



SEAMILL HYDRO
HOTEL

'Tis the Season

2026/27





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

Set by snow-capped peaks, a glittering seaside and topped with a sprinkle of seasonal sparkle - there is nowhere more magical than Seamill Hydro at Christmas time!

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

Perhaps, you're looking for a more relaxing getaway, however you choose to experience the festive season, all you have to do is sit back, relax and let Seamill Hydro take care of the rest.

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Experience a true winter wonderland at Seamill's popular Christmas Markets. Hosting a variety of hand-selected suppliers, enjoy a truly unique festive shopping experience in the Firth Pavillion.

From handmade candles, bespoke jewellery, accessories, textiles, perfume, confectionary and lots more!

**FREE
ENTRY**

As one of Ayrshire's largest festive markets, you don't want to miss out! Come along and find some beautiful gifts from 11am-5pm.

Christmas Party Nights



Let the festivities begin! Kick start your holiday season in style with friends, family or colleagues at one of our fabulous Christmas Party Nights. An indulgent evening of eating, drinking and dancing awaits.

Package Includes:

Prosecco on Arrival · 3 Course Meal · Photobooth with Complimentary Prints
Festive Props · Live Music · Host by Devotion DJ

Doors Open at 6.30pm · Food Served from 7pm · Carriages at 1am

FRI 4TH DECEMBER
BIG PAPAS | £65.00

SAT 5TH DECEMBER
ABBEY ROAD | £65.00

FRI 11TH DECEMBER
ABBEY ROAD | £65.00

SAT 12TH DECEMBER
BIG PAPAS | £65.00

FRI 18TH DECEMBER
BIG PAPAS | £65.00

SAT 19TH DECEMBER
VELVET NOIR | £65.00

BOOK NOW ☎ 01294 822 217 ✉ eventsales@radhotelgroup.com 🌐 seamillhydro.co.uk

18+



Christmas Party Night Menu

Starters

Lentil & Vegetable Soup
Prawn Marie Rose sliced seasonal melon, crisp salad
Ham Hough Terrine hydro piccalilli, arran oaties

Mains

Traditional Roast Turkey apricot and chestnut stuffing, chipolatas, rich pan gravy
Slow Braised Feather Blade of Scotch Beef mixed peppercorn and brandy cream sauce
Shredded Vegetable Wellington V tomato and basil sauce

Dessert

Duo of Desserts sticky toffee pudding, butterscotch sauce and
raspberry ripple cheesecake, whipped cream

To Finish

Tea or Coffee with mints

Stay The Night

**Don't worry about getting home, you only have
to make it to your bedroom!**

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

TICKET &
SINGLE ROOM FROM

£250

TICKETS &
DOUBLE ROOM FROM

£320

TICKETS &
TRIPLE ROOM FROM

£415

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 Tides Restaurant

Available from the 1st of December until the 30th of December, excludes 24th-26th.

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

2 COURSE £29.00 | 3 COURSE £37.00

Friday-Saturday | 12-5pm

2 COURSE £30.00 | 3 COURSE £38.00

Starters

- Homemade Soup of the Day** fresh bread roll
- Haggis Bon Bons** peppercorn cream, root vegetable crisps
- Creamy Garlic Mushrooms V** toasted garlic bread
- Chicken Liver & Brandy Parfait** tomato chutney, oatcakes, crisp leaves
- Duo of Melon & Seasonal Fruits V** passionfruit syrup, raspberry sorbet

Mains

- Traditional Roast Turkey** apricot and chestnut stuffing, chipolatas, rich pan gravy, roast potatoes, seasonal vegetables
- Slow Braised Feather Blade of Scotch Beef** (£3 SUPPLEMENT) haggis, peppercorn cream, creamed potatoes, vegetables
- Breast of Chicken Topped with Brie & Cranberry** garlic and spring onion, market vegetables and potatoes
- Fillet of Salmon** white wine and cheddar glaze, market vegetables and potatoes
- Shredded Vegetable Wellington V** tomato and basil sauce, market vegetables and potatoes

Desserts

- Chef's Cheesecake of the Day** chantilly cream, fruit garnish
- Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream
- Winter Berry Pavlova** chantilly cream, raspberry ripple ice cream
- Traditional Christmas Pudding** brandy sauce
- Vanilla Crème Brulee** buttered shortbread



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



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 30th of December, excludes 24th-26th.

