



The Stag Country Retreat

Big Plates, Big Nights & Brave Mornings

A proper celebration deserves proper food (and drink!)

This is a half-board catered, well-run celebration designed to take the pressure off, designed to keep the weekend running smoothly - without anyone having to argue over who's cooking or clearing up.

*Two generous evening meals.
Two substantial breakfasts.
Clear timings.
No supermarket dashes.
No kitchen carnage.*

You arrive. You settle in. You celebrate. We handle the food, the service, and the flow of the weekend so you can focus on the groom and the good times.

It's relaxed, well-managed, and built around the way stag groups actually celebrate - big evenings followed by solid, restorative mornings.

Stag Weekend Package

Night One - Arrival

The Stag's Welcome Feast

On arrival, The Stag's Welcome Feast is ready - a relaxed, generous way to settle in and begin the stay together. No formality, no rush, just good food, good company, and a proper welcome to the inn.

- Comfort-led hot buffet*
- Slow-cooked, hearty dishes*
- Served informally to suit staggered arrivals*
- Designed for gathering, conversation and easing into the evening*

Day Two - A Gentle Start to the Day

The Morning Buck

- Continental breakfast*
- Served relaxed and unhurried*

Stag Weekend Package

Night 2: Evening Dining

Choose ONE of the following two options for your second evening

The Fireside Supper

- Relaxed hot buffet by the fire*
- Slow-cooked, hearty dishes*
- Served informally*
- Ideal for a relaxed, fireside evening*
- Traditional comfort-eating pudding selection to finish*

Buns, Beers & Burgers Bash - American Feast

- A laid-back, hearty dining experience designed for big appetites and a proper stag night atmosphere.*
- Build-your-own burger supper. Choice of two signature burgers selected for the group*
 - A generous spread of fully loaded American-style sides for sharing*
 - Big bowls placed on the table for a relaxed, sociable feast*
 - Choice of one indulgent dessert for the group*

Departure Morning

The Tormaikin Scottish Breakfast

- Full cooked Scottish breakfast*
- Locally sourced produce where possible*
 - Served relaxed and hosted*
- Bar available for a final drink if desired*
 - Late checkout until 2pm*

The Tormaikin

Night 1: The Stag's Welcome Feast *Country Supper | Relaxed | Hearty | Help-Yourself*

Kick off your stag weekend with a warm, informal supper, perfect for arrival night. This self-serve hot buffet invites your group to slow down, settle in, and feel at home.

For your group, choose two main dishes and one pudding from the menu below. Generous portions are served buffet-style for everyone to share.

What's Included

- Generous self-serve hot buffet
- Private chef preparing and overseeing the meal
- Waitress service for table setting, clearing, and tidy-up
- All pots, dishes, and surfaces washed and reset after service
- A smooth, stress-free evening with nothing for you to organise

Bar & drinks options available separately and can be tailored to suit your group.

Main Dishes — Choose 2

- *Slow-Cooked Beef & Pork Lasagne* — Rich ragù with red wine, tomato & herbs, baked with pasta and cheese. Served with garlic bread.
- *French Chicken Chasseur (GF*)* — Tender chicken braised in tomatoes, mushrooms, shallots, garlic & herbs. Served with mashed potatoes and honey-glazed carrots.
- *The Ultimate Scottish Dish — Haggis, Neeps & Tatties* — Classic Scottish haggis with buttery neeps, mashed tatties, and whisky cream sauce.
- *Drovers' Favourite — Scottish Corned Beef Stovies* — Slow-cooked corned beef & onions, served with crusty bread & butter.
- *Creamy Macaroni Cheese (V, GF*)* — Oven-baked macaroni in a silky cheese sauce, served with garlic bread.
 - Optional toppings:*
 - Scottish haggis with whisky cream sauce
 - Vegetarian haggis with whisky cream sauce
 - Chilli with guacamole, salsa & sour cream (vegetarian option available)
 - Wild venison ragù
 - Stornoway black pudding with Scottish blue cheese
 - Vegetarian black pudding with Scottish blue cheese
- *Aromatic Lamb Tagine Meatballs (GF*)* — Lamb meatballs in fragrant tagine sauce with couscous, warm pitta and tzatziki
- *Wild Venison Ragù* — Slow-cooked venison ragù with spices, served with conchiglie pasta and garlic bread
- *Chicken Tikka Masala (GF*)* — Chicken in a gently spiced sauce with basmati rice, mini poppadoms and dips
- *Chilli Con Carne (GF)* — Slow-cooked beef chilli with cheesy nachos, guacamole, salsa and sour cream or vegetarian option
- *Belgian Beer Stew (GF*)* — 10-hour slow-cooked shin of beef braised in Belgian beer, served with fries or mashed potatoes and crusty bread

