



Sparkle &  
Shine this  
Christmas

AT THE  
TORRANCE



Christmas  
& New Year  
2024



# It's Chrissstmasssss!

Gather your friends and family to celebrate this festive season at The Torrance! We have a fabulous festive calendar of events including:

## **Festive Party Nights**

BOOZÉBRUNCH

## **Christmas Day**

## **Hogmanay Celebrations**

## **Festive Dining**

## **Let The Festivities Begin**

Call 01355 225241 or visit [thetorrancehotel.co.uk](http://thetorrancehotel.co.uk) to book.

# Festive Party Nights!

7pm - 1am

Sparkle this Christmas at one of our Party Nights! 3 course meal with a glass of fizz on arrival. Our DJ will be playing all the best party tunes after dinner!

Friday 6th  
December  
£49.95  
per person

Friday 13th  
December  
£49.95  
per person

Friday 20th  
December  
£49.95  
per person

## January Jingle

Saturday 11th January | 7pm - 1am

Perfect for those looking for a post-Christmas party!

£39.95 per person



## Party Night Menu

### Starters

Roast Red Pepper and Tomato Soup (v, vea, gfa)  
Sour cream

Confit Ham Hough, Picked Carrot and Mustard Terrine (gfa)  
Golden beetroot relish, endive and fine herbs

### Main Courses

Ballotine of Turkey (gfa)  
Wrapped in bacon, apricot & sage stuffing, chipolata, honey glazed roots, rosemary roast potatoes, and a rich turkey jus

Slow Braised Featherblade of Beef (gfa)  
Glazed roots, rosemary roast potatoes, sauce bourguignon - pancetta, red wine, baby onion and button mushroom

Nut Roast, Parsnip and Sage Strudel (v, vea)  
Crisp seeded pastry, onion gravy, truffled savoy cabbage and roast vegetables

### Desserts

Baked Vanilla Cheesecake (v)  
Honeycomb and mulled berry compote

Dark Chocolate Torte (v, vea)  
Raspberry crumb, berry coulis and clotted cream

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available

Sample Menu





# BOOZÉBRUNCH

1pm - 5pm

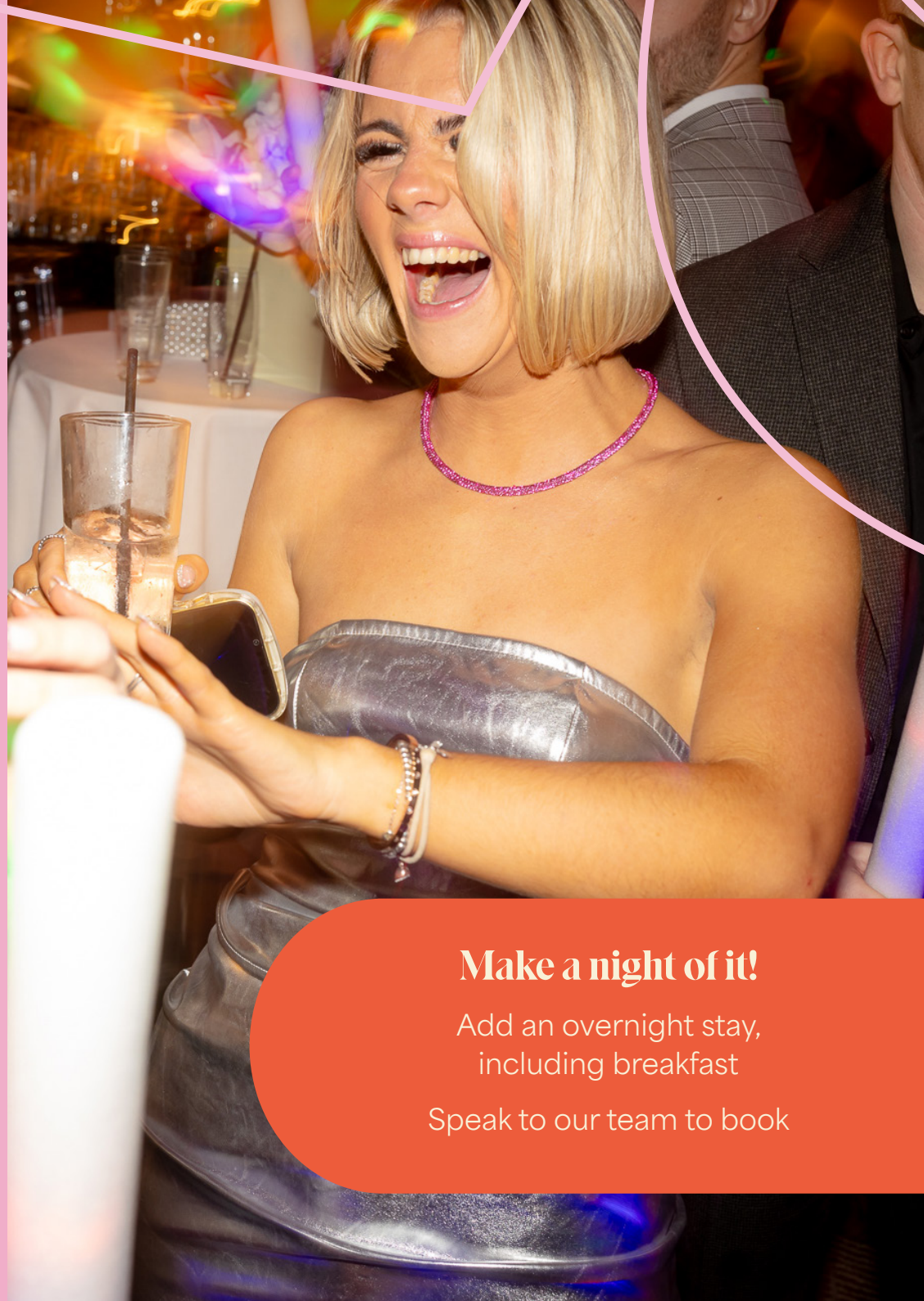
Join us for an epic festive party afternoon with a delicious brunch, cocktails, DJ, live sax and more!

