



Sparkle & Shine this Christmas

AT THE
TORRANCE



Christmas
& New Year
2025



It's Chrissstmasssss!

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

Festive Parties

BOOZÉBRUNCH

Christmas Eve

Christmas Day

Hogmanay Celebrations

Festive Dining

Let The Festivities Begin

Call 01355 225241 or visit
thetorrainehotel.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 5th, Saturday 6th & Friday 12th December | £52.95

Saturday 13th & Friday 19th December | £54.95

Festive Fizz Lunch

Saturday 13th December
12.30pm - 4.30pm

Perfect for those who
prefer an early night!

£49.95 per person

January Jingle

Saturday 10th January
7pm - 1am

Perfect for those looking for a
post-Christmas party!

£42.95 per person

Party Night Menu

Starters

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

Confit Ham Hock, Pickled Shallot
& Caper Terrine (gfa)
Golden beetroot relish, endive and fine herbs

Main Courses

Ballotine of Turkey (gfa)
Wrapped in bacon, chestnut & sage stuffing, pigs in blankets, honey-glazed root vegetables,
rosemary roast potatoes and a rich turkey jus

Slow Braised Shin of Beef (gfa)
Honey-glazed root vegetables, rosemary roast potatoes and sauce bourguignon - pancetta,
red wine, baby onion & button mushroom

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

Desserts

Pecan & Cranberry Tart (v)
Crème fraîche and butterscotch sauce

Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise and lemon crumb

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

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

Sunday 7th December
12:30pm - 4:30pm

£49.95 per person



Christmas Eve in our bar!

Join us on Christmas Eve for festive drinks
and a DJ playing all your favourite tunes!

Wednesday 24th December
7pm - 1am

£10 per person



Christmas Day

Thursday 25th December

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

Adults £89.95 per person

Children £36* per child

*Price applies to children 12 years and under

Call to book or visit our website



Christmas Day Menu

Starters

Smoked Salmon & Baby Prawn Cocktail (gfa)
Marie Rose, pickled cucumber, apple salad and lemon crouton

Beetroot Hummus & Marinated Feta (v, vea, gf)
Golden beetroot relish, pickled watermelon & shallot and salad

Parma Ham & Fresh Mozzarella Bruschetta
Balsamic-glazed fig and rocket leaf

Cream of Cauliflower Soup (ve, gfa)
Caramelised onion crisps and truffle oil

Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa)
Golden beetroot relish, endive and fine herbs

Main Courses

Traditional Roast Turkey (gfa)
Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and a rich turkey jus

Duo of Scotch Beef (gfa)
Fillet medallion & slow braised shin, rosemary salt roast carrots, rosemary roast potatoes and sauce bourguignon - pancetta, red wine, caramelised shallot & button mushroom

Seared Fillet of Sea Trout (gfa)
Lemon risotto cake, sprouting broccoli, dill oil and lemon & caviar cream

Celeriac & Wild Mushroom Wellington (v, vea)
Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and a herb jus

Desserts

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berries

Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart (v)
Crème fraîche and butterscotch sauce

Traditional Christmas Pudding (v)
Brandy sauce

Scottish Artisan Cheeses (gfa)
Mull cheddar, Hebridean blue and Clava brie, house chutney, celery and Arran oats

Followed by tea, coffee and warm mince pies

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Sample Menu

Hogmanay Celebrations

Wednesday 31st December

Hogmanay Party

7pm - 2am

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

£72.95 per person*

*Over 18s only

Hogmanay Party in the Bar

8pm - 2am

DJ & piper at the bells.

£20 per person*

*Over 21s only

Hogmanay Menu

Starters

Haggis, Bashed Neeps & Champit Tatties (vea)
Whisky & peppercorn cream

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

Beetroot Hummus & Marinated Feta (v, vea, gf)
Golden beetroot relish, pickled watermelon & shallot and salad

Intermediate

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

Main Courses

Ballotine of Chicken
Stuffed with haggis, wrapped in Parma ham, thyme roasted carrots, fondant potato and Arran mustard & whisky sauce

Slow Braised Shin of Beef (gfa)
Herb & confit garlic potato croquette, caramelised shallot, rosemary salt roasted carrots and sauce bourguignon - pancetta, red wine & button mushrooms

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

Celeriac & Wild Mushroom Wellington (vea)
Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and herb jus

Desserts

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

Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise & lemon crumb

Scottish Artisan Cheeses (gfa)
Mull cheddar, Hebridean blue, Morangie brie, house chutney, celery and Arran oats

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Sample Menu



Hogmanay Drinks Packages

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

We have a range of drinks packages starting from **£195** 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 tonics

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

£275



Hogmanay Package 2

1 bottle of Veuve Clicquot Champagne

Selection of 1 of the following:

Cîroc Vodka
Jack Daniel's
Tanqueray Gin

and

2 jugs of mixer or 10 tonics

£325

Hogmanay Cocktail Package

Cocktail sharer for 6

(choose from Pornstar Martini or Espresso Martini)

and

1 bottle of Da Luca Prosecco

£195

Toast The Bells

Add a bottle of liqueur to your package for

£85

Choose from:

Dead Man's Fingers Raspberry Rum Cream
Jägermeister
Antica Sambuca
Jose Cuervo Tequila Silver
(includes limes & salt!)
Fireball Cinnamon



Festive Dining

Thursday 1st December to
Friday 2nd January* 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 & New Year's 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
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