



ROYAL
HOTEL

'Tis the season

2025/26



*Enjoy time well spent with Family & Friends,
full of Christmas Cheer & Joy*

We invite you to get into the Christmas spirit at the Royal Hotel, your home – from – home this festive season. Offering the most fabulous of atmospheres and warmest of welcomes, let us fill your seasonal calendar with a whole host of events and activities – in a way only we know how.

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas Party nights. Enjoy delicious festive dining, cocktails and drinks menus - especially created with seasonal ingredients and festive cheer in mind.

CONTENTS

Festive Fayre Menu	5
Festive Private Dining	6
Festive Ladies Day	9
Festive Family Party	10
Christmas Eve Dining	12
Christmas Day Dining	13
Boxing Day Dining	14
Christmas Accommodation Packages	16
Hogmanay Dining	18
New Year's Day Dining	19
Hogmanay Accommodation Packages	20
Hogmanay Family Dinner Dance	21
RAD Gift Card	22
Festive Terms & Conditions	23



festive fayre menu

Enjoy all your festive favourites specially prepared by our Head Chef, bringing everyone together and making this wonderful time of year extra special. Served within our stunning 1906 Restaurant.

Available from the 1st of December until the 23rd of December

Monday-Thursday | 12-5pm
Sunday | 12-9pm

2 COURSE £22.50 | 3 COURSE £29.50

Friday-Saturday | 12-5pm

2 COURSE £24.50 | 3 COURSE £31.50

(Menu will be individually priced outwith these dates & times)



Starters

Chef's Soup of the Day crusty roll
Smoked Salmon & Prawn Cocktail mixed leaves, marie rose sauce
Chicken Liver Pate orange and pomegranate salad, toasted ciabatta bread, balsamic glaze
Salt & Chilli Pigs in Blankets peppers, onions, cranberry sauce, garlic mayonnaise
Grilled Goat's Cheese V grilled peaches, dressed crisp leaves

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blankets, roast gravy, roast potatoes, winter vegetables
Slow Braised Steak peppercorn sauce, roast potatoes, seasonal vegetables (£2 SUPPLEMENT)
Breast of Chicken with Brie & Cranberry garlic and chive cream, creamed potatoes, winter vegetables
Fillet of Salmon creamy sweet chilli sauce, creamed potatoes, tender stem broccoli
Vegetable Wellington V tomato and basil sauce, fries, crisp salad

Desserts

Sticky Toffee Pudding toffee sauce, vanilla ice cream
Brownie Sundae brownie pieces, crumbled shortbread, toasted hazelnuts, belgian chocolate sauce, vanilla ice cream, whipped cream
Raspberry Cheesecake vanilla whipped cream, fruit compote
Nutella Meringue Nest belgian chocolate sauce, cherry compote, chocolate shavings, ripple ice cream
Duo of Cheddar & Brie biscuits, grapes, red onion chutney



festive private dining

'Tis the season to indulge and enjoy with family or friends, in your own private space. Choose from a range of private dining areas to suit all your needs...

Available from the 1st of December until the 23rd of December

2 COURSE

£27.50

3 COURSE

£34.95

Starters

Traditional Lentil Soup

Cheesy Nachos salsa, sour cream

Chicken Liver Pate balsamic glaze, toasted ciabatta bread, crispy leaves

Smoked Salmon & Prawn Cocktail mixed leaves, marie rose sauce

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blankets, roast gravy

Slow Braised Steak peppercorn sauce

Fillet of Salmon creamy sweet chilli sauce

Vegetable Wellington V tomato and basil sauce

Desserts

Sticky Toffee Pudding toffee sauce, vanilla ice cream

Raspberry Cheesecake vanilla whipped cream, fruit compote

Nutella Meringue Nest belgian chocolate sauce, cherry compote, chocolate shavings, ripple ice cream

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

To Finish

Tea or Coffee with mints



Private Event Room Hire Free of Charge
with Minimum 16 Paying Adults.

For over 51 guests choose 2 Starters, 2 Main Courses
and 2 Desserts from menu.