Sunday 8th December | £49 per person

Sunday 15th December | £49 per person

In association with

**DISARONNO**  
VELVET



**Make a night of it!**  
Add an overnight stay, including breakfast  
Speak to our team to book



# Christmas Day

Wednesday 25th December

3 course meal followed by tea, coffee & mince pies. Includes a special visit from Santa and gifts for all the kids!

Adults £84.95 per person

Children £35\* per child

\*Price applies to children 12 years and under

Call to book or visit our website



## Christmas Day Menu

### Starters

**Classic Prawn Cocktail (gfa)**

Baby and king prawns, Marie Rose, lemon crouton, pickled relish and apple salad

**Beetroot Hummus and Marinated Feta (v, vea, gf)**

Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

**Cream of Cauliflower Soup (ve, gfa)**

Caramelised onion crisps and truffle oil

**Slow Cooked Smoked Ham Hough**

Lentil and winter vegetable broth, baby leek and parsley

**Confit Chicken, Apricot & Pancetta Terrine (gfa)**

Tarragon aioli, watercress and roquette and sherry vinaigrette

### Main Courses

**Traditional Roast Turkey (gfa)**

Apricot and sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and rich turkey jus

**Duo of Scotch Beef (gfa)**

Fillet medallion and slow braised shin, rosemary salt roast carrots, rosemary roast potatoes, and sauce bourguignon - pancetta, red wine, caramelised shallot and button mushroom

**Seared Fillet of Sea Trout (gfa)**

Lemon risotto cake, sprouting broccoli, dill oil, lemon and caviar cream

**Celeriac and Wild Mushroom Wellington (v, vea)**

Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots and potatoes and a herb jus

### Desserts

**Baked Vanilla Cheesecake (v)**

Honeycomb and mulled berry compote

**Salted Caramel and Dark Chocolate Torte (v, vea)**

Raspberry crumb, berry coulis and clotted cream

**Glazed Passion Fruit Delice (v)**

Passion fruit coulis and coconut ice cream

**Traditional Christmas Pudding (v)**

Brandy sauce

**Selection of Scottish Artisan Cheese (gfa)**

Mull cheddar, Hebridean blue and Morangie brie, house chutney, celery and Arran oats

Followed by tea, coffee and warm mince pies

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available

Sample Menu

# Hogmanay Celebrations

Tuesday 31st December

## Hogmanay Party

7.30pm - 1am

Celebrate with us in the Torrance Suite with a glass of fizz on arrival, 4 course meal, DJ & piper at the bells.

£69.95 per person\*

\*Over 18s only

## Family Hogmanay Party

7.30pm - 1am

In the Village Suite with a glass of fizz on arrival for the adults, 4 course meal, DJ & piper at the bells.

Adults £69.95 | Children £35\*

\*Price applies to children 12 years and under

## Hogmanay Party in the Bar

8pm - 1am

DJ & piper at the bells

£20 per person\*

\*Over 21s only

## Hogmanay Drinks Packages

Book a private table at our bar party and make it a New Year to remember!

Drinks packages starting from £150.

## Hogmanay Menu

### Starters

**Haggis, Bashed Neeps and Champit Tatties (ve)**  
Whisky and peppercorn cream

**Terrine of Salmon (gfa)**  
Smoked, poached and cured salmon, baby potato, lemon and dill caviar crème fraîche and savoury tuile

**Beetroot Hummus and Marinated Feta (ve, gf)**  
Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

### Intermediate

**Cream of Cauliflower Soup (gfa, v)**  
Toasted almonds and herb oil

### Main Courses

**Ballotine of Chicken with Haggis and Parma Ham**  
Thyme roast carrot, fondant potato, Arran mustard and whisky sauce

**Slow Braised Featherblade of Beef (gfa)**  
With confit cheek croquette, caramelised shallot, rosemary salt roast carrots, and sauce bourguignon - pancetta, red wine and button mushroom

**Seared Fillet of Sea Bass (gfa)**  
Lemon and dill potato cake, sprouting broccoli and a parsley cream

**Celeriac and Wild Mushroom Wellington (vea)**  
Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots, potatoes and herb jus

### Desserts

**Sticky Toffee Pudding (v)**  
Caramel sauce and vanilla ice cream

**Selection of Scottish Artisan Cheese (gfa)**  
Mull cheddar, Hebridean blue and Morangie brie, house chutney, celery and Arran oaties

**Baked Vanilla Cheesecake (v)**  
Honeycomb and mulled berry compote

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available

Sample Menu

# Festive Dining

Sunday 1st December to  
Tuesday 31st December\* in our restaurant

Perfect for festive family get-togethers or celebrating  
the countdown to Christmas with friends or colleagues.  
Enjoy delicious dishes and festive flavours with our  
Festive Celebration Menu.

\*Excludes Christmas Day

[Call to book or visit our website](#)









Scan below to find out  
What's On this festive season.



THE  
**TORRANCE**

135 Main Street, East Kilbride, G74 4LN | 01355 225241  
events@thetorrancehotel.co.uk | thetorrancehotel.co.uk