



ESTD. 1793

THE TORRANCE

Hotel Bar & Restaurant

# PRIVATE DINING MENU



3 COURSE MEAL £24.95

Choose 3 choices from each course

Add chef's choice of canapés on arrival for £4.95  
(3 canapes per person)

Please note that the supplement is applicable to everyone dining.





discover a  
**tasteful showcase**  
of simplistic  
yet unique flavours

Our approach to dining  
is simple...

To offer the best in  
seasonal produce and  
compliment it with our  
flare and technical ability.

We love to use the  
finest of local and  
seasonal produce to  
maximise flavours and  
leave you with a  
memorable taste of  
the Torrance Hotel.



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## STARTERS

**Chef's soup of the day**  
With crusty bread & butter

**Black pudding & chorizo salad**  
Spicy chorizo & Stornoway black pudding tossed  
with mixed leaf & honey mustard dressing

**Grilled goats cheese (v)**  
With herb crouton & micro herbs

**Chicken liver parfait**  
With farmhouse chutney & oatcakes

**Duo of fresh melon (v)**  
Selection of Galia & cantaloupe melon served with  
summer berries & fruit sorbet laced with mint syrup

**Haggis, neeps & tatties**  
Haggis, neeps & tatties encased in crisp filo pastry  
finished with a whisky cream

**Smoked haddock & petit pois risotto**  
Oak smoked haddock cooked with petit pois,  
arborio rice & parmesan

**Prawn & Parma ham parcel**  
Succulent cold water prawns bound in a tomato  
& brandy mayonnaise wrapped in Parma ham served  
with continental leaves

## MAINS

**Chicken Balmoral**  
Chicken supreme stuffed with haggis with a whisky sauce

**Philadelphia chicken**  
Poached chicken stuffed with garlic, chives & cream  
cheese with a green peppercorn cream

**Roast rump of Perthshire lamb**  
(£3 supplement)  
Studded with garlic & herbs complimented with  
a redcurrant & minted jus

**Pan seared striploin of beef**  
Served with Yorkshire pudding & a rich bordelaise sauce

**Pan seared medallions' of beef**  
(£3.95 supplement)  
Topped with oyster mushrooms & claret jus

**Oven roasted loin of pork**  
Complimented with an Arran mustard cream

**Poached Scottish salmon**  
Served with a baby spinach & watercress veloute

**Grilled seabass fillet**  
Accompanied with a citrus & pink peppercorn cream

**Chef's vegetarian choice (v)**  
(Choose from a varied selection)

*All Mains are served with chef's selection  
of vegetables & potato*

## DESSERTS

**Trio of ices**  
Choose from a selection of PORELLI'S ice creams

**Classic cheese selection**  
(£2.95 Supplement)  
Served with celery, grapes, apples & crackers

**Chef's cheesecake of the day**  
Ask staff for details

**Sticky toffee pudding**  
Smothered with toffee sauce

**Profiteroles**  
Filled with fresh vanilla cream and topped  
with chocolate gnache

**Chocolate fudge cake**  
Served with vanilla ice cream

**Apple & cinnamon strudel**  
Accompanied with crème anglais

**Add Tea or Coffee for £1.95**