BOOK NOW

☎ 01290 420822

✉ eventsales@radhotelgroup.com

🌐 royalhotelcumnock.com





SATURDAY 6TH DECEMBER

festive ladies day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by **The Vibe!**

Doors Open at 1pm · Carriages at 8pm

PACKAGE INCLUDES:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Entertainment
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls



18+

Starters

Cheesy Nachos salsa, sour cream

Chicken Liver Pate balsamic glaze, toasted ciabatta bread, crispy leaves

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blankets, roast gravy

Slow Braised Steak peppercorn sauce

Vegetable Wellington V tomato and basil sauce

Duo of Desserts

sticky toffee pudding, butterscotch sauce

raspberry cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

PER PERSON

£39.95

STAY
THE NIGHT

£180

TICKETS & DOUBLE
ROOM FOR 2

SUNDAY 14TH DECEMBER

Festive Family Party

WITH GROTTO & LUNCH

Join us for a joyous celebration as we gather together for our 2 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts that's sure to keep the whole family entertained.

PACKAGE INCLUDES:

- 2 Course Lunch · Childrens Entertainment · Visit from Santa
- Gift for Kids from Santas Elves · GB Soundz DJ & Host

Doors Open at 12.00pm · Carriages at 3.30pm

ADULT & CHILD OVER 2

£29.50

CHILD UNDER 2

£5.00

Mains

Traditional Roast Turkey

apricot and chestnut stuffing, chipolatas, rich pan gravy

Slow Roasted Garlic & Tyme Scented Sirloin of Beef

mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington tomato and basil sauce

KIDS MAINS

Traditional Roast Turkey

apricot and chestnut stuffing, rich jus

Breaded Chicken Tenders fries, tomato sauce

Macaroni Cheese fries

Dessert

Chocolate Brownie vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry Ice Creamcrisp wafer

To Finish

Tea or Coffee with mint



christmas eve dining

Gather with loved ones and let the magic begin as you enjoy an expertly crafted meal by our talented Head Chef. The warm and welcoming atmosphere of our 1906 Restaurant is the ideal setting to relax this Christmas Eve. *Served 12pm - 9pm..*

2 COURSE
£26.95

3 COURSE
£33.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty roll
Haggis & Black Pudding Tower peppercorn cream, crisp vegetables
Seasonal Melon & Fresh Fruits V strawberry sorbet, passionfruit coulis
Crispy Chicken Tempura cajun mayonnaise dip
Breaded Goats Cheese V honey, walnut and pink peppercorn dressing, grape and berries salad
Prawn & Smoked Salmon Ceaser Salad baby gem lettuce, herb croutons, caesar dressing

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blankets, roast gravy, creamed and roast potatoes, seasonal vegetables
Breast of Chicken brie and cranberry, creamed and roast potatoes, seasonal vegetables, chive and garlic cream
Thai Baked Fillet of Salmon sweet chili and soya sauce, creamed and roast potatoes, seasonal vegetables
Braised Beef bacon jus, creamed and roast potatoes, seasonal vegetables
Classic Cheese & Bacon Burger 6oz beef burger, applewood smoked cheddar, burger sauce, fries, toasted bun, coleslaw
Vegetable Wellington V crumbled goats cheese white wine and chive cream, served with fries or potatoes

Desserts

Chef's Cheesecake of the Day vanilla whipped cream
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Raspberry & White Chocolate Profiteroles raspberry ripple ice cream, whipped cream, raspberry coulis
Chocolate Mint Meringue mint flavoured cream, chocolate sauce chocolate shavings
Hot Chocolate Fudge Cake toffee sauce, vanilla ice cream
Strawberry Snowball Mousee shortbread, whipped cream, strawberry compote



christmas day dining

Experience the magic of Christmas Day at the Royal and Indulge in a delicious 4 course meal served with all the seasonal trimmings. *Served 12.30pm - 4.30pm.*