Starters

Lentil & Vegetable Soup

Prawn Marie Rose sliced seasonal melon, crisp salad

Ham Hough Terrine hydro piccalilli, arran oaties

Creamy Garlic Mushrooms V toasted garlic bread

Mains

Traditional Roast Turkey apricot and chestnut stuffing, chipolatas, rich pan gravy

Slow Braised Feather Blade of Scotch Beef mixed peppercorn and brandy cream sauce

Fillet of Salmon white wine and cheddar glaze

Shredded Vegetable Wellington V tomato and basil sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Winter Berry Pavlova chantilly cream, raspberry ripple ice cream

Raspberry Ripple Cheesecake toffee sauce, chantilly cream

Apple Crumble Tart warm vanilla custard

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

☎ 01294 822 217

✉ eventsales@radhotelgroup.com

🌐 seamillhydro.co.uk

2 COURSE

£37.95

3 COURSE

£46.50



Festive *Afternoon Tea*

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.

Sandwich Selection

Turkey with Cranberry Relish

Free Range Egg and Chive Mayonnaise

Dunlop Cheddar, herb Cream Cheese, Tomato

Savoury

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Hog Roast Sausage Roll

Festive Yorkshire Pudding

Brie and Cranberry Quiche, Fine Herbs

Sweet Delights

Selection of Mini Patisserie and Sweet Treats

Warm Plain and Fruit scones with Clotted Cream and Preserves

A pot of specialty Tea or filter Coffee

FOR 2 PEOPLE SHARING

£54.95

Available throughout December 2.30pm - 4.45pm

Excluding 24th, 25th, 26th and 31st





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 by the fire before retreating to your luxurious, cosy accommodation.

2 Night Break

ARRIVING ON CHRISTMAS EVE 24TH DECEMBER

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

£749
BASED ON 2 SHARING

£150
PER CHILD (2-16)

3 Night Break

ARRIVING ON CHRISTMAS EVE 24TH DECEMBER

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

£899
BASED ON 2 SHARING

£200
PER CHILD (2-16)

All packages based on 2 People Sharing. £50pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2026. Minimum 2 nights stay.



SUNDAY 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 **Ultimate Dancing Queens!**

PACKAGE INCLUDES:

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



Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8pm

Starters

Prawn Marie Rose sliced seasonal melon, crisp salad
Ham Hough Terrine hydro piccalilli, arran oaties

Mains

Traditional Roast Turkey apricot and chestnut stuffing,
chipolatas, rich pan gravy
Slow Braised Feather Blade of Scotch Beef mixed peppercorn
and brandy cream sauce
Shredded Vegetable Wellington V tomato and basil sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce and
raspberry ripple cheesecake, whipped cream

To Finish

Tea or Coffee with mints

18+

PER PERSON
£59.95

SUNDAY 20TH DECEMBER

Festive Family 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 · Children's Entertainment · Visit from Santa
- Gift for Kids from Santa's Elves · Devotion DJ & Host

Doors Open at 12pm · Food Served from 12.30pm · Carriages at 4pm

ADULT & CHILD OVER 2

£35.00

CHILD UNDER 2

£5.00

Adult Mains

Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy

Slow Braised Feather Blade of Scotch 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

Desserts

Chocolate Tart
vanilla ice cream, chocolate sauce

Trio of Ice Cream
crisp wafer

To Finish

Tea or Coffee with mints



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 Tides Restaurant is the ideal setting to relax this Christmas Eve.

Served 12-9pm.

Starters

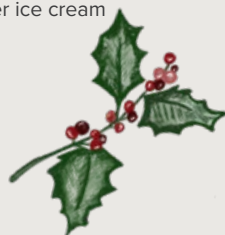
- Lentil & Butternut Squash Soup** fresh crusty bread
- Trio of Melon Parisienne** orange and basil soup, champagne sorbet, lemon verbena
- Cullen Skink** traditional smoked haddock soup with leek, potato, cream, smoked bacon
- Panko Breaded Ballochmyle Brie** candied walnut crumb, borettane onions, chicory salad, maple syrup dressing
- Salt & Chilli Spiced Chicken Tempura** carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise
- Ham Hough Terrine** hydro piccalilli, soft boiled egg, warm salad of haricot blanc parsley and shallot