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Puddings — Choose 1

Generous, indulgent desserts to finish - perfect for helping everyone settle in and feel at home.

- Chocolate Fudge Cake — Rich chocolate cake served with a raspberry coulis and a jug of pouring cream*
- Cheesecake of the Moment — Seasonal or chef's choice, indulgent and delicious*
- Profiterole Tower — Light choux pastry stacked with cream, drizzled with chocolate & salted caramel*

Day Two - The Morning Buck (Continental Breakfast)

A relaxed, unhurried start to the day. Light, fresh, and perfectly suited to fuel a day of activities or adventures.

Includes

- Selection of fresh pastries*
- Local breads with butter and preserves*
- Seasonal fresh fruit*
- Yoghurts*
- Cereals & granola*
- Freshly brewed coffee, teas, and fruit juices*

Optional Hot Add-Ons

- The Buck's Brunch — locally sourced bacon or pork sausage (vegetarian sausages available), with sautéed mushrooms or fried egg, served in a bap with brown sauce, mustard, or tomato ketchup*
- The Buck-Up — classic Vodka Bloody Mary to kickstart the morning*

Optional extras can be added for an additional cost.

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Night 2: Evening Dining

Choose ONE of the following two options for your second evening

The Fireside Supper

- *Relaxed hot buffet by the fire*
- *Slow-cooked, hearty dishes*
- *Served informally*
- *Ideal for a relaxed, fireside evening*
- *Traditional comfort-eating pudding selection to finish*

Buns, Beers & Burgers Bash — American Feast

- *A laid-back, hearty dining experience designed for big appetites and a proper stag night atmosphere.*
- *Build-your-own burger supper. Choice of two signature burgers selected for the group*
 - *A generous spread of fully loaded American-style sides for sharing*
 - *Big bowls placed on the table for a relaxed, sociable feast*
 - *Choice of one indulgent dessert for the group*

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THE FIRESIDE SUPPER

Relaxed, hearty, hot buffet by the fire - ideal for a relaxed evening around the fire. Traditional comfort food to share with friends.

Starter

- Hearty Soup - Seasonal, freshly prepared soup served with warm crusty rolls and butter

Main Dishes / Hot Comfort Food

Please choose two of the following mains (with the exception of the Big Wig Roast, which all guests must opt in for if chosen, and have the same roast meat variety.)

- Mac & Cheese with a Twist - Haggis & Whisky Cream (V, GF on request) - Creamy macaroni cheese topped with Scottish haggis and finished with a rich whisky cream sauce, served with garlic bread. Can be made gluten-free with gluten-free pasta

- Traditional Lamb Shanks - Slow-cooked lamb shanks served with a rich Pinot Noir jus, seasonal vegetables, and buttery mash

- Scottish Venison Ragu Lasagna - Layers of slow-cooked Scottish venison ragu, pasta, béchamel sauce, and cheese. Oven-baked until bubbling, finished with fresh herbs, and served with garlic bread

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

- Chicken Savignon - Free-range poached chicken in a creamy gruyère and tarragon sauce, served with French fries and crusty bread

The Big Wig Roast (GF, V option available) - Choice of Beef or Pork, served family-style

If this option is chosen, all guests must have this, and have the same roast meat variety.

