

Wedding Menus



At Torr House, we believe every wedding should feel personal, relaxed, and full of genuine warmth.

Our wedding meal packages are designed to give you and your guests a memorable dining experience — beautifully prepared, locally inspired, and tailored to your taste.

PACKAGE 1 – THE CLASSIC (£39.50 PER PERSON)

A timeless three-course menu, perfect for an elegant and relaxed celebration.

- Two courses of your choice, Example;
 - Canapés & Main
 - Starter & Main
 - Main & Dessert
- Tea, coffee station
- Table setup
- Cake stand & knife hire

PACKAGE 2 – THE SIGNATURE (£49.50 PER PERSON)

A little extra indulgence — ideal for couples looking to impress with refined flavours and presentation.

- Three courses of your choice, Example;
 - Canapés, Main & Dessert
 - Starter, Main & Dessert
 - Main & Dessert
- Tea, coffee station
- Table setup
- Cake stand & knife hire

All dietary requirements can be catered to on request.
Bespoke menu available on request.

Wedding Meal - Packages



Continued

PACKAGE 3 – PREMIUM (£59.50 PER PERSON)

Our most indulgent dining experience, combining the best of Scottish produce and attentive service.

- Canapés on arrival (after the ceremony)
- Three courses of your choice, Example;
 - Starter, Main & Dessert
- Tea, coffee station
- Table setup
- Cake stand & knife hire

OPTIONAL EXTRAS

- Evening Buffet – from £14.95 per person (bacon rolls, sliders, fries, etc.)
- Midnight Snack Station – hot chocolate & sweet treats (£6.95 per person)
- Children's Menu – from £14.95 (simplified favourites)
- Dietary Menus – full vegetarian, vegan & allergy-friendly options available
- Cheese Course/station - Selection of local cheeses with chutney and oatcakes
- Evening food cart - £250 and bring in your own evening food supplier. Strictly evening food option only.

MAKE IT YOURS

Every couple is unique — we're delighted to tailor menus and timings to suit your vision, guest list, and budget. Our chef is happy to meet with you for a tasting and menu planning session.

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Bespoke menu available on request.

The Menu Selector



CANAPÉS (PICK THREE)

Haggis Bon Bon's
Honey & Sesame sausages
Chicken Satay Skewers
Crispy Halloumi & Salsa
Wild Mushroom Arancini
Mini Quiches
(other options available on request)

STARTERS (PICK ONE)

Pâté with melba toast & salad
Soup & bread roll
Caprese Salad
Trio of Melon & Parma Ham

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Bespoke menu available on request.

The Menu Selector



Continued

MAIN COURSES (PICK ONE)

Roast sirloin of beef or roast chicken served with all of your favourite sides.

Fillet of Scottish salmon, mash potatoes, green beans, lemon and herb sauce

Roast chicken breast wrapped in parma ham served with mash potato and side of your choice.

Vegetarian & Vegan options available.

DESSERT (PICK ONE)

Eton Mess

Cheesecake (flavour optional)

Hot Chocolate Fudge Brownie & Crolla's Ice Cream

Profiteroles & Hot Chocolate Sauce

All dietary requirements can be catered to on request.

Bespoke menu available on request.