Mains

- Traditional Roast Turkey** apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, chantenay carrots, garlic and thyme roast potatoes, cranberry sauce
- Slow Braised Shin of Beef** carrot, cauliflower, crispy cheek, pomme puree, caramelised shallot, bordelaise sauce
- Pan Seared Fillet of Salmon** crushed potato, charred leek, sweet and sour beet puree, caper and parsley relish
- Breast of Chicken Filled with Local Haggis & wrapped in Ayrshire Bacon** clapshot, savoy cabbage, braised beer onion, black pepper and cognac cream
- Gratin of Oak Smoked Haddock** glazed with mature arran cheddar, creamed potatoes, bacon lardons, buttered greens
- Creamy Braised Leek & Chestnut Wellington V** roasted root vegetables, truffle roasted potatoes

Desserts

- Hydro Sticky Toffee Pudding** caramel sauce, vanilla bean ice cream
- Dark Chocolate Marquise** caramelised banana, salted popcorn, peanut butter ice cream
- Passionfruit Cheesecake** fresh fruit, mango puree
- Cranachan Pavlova** raspberry sauce, raspberry ripple ice cream
- Spiced Apple Crumble Tart** stem ginger anglaise, vanilla ice cream
- Selection of Scottish Cheese** onion and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties



2 COURSE
£34.95

3 COURSE
£43.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

TIDES RESTAURANT

Christmas Day *Dining*

Experience the magic of Christmas Day at Seamill Hydro and Indulge in a delicious 4 course meal served with all the seasonal trimmings in our Tides Restaurant.

Served 12.30pm-4.30pm.

Starters

- Smoked Scottish Salmon** local brown crab cake, cured cucumber, preserved lemon chutney, pea shoots, herb oil
- Chicken Liver Parfait** date puree, crispy shallots, bitter seville orange and grand marnier gel, chicory and endive
- Trio of Melon Parisienne V** orange and basil soup, champagne sorbet, lemon verbena
- Ayrshire Ham Hough Terrine** hydro piccalilli, arran oaties, chicory salad, maple syrup dressings

Intermediate

- Cream of Potato & Leek Soup V** chives, truffle oil

Mains

- Traditional Roast Turkey** apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, root vegetables, garlic and thyme roast potatoes, cranberry sauce
- Medallion of Beef with a Mushroom Duxelles** rich pan gravy, buttered spinach, asparagus, glazed carrot, dauphinoise potato
- Grilled Fillets of Seabass** seared king scallop, garlic and rosemary butter, parmentier potatoes, parma ham crisp
- Wild Mushroom & Pea Risotto V** vegan parmesan, rocket, pickled shallots

Desserts

- Hydro Sticky Toffee Pudding** salted caramel sauce, honeycomb ice cream
- Ferrero Roche Cheesecake** whipped cream, white chocolate shards
- Mixed Berry Pavlova** berry compote, raspberry ripple ice cream
- Selection of Scottish Cheeses** strathdone blue, ballochmyle brie, smoked dunlop, isle of mull cheddar, damson jelly, apple, celery, grapes, arran oaties

To Finish

- Tea or Coffee** with mince pies

ADULT
£125.00

JUNIOR (8-14)
£60.00

KIDS (2-7)
£30.00



FIRTH PAVILLION

Christmas Day *Dining*

Celebrate Christmas Day with all your family as we serve a “family style” feast, featuring all your festive favourites. You’ll be spoiled for choice with our 4 course meal served within the Firth Pavillion.

Served at 12.30pm or 4.30pm.

ADULT
£99.95

JUNIOR (8-14)
£49.50

KIDS (2-7)
£29.50

Minimum of 4 People Per Table

Glass of Prosecco on Arrival

Starters

Chicken Liver Parfait | Ayrshire Ham Hough Terrine | Antipasto Meats | Smoked Salmon Prawn-Marie Rose | Sliced Melon | Selection of Breads | Mixed Salad | Tomato Chutney

Intermediate

Lentil & Vegetable Soup

Mains

Meat Platter (per person) two slices of turkey, one slice of ham, one slice of roast beef
Trimming Platter yorkshire pudding, pigs in blankets, apricot and chestnut stuffing
Vegetable Platter roast potatoes, potato croquettes, honey roasted carrots, brussel sprouts, cauliflower cheese, braised red cabbage
Extras lashings of gravy, cranberry sauce

Grand Dessert

Sticky Toffee Pudding | Lemon Meringue Cheesecake | Christmas Trifle | Chocolate Dipped Strawberry

To Finish

Tea or Coffee with tablet



*Minimum Table of 4

Boxing Day *Dining*

When leftovers just won't cut it... do Christmas Day all over again. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Tides Restaurant.