- Beef Option - Slow-roasted Scottish beef, with rich pan gravy, beef dripping crispy roast potatoes, seasonal roasted vegetables, creamy horseradish, and Yorkshire puddings
- Pork Option - Succulent roast pork with crackling, served with rich pan gravy, beef dripping crispy roast potatoes, seasonal roasted vegetables, sage & onion stuffing balls, and Yorkshire puddings

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THE FIRESIDE SUPPER

A Sweet Finish

*A selection of classic and indulgent puddings, perfect for sharing after a hearty meal.
Please choose two of the following desserts:*

- Profiterole Tower to Share (V) - Tower of light profiteroles filled with cream, served with warm chocolate sauce and salted caramel drizzle. Available to share between a minimum of 10 guests
- Bread & Butter Pudding (V) - Rich bread and butter pudding infused with Scottish whisky, drizzled with white chocolate, and served with Scottish vanilla ice cream
- Warm Chocolate Fudge Cake (V) - Chocolate cake served with raspberry coulis and a jug of pouring cream, perfect for sharing
- Goopy Cookie Dough Pudding (V) - Warm goopy cookie dough served with Scottish vanilla ice cream, drizzled with chocolate and caramel sauce
- Chef's Cheesecake (V) - Delicious seasonal cheesecake created by our chef, beautifully presented
 - Crème Brûlée (V, GF) - Served with fresh berries and raspberry coulis

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Buns, Beers & Burgers Bash – American Feast

Ultimate burger night, relaxed, indulgent, and perfect for a stag weekend. Stacked burgers served in baskets with French fries, with bowls and boards of sides for everyone to share. Finish with American-style puddings to round off the feast.

Ordering Note for Guests

- The group chooses up to two burgers from the menu.
- Pre-order required: we need an exact tally of how many guests are having each burger.

Example (20 guests):

- Chicken Balmoral — 12 guests
- Heatwave — 8 guests
- One dessert per party — the entire group shares the same pudding.

Burger Lineup & Ingredients

- Uncle Sam Burger (GF) — Beef patty, American cheese, barbecue pulled pork, gherkin slices, crispy fresh leaves, crispy onions, smoky barbecue sauce. (served in basket with French fries)
- Chicken Balmoral Burger (V) — Breaded chicken burger (vegetarian option available), American cheese, Scottish haggis, crispy greens, whisky & cream sauce, brioche bun. (served in basket with French fries)
- The Royal Game Burger (V) — Venison burger (vegetarian option available), melted Brie, Morello cherry chutney, crispy fresh leaves, brioche bun. (served in basket with French fries)
- The Big Melt (V, GF) — Beef or vegetarian patty, Mac & Cheese, gherkin slices, crispy onions, crispy fresh leaves, burger sauce. (served in basket with French fries)
- The Clucky Hen (V, GF) — Breaded chicken burger (vegetarian option available), crispy hash brown, fresh leaves, crispy onions, smoky bourbon barbecue sauce, American cheese, crispy bacon. (served in basket with French fries)
- The Black & Bold — Breaded chicken burger, Stornoway black pudding, crispy hash brown, blue cheese, fresh leaves, sweet chilli sauce. (served in basket with French fries)
- The Frenchy Burger (V, GF) — Beef patty (vegetarian option available), melted blue cheese, caramelised red onion, crispy fresh leaves, crispy bacon. (served in basket with French fries)
- The Heatwave (V, GF) — Beef patty (vegetarian option available), nachos, chilli con carne, guacamole, sour cream, salsa, jalapeños, optional spicy hot sauce, American cheese. (served in basket with French fries)
- The Forager's Burger (V) — Vegetarian patty, crispy fresh leaves, Mac & Cheese, fresh tomato slices, house chutney, crispy onions. (served in basket with French fries)
- The Mango Tango (V, GF) — Naked chicken breast marinated in mango chutney and almonds, American cheese, fresh leaves, tomato slices. (served in basket with French fries)
- The Katsu Crunch (V, GF) — Breaded or naked chicken breast (vegetarian option available), American cheese, Katsu curry sauce, fresh leaves, tomato slices. (served in basket with French fries)
- Angler's Bap — Fish fingers, mushy peas, tartar sauce, tomato sauce, crispy green leaves. (served in basket with French fries)

