



2018

LET THE FESTIVITIES BEGIN

*Enjoy a unique experience at The Lochside
this Christmas and New year*



LOCHSIDE

HOTEL • LODGES • SPA

CHRISTMAS PARTY NIGHTS

18+

SAT 8TH
DECEMBER

FRI 14TH
DECEMBER

SAT 15TH
DECEMBER

SAT 22ND
DECEMBER

BOOK YOUR NIGHT BEFORE IT'S TOO LATE

*Enjoy a 3 Course Meal then dance the night
away to **Highway**.*

£35_{pp}

DOORS OPEN AT 6.30PM
CARRIAGES AT 1AM
01290 333000



PARTY NIGHT MENU

3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

CREAM OF TOMATO AND BASIL SOUP

MELON AND PRAWN PLATTER

lime marie rose

CAJUN CHICKEN PUFF PASTRY CROUSTADE

seasonal leaves

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TRADITIONAL ROAST TURKEY

chipolatas, apricot and herb stuffing with a natural jus

SLOW BRAISED BEEF

mushroom and tarragon jus

VEGETABLE EN CROUTE

spaghetti courgettes and leek cream sauce

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STICKY TOFFEE CHRISTMAS PUDDING

toffee sauce and honeycomb ice cream

CHOCOLATE AND ORANGE TART

chantilly cream and mandarin dust

TRIO OF CHEESES

apple and cinnamon compote, biscuits and grapes



ACCOMMODATION

*From £105pp based on two sharing
single room from £65*

FESTIVE FAYRE

2 COURSE £15.95 OR 3 COURSE £19.95

FINISHES ON CHRISTMAS EVE

Served Monday - Saturday - 12-5pm & Sunday - 12-9pm

STARTER

CHEFS SOUP OF THE DAY *crusty roll*

MELON AND STRAWBERRY PLATTER *raspberry yoghurt ice*

CHICKEN LIVER PATE *mango salsa and mini oatcakes*

PANKO CRUMBED CHICKEN *oriental spices and cajun mayonnaise*

TEMPURA GOATS CHEESE *red onion chutney and a balsamic glaze*

SPICY BEEF AND TOMATO MEATBALLS *toasted focaccia bread*

MAIN

ROAST AYRSHIRE TURKEY COATED IN A NATURAL JUS *apricot and herb stuffing*

BREAST OF CHICKEN WITH HAGGIS, *neeps and tatties, pepper gravy*

BRAISED 6OZ SIRLOIN STEAK (£3.00 SUPPLEMENT) *diane sauce*

BAKED FILLET OF CAJUN SALMON *coriander rice in a mild curry cream*

PAUPIETTES OF BEEF STUFFED WITH BLACK PUDDING *chasseur sauce*

BROCCOLI, RED ONION AND BRIE TAGLIATELLE *garlic cream sauce*

DESSERT

CHEF'S CHEESECAKE OF THE DAY *whipped cream*

STICKY TOFFEE CHRISTMAS PUDDING *warm caramel sauce, vanilla ice cream*

SANTA SUNDAE

*vanilla and strawberry ice cream, raspberry sauce, snowball pieces,
marshmallows and chantilly cream*

BANOFFEE PAVLOVA *tablet ice cream, chocolate shavings*

APPLE CRUMBLE *warm anglaise, cinnamon ice cream*

CHOCOLATE FUDGE BROWNIE COUPE *toffee ice cream*



CHRISTMAS EVE

2 COURSE £25.95 OR 3 COURSE £29.95

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 5pm



STARTER

MINESTRONE SOUP *fresh parmesan, crusty roll*

GRILLED GOATS CHEESE *herb pesto dressing, garlic croûton*

SEASONAL MELON *passionfruit caramel, fruit yoghurt ice*

SIZZLING GARLIC PRAWNS *toasted ciabatta bread*

CHICKEN TEMPURA *hot and spicy dip*

HAGGIS, NEEPS AND TATTIES *peppercorn cream*

MAINS

ROAST AYRSHIRE TURKEY IN NATURAL JUS *apricot and herb stuffing and chipolatas*

PANKO CRUMBED CHICKEN *coriander rice, sweet and sour sauce and seasonal leaves*

6OZ SIRLOIN STEAK *cafe de paris butter, grill garni*

BAKED SALMON AND BRIE GLAZE *pesto cream sauce*

GRILLED PORK CHOP *a fried egg, pan gravy, onion rings and chipped potatoes*

PENNE PASTA *tomatoes, arrabiata sauce and a mozzarella glaze*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *warm caramel sauce and vanilla ice cream*