Served 12pm - 7pm.

2 COURSE
£34.95

3 COURSE
£43.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Starters

Cream of Potato & Leek Soup chives, truffle oil
Black Pepper Crumbed Local Haggis, Turnip & Smoked Ham Velouté arran mustard pomme puree
Whipped Truffle Honey Mousse roasted beets, sourdough croutons, watercress, green apple and basil oil
Smoked Scottish Salmon local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil
Chicken Liver Parfait date puree, crispy shallots, bitter seville orange and grand marnier gel, chicory and endive
Trio of Melon Parisienne orange and basil soup, champagne sorbet

Mains

Traditional Roast Turkey apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, chantenay carrots, garlic and thyme roast potatoes, cranberry sauce
Braised Steak & Sausage Pie butter puff pastry, roast carrot, buttered greens, creamed potatoes
Pan Seared Fillet of Salmon spinach, cauliflower puree, mussel, roast cauliflower, leek croquette
Poached Breast of Chicken red cabbage choucroute, butternut purée, haggis bon bon, sprouting broccoli
Ayrshire Ham Glazed hot honey and thyme, parsley potatoes, buttered local greens, fried capers, tarragon emulsion
Red Wine & Thyme Jus Wild Mushroom & Pea Risotto vegan parmesan, rocket and pickled shallot

Desserts

Hydro Sticky Toffee Pudding salted caramel sauce, honeycomb ice cream
Ferrero Roche Cheesecake whipped cream, white chocolate shards
Mixed Berry Pavlova berry compote, raspberry ripple ice cream
Mint Chocolate Sundae chocolate cremes, dark chocolate sauce, mint choc chip ice cream
Apple Parfait toffee sauce, apple sorbet, cinnamon doughnut
Mull Cheddar spelt wafer, truffle honey, grapes



Hogmanay Family Escape

2 DAY FAMILY
OVERNIGHT PACKAGE

As a special treat for you and the full family, why not plan a fun filled Hogmanay 2 day Family Escape. Enjoy everything from our spectacular Hogmanay Dinner Dance, Afternoon Tea Quiz and Kids Entertainers to our Family Dinner with Live Entertainment on the 1st of January.

£779

BASED ON 2 SHARING

£235

PER CHILD (2-16)

THURSDAY 31ST DECEMBER

Hogmanay

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

Glass of Bubbly & Canapes on Arrival | 5 Course Meal

Live Music from Rumour Has It | Devotion DJ & Host | Children's Entertainment

"Nip" at the Bells (Arran Malt or Arran Gold) | Piper at the Bells | Stovies | Late Night Karaoke

FRIDAY 1ST JANUARY

New Year's Day

Celebrate New Year's Day with fun filled activities for all

· Afternoon Tea & Quiz with Devotion DJ · Children's Entertainment 1pm - 3pm

· 3 Course Family Dinner Party at Night · Devotion DJ Host & Singer

Hogmanay Menu

Starter

Assiette of Smoked Duck, Parma Ham & Salami plum jam, highland oaties

Intermediate

Cream of Potato & Leek Soup chives, truffle oil

Mains

Medallion of Beef with a Mushroom Duxelles rich pan gravy

Poached Fillet of Salmon saffron and chive cream sauce

Cauliflower & Chestnut Wellington V onion gravy

Dessert

Grand Dessert hydro sticky toffee pudding, salted caramel sauce, cranachan pavlova, raspberry sauce, passionfruit cheesecake

To Finish

Duo of Scottish Cheeses ballochmyle brie, isle of mull cheddar, onion and beetroot chutney, apple, celery, grapes, biscuits

Tea or Coffee with tablet and shortbread

New Year's Day Menu

Starters

Hydro Lentil Soup

Prawn marie Rose smoked salmon, crisp salad

Duo of Melon & Seasonal Fruits V passionfruit syrup, raspberry sorbet

Mains

Braised Steak & Sausage Pie butter puff pastry

Breast of Chicken Filled with Haggis wrapped in Bacon mixed peppercorn and brandy cream sauce

Vine Tomato & Provencal Vegetables Risotto V pickled red onion and rocket salad

Desserts

Rich Chocolate Tart vanilla ice cream, chocolate sauce

Raspberry Ripple Cheesecake berry compote, vanilla cream

Mull Cheddar spelt wafer, truffle honey, grapes

To Finish

Tea or Coffee with mints

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 2027.