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Buns, Beers & Burgers Bash - American Feast

Sides & Dips (Served to Share)

- Onion Rings
- Breaded Garlic Mushrooms — served with garlic mayo dip
 - Jalapeño Cheese Bites — served with salsa
 - Mozzarella Sticks — served with salsa dip
 - Crunchy Homemade Coleslaw
- Sticky Ribs — rich, tender ribs with smoky glaze
 - Buttery Corn on the Cob

American-Style Puddings (Choose 1 per party)

- Cookie Dough Skillet (V, GF on request) — Warm, gooey cookie dough served with
Scottish
vanilla ice cream, drizzled with chocolate and caramel sauce.
- Alabama Chocolate Fudge Cake (V, GF on request) — Rich, fudgy chocolate cake served
warm
with a jug of pouring cream or ice cream.
- Waffles with Peanut Butter Ice Cream (V) — Crispy waffles topped with creamy
peanut butter ice
cream and chocolate drizzle.
- Waffles with S'mores Topping (V) — Crispy waffles topped with melted marshmallows,
chocolate drizzle, and crushed biscuits.
- Brownie Sundae with Baileys Irish Cream (V, GF on request) — Warm chocolate
brownie
chunks served with ice cream, whipped cream, chocolate sauce, and a drizzle of Baileys.

• All burgers are hearty, indulgent, and perfect for sharing.

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Departure Morning - The Tormaukin Scottish Breakfast

*A hearty, celebratory breakfast to send your weekend off in style.
Vegetarian alternatives are available.*

Includes

- Locally sourced bacon or vegetarian bacon*
- Locally sourced pork sausages or vegetarian sausages*
 - Scottish haggis or vegetarian haggis*
- Free-range eggs (fried, scrambled, or poached)*
- Black pudding (vegetarian alternative available)*
 - Tattie scone*
 - Sautéed mushrooms*
 - Roasted tomatoes*
 - Baked beans*
- Toast with butter and preserves*

A full, hearty, and celebratory breakfast — perfect for a stag weekend send-off

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Feeling cheeky? Pick and mix whatever extras you like - your stag weekend, your rules!

Optional Extras - Priced per group

The Stag's Antler Grazing Package

A relaxed bar nibbles table set out for easy nibbling alongside drinks.

- Stag & Doe Nibbles + Arrival Beers on Ice*
- Crisps, pretzels, mixed nuts, Bombay mix & dips*
- Chilled beers ready for your group on arrival*

Breakfast Extras

- The Buck-Up — classic Vodka Bloody Mary to kickstart the morning*
- The Buck's Brunch — locally sourced bacon or pork sausage with sautéed mushrooms or fried egg, served in a bag with brown sauce, mustard, or tomato ketchup*

Lunch Extras

Treat your group to a midday feast to keep the energy up for your adventures:

- BBQ Meat Pack — sourced from a local butcher, ready for your group to cook on the barbecue. Served with breads, sides, and sauces for the perfect BBQ experience.*
- Antipasti Grazing Boards — a generous selection of chutneys, cheeses, crackers and fresh bread*
- Packed Lunches for Walks & Outings — portable, hearty, and perfect for roaming the Ochil Hills or riverside*

Late-Night Nibbles

- Midnight Steak Pie Stop — Individual steak pies with ketchup & brown sauce*
- Roll Into the Night — Pork sausage rolls & cheese & onion rolls, served with brown sauce or mustard*
 - Fireside Toast & Tangle — Marshmallows with chocolate sauce*
 - Midnight Sugar Rush — Sweet treats platter (traybakes & cakes)*

Drinks Extras

- Bottled beers or draft beer on tap*

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Additional Information:

- Private, exclusive-use venue
- No guest access to the kitchen
- All food prepared and served by staff
- Kitchen closed and secured after service

*The above 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 - typically **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. Furthermore, every resident and/or guest present is required to opt-in for your chosen menu.

How Ordering Works:

To ensure a smooth 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.