemon/irn bru

The Tormaukin

Sample Menus

Six-Course Scottish Tasting Menu *(minimum of 14 people, maximum of 24)*

Amuse-Bouche

Scottish Smoked Salmon Verrine with Avocado Dill Mousse

In the Beginning

Cock-A-Leekie Consommé

The Main Event

Chicken Balmoral, Neeps & Tattie Tower, Tattie Scone, Skirlie Tuile, Single Malt Cream

Cheese If you Please

Anster, Lanark Blue, Morangie Brie, Chilli Jam, Honeycomb, Oatcakes

Grand Finale

*'Tormaukin Teacake' - Chocolate Fondant, Marshmallow, Tablet Ice Cream, Salted Caramel Whisky
Sauce, Toasted Oat Crumb*

Petit Fours

*Cranachan Chaser, Tullibardine Chocolate Truffle, Drambuie Cheesecake, Lavender & Heather-Honey
Shortbread, Irn Bru Sorbet*

-A wee dram to finish-

We also offer paired wine or whisky flights with this menu, please enquire for our prices.

The Tormaukin

Sample Menus

'Fullilove's' Ready-Meals

(Each main must be ordered in a minimum of x10 single portions)

A delicious array of our in-house chef's pre-prepared meals, freshly-made in our commercial kitchen using local and seasonal ingredients. Delivered to your fridge each day, and with simple instructions on how to heat up and serve. Please enquire for our exact pricing for each dish.

Classic Mains

8hr Slow-Cooked Steak & Ale Pie - puff pastry/chunky chips or buttery mashed potatoes/seasonal veg

Classic Beef Lasagne -

Chicken Tikka Masala Curry (mild) - basmati rice/mini poppadoms/chutneys

Lamb Rogan Josh (hot) - basmati rice/mini poppadoms/chutneys

Thai Red Curry -

Beef Bolognese - spaghetti/parmesan

Venison Meatball Pasta - linguine, parmesan & garlic bread

Traditional Scottish Stovies - corned beef hash with potatoes, carrots & onion/crusty bread

Lamb Hotpot -

Slow-Cooked Beef Goulash (medium) -

Beef Chilli (mild) - rice/garlic bread

Fully-Loaded Cheesy Nachos (v) - grated cheese/salsa, guacamole & sour cream/jalapeños

Beef & Wild Mushroom Stroganoff (v) -

Mac & Three Cheese (v)

Pizzas

(all 12-inch with passata-based sauce):

BBQ Chicken with bell peppers, red onion, BBQ sauce, cheddar & mozzarella

Meatball Marinara with cheddar & mozzarella

Hoisin Duck with plum sauce & shredded cucumber

Beef Chilli (mild) with cheddar & mozzarella

Tuna & Sweetcorn, with spring onion, cheddar & mozzarella

Pizza al Caprino, with goat's cheese, olives, spinach & roasted red peppers (v)

Pizza ai Funghi, with porcini mushrooms, mozzarella & parsley (v)

The Tormaukin

Sample Menus

'Fullilove's' Ready-Meals

(Each main must be ordered in a minimum of x10 single portions)

A delicious array of our in-house chef's pre-prepared meals, freshly-made in our commercial kitchen using local and seasonal ingredients. Delivered to your fridge each day, and with simple instructions on how to heat up and serve.

Luxury Mains

Beef Olives - prime Scottish beef in rich gravy with your choice of haggis, port & pork, or venison stuffing/Scottish 'rumbledethumps' of baked potatoes, swede, cabbage, and cheddar

Gamekeeper's Pie - rich venison & wild birds with pinot noir & root vegetables, puff pastry topping/mashed potatoes/seasonal veg

'Carbonnade à la Flammande' Belgian Beer Stew - shin of beef slow-cooked in dark Leffe beer, lardons, onions & mustard/pommes frites/crusty bread

'French-Trim' Chicken Kiev - free-range breaded chicken filled with garlic & parsley butter/chunky chips or mashed potatoes

Coq au Vin - red wine casserole, with mushrooms, shallots & lardons/mashed potatoes/seasonal veg

Chicken Savoyarde - poached chicken in creamy gruyère sauce/panko-breadcrumb topping/pommes frites or buttery new potatoes/crusty bread

Beef Bourguignon - rich beef with shallots & lardons/creamy mashed potatoes

Salmon Teriyaki Skewers - sticky rice/spring onions & sesame seeds

The Tormaukin

Sample Menus

'Fullilove's' Ready-Meals

(Each side or dessert must be ordered in a minimum of x5 single portions)
A delicious array of our in-house chef's pre-prepared meals, freshly-made in our commercial kitchen using local and seasonal ingredients. Delivered to your fridge each day, and with simple instructions on how to heat up and serve.

Sides

Garlic Bread
Mac & Three Cheese
Buttery New Potatoes
Chunky Chips
Hasselback Potatoes
Dauphinoise Potatoes
Dressed Salad
Onion Bhajis
Pakorras
Chicken Tandoori Tenders
Naan Bread

Desserts

Sticky Toffee Pudding - vanilla ice cream/brandy snap
'Melt-in-the-Middle' Chocolate Chip Cookie Dough Pots - vanilla ice cream
Hot Chocolate Fudge Cake - white chocolate sauce/vanilla ice cream
Apple Crumble - vanilla ice cream
Profiteroles - salted caramel & dark chocolate sauce/berries
Drambuie Crème Brûlée - shortbread
Bailey's Tiramisu - amaretto biscuit
French Apple Tart - double cream
Tarte au Citron - double cream
Raspberry Tart - double cream
Cheesecakes: either salted caramel/lemon/white chocolate & strawberry/baked vanilla/raspberry cranachan