Served 12pm - 9pm.

Starters

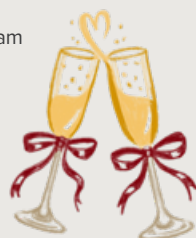
- Hydro Scotch Broth** bread roll
- Cullen Skink** traditional smoked haddock soup with potato and Ayrshire bacon
- Panko Breaded Ballochmyle Brie** candied walnut crumb, borettane onions, chicory salad, maple syrup dressing
- Salt & Chilli Spiced Chicken Tempura** carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise
- Ham Hough Terrine** hydro piccalilli, soft boiled egg, warm salad of haricot blanc parsley and shallot
- Trio of Melon Parisienne V** orange and Basil soup, champagne sorbet, lemon verbena

Mains

- Slow Braised Shin of Beef** carrot, cauliflower, crispy cheek, pomme puree, caramelised shallot, bordelaise sauce
- Ayrshire Ham Glazed** hot honey and thyme, parsley potatoes, buttered local greens, fried capers, tarragon emulsion
- Pan Seared Fillet of Salmon** crushed potato, charred leek, sweet and sour beet puree, caper and parsley relish
- Breast of Chicken Filled with Local Haggis & wrapped in Ayrshire Bacon** clapshot, savoy cabbage, braised beer onion, black pepper and cognac cream
- Gratin of Oak Smoked Haddock** glazed with mature arran cheddar, creamed potatoes, bacon lardons, buttered greens
- Creamy Braised Leek & Chestnut Wellington V** roasted root vegetables, truffle roasted potatoes

Desserts

- Hydro Sticky Toffee Pudding** caramel sauce, vanilla bean ice cream
- Dark Chocolate Marquise** caramelised banana, salted popcorn, peanut butter ice cream
- Passionfruit Cheesecake** fresh fruit, mango puree
- Cranachan Pavlova** raspberry sauce, raspberry ripple ice cream
- Spiced Apple Crumble Tart** stem ginger anglaise, vanilla ice cream
- Selection of Scottish Cheese** onion and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties



2 COURSE
£34.95

3 COURSE
£43.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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.

Starters

- Smoked Ham Hough Broth** bread roll
- Whipped Goats Cheese Mousse V** beetroot gel, apple and endive salad, toasted sourdough
- Trio of Hot Smoked Salmon, Prawn Marie Rose & Crispy Fried Crab Cake** caviar potato salad, gem lettuce, brown bread, lemon
- Black Pudding & Haggis Bon Bons** truffle mash, crispy bacon lardons, arran mustard cream
- Smoked Salmon & Prawn Marie Rose** crisp salad leave, peashoots
- Gratin of Garlic Mushrooms V** warm flatbread, chives

Mains

- Braised Steak & Sausage Pie** butter puff pastry, roast carrot, buttered greens, creamed potatoes
- Slow Roasted Sirloin of Beef** bourguignon style jus with button mushroom lardons and shallot, honey roasted roots, dauphinoise potato
- Pan Seared Fillet of Salmon** spinach, cauliflower puree, mussel, roast cauliflower, leek croquette
- Poached Breast of Chicken** red cabbage choucroute, butternut purée, haggis bon bon, sprouting broccoli
- Ayrshire Ham Glazed** hot honey and thyme, parsley potatoes, buttered local greens, fried capers, tarragon emulsion
- Red Wine & Thyme Jus Wild Mushroom & Pea Risotto** vegan parmesan, rocket and pickled shallot

Desserts

- Hydro Sticky Toffee Pudding** caramel sauce, vanilla bean ice cream
- Tropical Fruit Cheesecake** fresh fruit, mango puree
- Cranachan Pavlova** raspberry sauce, raspberry ripple ice cream
- Mint Chocolate Sundae** chocolate cremes, dark chocolate sauce, mint choc chip ice cream
- Apple Parfait** toffee sauce, apple sorbet, cinnamon doughnuts
- Mull Cheddar** spelt wafer, truffle honey, grape



2 COURSE
£39.50

3 COURSE
£47.95

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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 Seamill's magnificent leisure facilities, 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 2026/27 - 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 £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
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.



SEAMILL HYDRO
HOTEL

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