ADULT
£80.00

JUNIOR (8-14)
£40.00

KIDS (2-7)
£22.50

Starters

Cajun Chicken Puff Pastry Vol Au Vent creamy cajun sauce, watercress garnish
Prawn & Crayfish Cocktail Marie Rose cherry tomato and cucumber salad
Melon & Fresh Fruit Platter V mixed berry compote, cherry sorbet
Chilled Goats Cheese & Parma Ham Parcels basil oil, baby leaf salad

Intermediate

Traditional Lentil & Ham Soup

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, roast gravy
Braised Fillet of Beef mushroom and white wine cream
Fillet of Scottish Salmon stuffed with chorizo and mozzarella wrapped in bacon, sriracha and cheese cream sauce
Three Cheese Tart V sundried tomatoes, spicy tomato coulis, roasted vine tomatoes

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Strawberry & Lime Cheesecake chantilly cream, berry compote
Millionaire Chocolate Cup fudge pieces, tablet ice cream
Brie & Cheddar Platter apple compote, grapes, biscuit selection

To Finish

Tea or Coffee with mince pies



Boxing day dining

When leftovers just won't cut it... do Christmas Day all over again at The Royal Hotel. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming 1906 Restaurant. Served 12pm - 6pm.



2 COURSE
£26.95

3 COURSE
£33.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty roll
Tower of Haggis & Black Pudding peppercorn cream
Smoked Chicken Caesar Salad garlic croutons, mixed leaves, cherry tomatoes, caesar dressing
Cajun Chicken Puff Pastry Baskets mixed leaves
Prawn & Crayfish Coupe spicy marie rose
Melon & Fruit Platter V fruit coulis, refreshing sorbet

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, roast gravy, creamed and roast potatoes, seasonal vegetables
Braised Steak selection of potatoes and vegetables, mushroom and thyme sauce
Breast of Chicken Topped with Brie & Cranberry garlic and chive cream, creamed potatoes, steamed greens
Spanish Chorizo Salmon salsa rojo, basmati rice
Beef Steak Burger smoked cheddar, bacon, gherkin and red onion mayonnaise, coleslaw, fries, toasted bun
Sriracha and Sweet Chilli Penne Pasta V sundried tomato, peppers, onions, garlic bread

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chef's Cheesecake of the Day whipped cream, fruit garnish
Festive Coupe crushed meringue, marshmallows, snowball, raspberry ripple ice cream
Millionaire Chocolate Fudge Cake toffee and chocolate sauce, digestive crumb, fudge pieces, vanilla ice cream
Biscoff Waffles Tower crushed lotus crumb, biscoff sauce, white chocolate ice cream
Brie & Cheddar Platter chutney, biscuit selection



christmas accommodation packages



As a special treat for you and your loved ones, why not enjoy a well-deserved and indulgent festive break?

Savour our delicious Christmas dining menus, tasty treats and seasonal tipples before retreating to your luxurious, cosy accommodation.

2 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 26TH DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM

£360

2 NIGHT BREAK

ARRIVING ON CHRISTMAS DAY
25TH - 27TH DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£360

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

- Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£475

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.



hogmanay dining

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2025. Served 12pm - 9pm.

2 COURSE
£26.95

3 COURSE
£33.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty roll
Classic Prawn Cocktail succulent prawns, marie rose sauce, baby gem lettuce
Crispy Chicken Tempura sweet chilli dip
Haggis & Black Pudding Tower peppercorn cream, crispy leeks
Bang Bang Cauliflower V panko crumb, sweet chilli and sriracha sauce, sesame seeds
Chicken Liver Pate red onion marmalade, toasted garlic ciabatta

Mains

Slow Braised Steak peppercorn sauce, creamed and roast potatoes, seasonal vegetables
Battered Haddock fries, garden peas, tartar sauce
Cajun Chicken Penne Pasta toasted garlic bread
Traditional Steak Pie puff pastry, creamed potatoes, seasonal vegetables
Shredded Vegetables Sweet Chilli Stirfry V braised rice
Cajun Chicken Burger chipotle mayo, toasted bun, fries, coleslaw

Desserts

Chef's Cheesecake of the Day chantilly cream, fruit garnish
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chocolate Fudge Cake fudge pieces, white chocolate shards, toffee sauce, vanilla ice cream
Cream Filled Profiterole Coupe vanilla ice cream, white chocolate sauce
Winter Berry Meringue raspberry ripple ice cream
Brie & Cheddar Platter chutney, biscuit selection



new year's day dining

Welcome the first day of the New Year in style with a delectable dining experience that sets the tone for the year ahead. Relax and unwind as you choose from a varied menu selection which truly offers something for everyone. Served 12pm - 6pm.

