



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 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

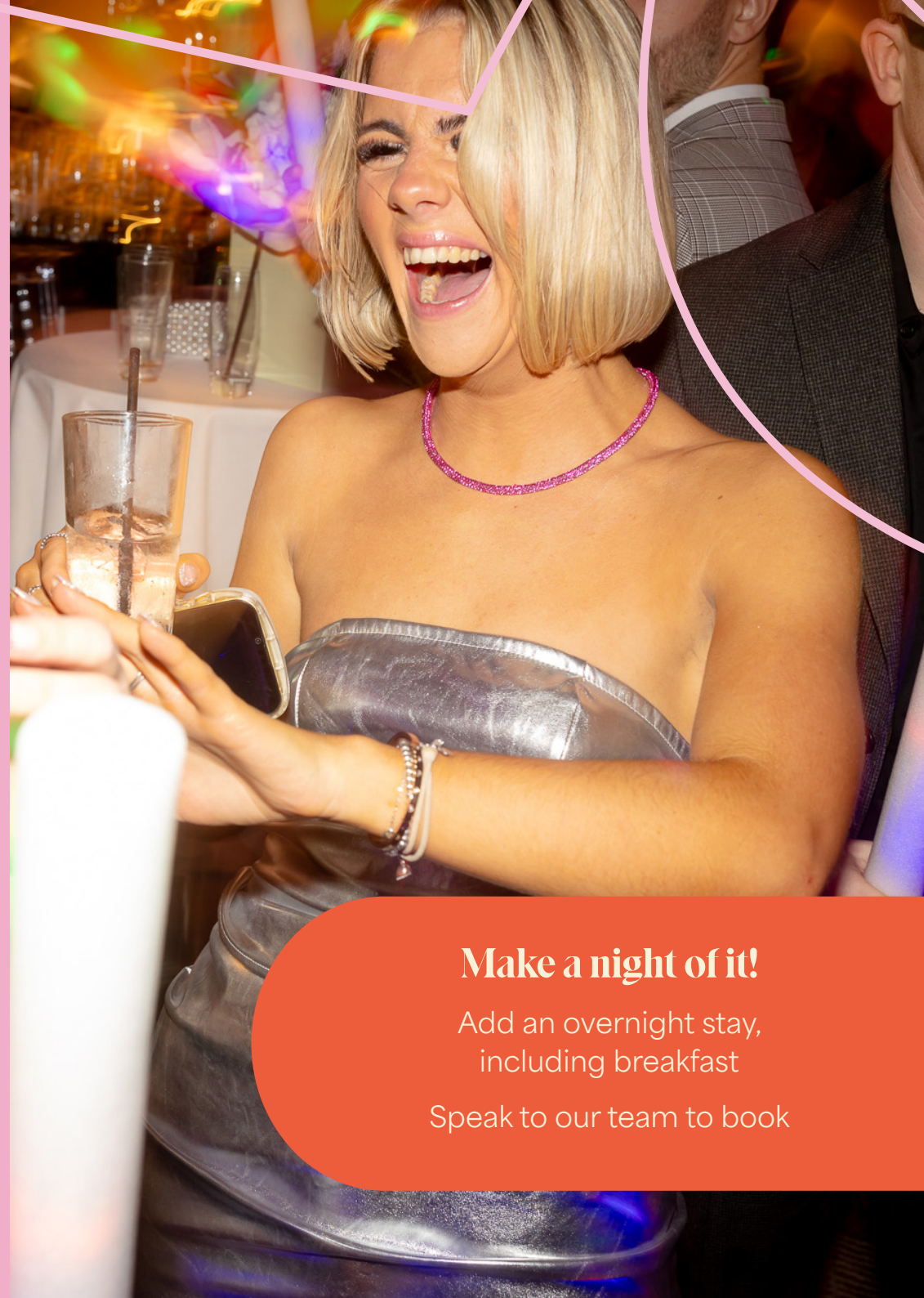
Join us for an epic festive party afternoon
with a delicious brunch, cocktails,
DJ, live sax and more!

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 rocket 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

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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 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

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Sample Menu

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 £175** with **6 tickets included** in each package.



Hogmanay Package 1

Selection of 1 of the following:

Smirnoff Vodka

Gordon's Gin

Gordon's Pink Gin

Captain Morgan White Rum

Captain Morgan Spiced Rum

and

2 jugs of mixer **or** 10 Fever Tree tonics

1 bottle of Prosecco **or** 6 Corona beers

£245



Hogmanay Package 2

Bottle of Lanson Champagne

Selection of 1 of the following:

Chase Vodka

Jack Daniel's

Tanqueray Gin

and

2 jugs of mixer **or** 10 Fever Tree tonics

£295

Hogmanay Cocktail Package

Cocktail sharer for 6

(choose from Pornstar Martini & Espresso Martini)

1 bottle of Da Luca Prosecco

£175

Toast the bells!

Add a bottle of liqueur to your package

£75 each

Choose from:

Dead Man's Fingers Raspberry Rum Cream

Dead Man's Fingers Mango Rum Cream

Jägermeister

Antica Sambuca

Jose Cuervo Tequila Silver

(includes limes & salt!)

Fireball Cinnamon



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