2 COURSE
£31.50

3 COURSE
£37.95

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty roll
Atlantic Prawns & Seasonal Melon marie rose sauce
Breaded Garlic Mushrooms V garlic mayo dip
Tower of Haggis & Black Pudding peppercorn cream
Cajun Chicken Tempura sweet chilli dip
Chicken Liver Pate garlic bread, red onion marmalade

Mains

Slow Braised Steak pan gravy, creamed potatoes, seasonal vegetables
Breast of Chicken Topped with Bacon & Smoked Cheddar Cheese chipotle cream sauce, creamed potatoes, market vegetables
Oven Baked Salmon sweet chilli and garlic butter, creamed potatoes, seasonal vegetables
Steak Pie puff pastry lid, fries, market vegetables
Shredded Vegetables Stirfry V teriyaki noodles
Lightly Battered Haddock fries, mushy peas, tartar sauce

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Winter Berry Meringue raspberry ripple ice cream
Chef's Cheesecake of the Day chantilly cream, fresh fruit
Cream Filled Profiteroles white chocolate sauce
Hot Chocolate Fudge Cake vanilla whipped cream, raspberry ripple ice cream
Brie & Cheddar Platter chutney, biscuit selection



OVERNIGHT BREAKS

hogmanay packages

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

- Hogmanay Family Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on New Year's Day

FROM
£235
BASED ON 2 PEOPLE SHARING

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Family Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM
£360
BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.

hogmanay family dinner dance

Celebrate your New Year in style at our spectacular Hogmanay Family Dinner Dance.

Indulge in bubbles, a 3 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2026 with a bang!

Doors Open at 6.30pm
Food Served from 7.00pm
Carriages at 1.30am

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 3 Course Dinner
- Children's Entertainer until **9pm**
- Live Entertainment from **Devotion DJ**
- Piper at the Bells
- Photobooth with Complimentary Prints

£55.00

PER PERSON

£35.00

UNDER 14'S | UNDER 2 FOC



Starters

Red Lentil & Winter Vegetable Soup
Melon Platter V honeydew and watermelon, fresh berries, refreshing sorbet, orange coulis

Mains

Slow Braised Steak bacon, red wine and shallot jus
Breast of Chicken Wrapped in Bacon mushroom cream
Vegetable Wellington V spicy tomato coulis

Dessert

Raspberry Eton Mess Cheesecake chantilly cream
Chocolate Brownie vanilla ice cream, caramel sauce

To Finish

Tea or Coffee with tablet and shortbread

BOOK NOW

☎ 01290 420 822

✉ eventsales@radhotelgroup.com

🌐 royalhotelcumnock.com

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including Lochside's magnificent Lodges and Spa, what more could they ask for?

Treat someone to an indulgent Dining Experience, Afternoon Tea, Overnight Stay, Spa Day or Tribute Night Party!

RADHOTELGROUP.COM

FESTIVE 2025/26 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night or Christmas Event booking, no later than 14 days after your initial provisional booking.
2. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
3. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of Event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2025.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2025.
6. Final balances for all other Festive Events within the brochure are due 1 month prior to event.
7. Deposit payments are non-refundable or transferable.
8. Any cancellations after date of final balance due full payment will be retained.
9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
10. Upon payment of your deposit, you are adhering to our terms and conditions.
11. Photographs and/or video may be taken throughout December and at many of our Christmas Events. On booking your dining experience or Event you grant us The RAD Hotel Group full rights to the use of these images.



1 GLAISNOCK ST, CUMNOCK, AYRSHIRE, KA18 1BP
01290 420822 • ROYALHOTELCUMNOCK.COM