HOT CHOCOLATE FUDGE BROWNIE SUNDAE *raspberry ripple ice cream*

SANTA SUNDAE

*vanilla and strawberry ice cream, raspberry sauce, snowball pieces,
marshmallows and chantilly cream*

LEMON AND RASPBERRY TART *chantilly cream*

PEAR AND TOFFEE MERINGUE COUPE *honeycomb ice cream*

CHEDDAR AND BRIE PLATTER *biscuits, grapes, pineapple and pepper chutney*

CHRISTMAS DAY

ADULTS £62.00 SERVED 1 PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

STARTER

TRIO OF SMOKED HADDOCK BON BON'S

crisp pancetta, honey mustard cream sauce

SEASONAL MELON, FRESH FRUIT AND FIGS

glazed berries, cinnamon and yoghurt cassata

TERRINE OF CHICKEN LIVER PATE WRAPPED IN PARMA HAM

spicy apricot chutney, toasted olive bread

SMOKED DUCK MOUSSE

melba toast, red onion marmalade and a halo of crisp pancetta

INTERMEDIATE

ROAST PARSNIP AND BUTTERNUT SQUASH SOUP *fresh coriander*

TRADITIONAL PEA AND HAM BROTH

MAINS

ROAST AYRSHIRE TURKEY COATED IN A NATURAL JUS

chipolatas, apricot and herb stuffing

BRAISED FILLET STEAK

garlic crouton, topped with pate, rich pepper and mushroom sauce

LATTICE OF SMOKED SALMON AND SOLE

champagne cream sauce, parmesan tuilles

RACK OF AYRSHIRE LAMB

mint jus, sweet potato crisps and juniper berries

BROCCOLI, BRIE AND RED ONION MARMALADE TART *leek cream sauce*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING

brandy anglaise, toffee ice cream and chocolate curls

CHOCOLATE AND CHERRY BAKED ALASKA *warm fudge sauce*

WHITE CHOCOLATE AND COINTREAU BAVAROIS *brandy snap curls and toffee fruits*

TRIO OF CHEESES *apple and grape compote and a selection of biscuits*

TEA, COFFEE AND PETIT FOURS



BOXING DAY

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 12.30-6pm

STARTER

CREAM OF BUTTERNUT SQUASH AND MILD CURRY SOUP *crusty roll*

CHICKEN LIVER PARFAIT *mini oatcakes, pesto dressing*

SEASONAL MELON *fresh berries and fruit yoghurt ice*

FALAFELS *hummus and chilli dip served with a toasted naan bread*

BAKED CREAMY GARLIC MUSHROOMS *warm croustade and pea shoots*

ORIENTAL CHICKEN TEMPURA *curry mayonnaise and sweet mango dip*

MAINS

TRADITIONAL ROAST TURKEY *pan gravy and warm cranberry compote*

BRAISED FILLET STEAK *chasseur sauce*

SMOKED SALMON EN CROUTE *leek and pancetta cream*

BREAST OF CHICKEN *haggis and pepper cream sauce*

STRIPS OF BEEF *mushroom and brandy sauce, boiled rice and toasted flat bread*

BROCCOLI, BRIE AND RED ONION MARMALADE QUICHE *leek cream sauce*

DESSERT

STICKY TOFFEE PUDDING *warm toffee sauce and tablet ice cream*

CHOCOLATE FUDGE BROWNIE *chocolate sauce*

BERRY ETON MESS *blackcurrant ice cream*

WHITE CHOCOLATE AND ORANGE DELICE *vanilla ice cream*

SALTED CARAMEL TART *white chocolate ice cream*

CHEESE AND BISCUIT SELECTION *biscuits, grapes, pineapple and pepper chutney*



NEW YEARS EVE

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 5pm

STARTER

CURRIED LENTIL SOUP *crusty roll*

RAD TOWER OF HAGGIS AND BLACKPUDDING

crispy leeks, whisky peppercorn cream

SMOKED HADDOCK GRATIN *ciabatta bread*

CAJUN CHICKEN TEMPURA *curried mayo, sweet chilli sauce*

ASSIETTE MELON *fresh fruits and fruit sorbet*

CHICKEN LIVER PATE *onion relish and toasted ciabatta*

MAIN

BREAST OF CHICKEN TOPPED WITH PULLED PORK

smoked cheese and barbeque cream sauce

BAKED FILLET OF HADDOCK *wholegrain cream sauce*

6OZ SIRLOIN STEAK *mushroom and pancetta jus, grill garni*

GRILLED 6OZ PORK CHOP *apple compote and pepper cream sauce*

CHICKEN STROGANOFF *braised rice and toasted naan bread*

PENNE PASTA ARRABIATA *mozzarella glaze, roasted cherry tomatoes*

DESSERT

STICKY TOFFEE PUDDING *caramel bananas and honeycomb ice cream*

LEMON TARTLET *raspberry pavlova ice cream*

AFTER EIGHT COUPE *chocolate sauce and mint ice cream*

VANILLA CHEESECAKE *whipped cream*

CHOCOLATE ORANGE PROFITEROLES SUNDAE *vanilla ice cream*

TRIO OF CHEDDAR, BRIE AND STILTON CHEESE

red berry preserve and peppered oatcakes



HOGMANAY

DINNER AND DANCE • 5 COURSE £65.00

SERVED FROM 6:30 FOR 7:30PM

CARRIAGES - 1:30AM

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

ASSIETTE SMOKED SALMON AND PRAWN

piquant tomato and lime essence

•

CREAM OF ASPARAGUS AND GINGER SOUP

crème fraîche

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BRAISED SIRLOIN STEAK

haggis, whisky cream sauce

CHICKEN BREAST

*stuffed with cream cheese and smoked pancetta
served with garlic and chive cream*

VEGETABLE EN CROUTE

spaghetti courgettes, leek cream sauce

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SALTED CARAMEL VACHERANS

white chocolate sauce

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BRIE AND CHEDDAR PLATE

biscuits, grapes, pineapple and pepper chutney

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TEA AND COFFEE, SHORTBREAD AND TABLET



**OVERNIGHT
ACCOMMODATION
PACKAGE AVAILABLE**

*from £250 per couple.
(including tickets)*

18+



**DANCE IN THE NEW YEAR,
TO MUSIC FROM HIGHWAY**

*along with traditional bagpipes
through the bells*



NEW YEARS DAY

2 COURSE £25.95 OR 3 COURSE £29.95

KIDS (AGE 2-7)
2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 • 3 COURSE £19.95

Served from 1pm-6pm

STARTER

LENTIL AND CURRY SOUP *crusty roll*

MELON AND PRAWNS *sweet chilli marie rose*

BLACK PUDDING TRUFFLES *peppercorn sauce*

PANKO CRUMBED GOATS CHEESE *balsamic dressing*

CAJUN CHICKEN PUFF PASTRY CROUSTADE *seasonal leaves*

BASIL SCENTED MUSHROOMS *garlic crouton, watercress salad*

MAINS

TRADITIONAL STEAK PIE *chipped potatoes and seasonal vegetables*

BBQ CHICKEN TOPPED WITH SMOKED CHEESE *cajun potato wedges, coleslaw*

BAKED FILLET OF SALMON *spring onion cream*

BRAISED SIRLOIN STEAK *chips, onion rings and peppercorn sauce*

CHICKEN STROGANOFF *boiled rice and focaccia bread*

CAJUN CREAM PENNE PASTA *cheddar glaze and garlic bread*

DESSERT

WARM STICKY TOFFEE PUDDING *warm caramel sauce and tablet ice cream*

EVES PUDDING *creme anglaise and cinnamon ice cream*

TOFFEE ROMANOFF *honeycomb ice cream*

LEMON TART *raspberry pavlova ice cream*

STRAWBERRY CHEESECAKE *chantilly cream*

TRIO OF CHEDDAR, BRIE AND STILTON CHEESE
red berry preserve and peppered oat cakes



PRIVATE DINING

LUNCH 12-5PM • DINNER 5PM-9PM

LUNCH 2 COURSE £16.95

LUNCH 3 COURSE £20.95

DINNER 2 COURSE £18.95

DINNER 3 COURSE £22.95

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE PRIVATE FOR YOUR CHRISTMAS CELEBRATIONS?

*We have a range of private spaces to suit your needs. Available to hire for
Breakfast, Lunch or Dinner, for Business or Pleasure.*

CREAM OF TOMATO AND BASIL SOUP

MELON AND PRAWN PLATTER

lime marie rose

CAJUN CHICKEN PUFF PASTRY CROUSTADE

seasonal leaves

CHICKEN LIVER PATE

mango salsa, mini oatcakes

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TRADITIONAL ROAST TURKEY

chipolatas, apricot and herb stuffing, natural jus

SLOW BRAISED BEEF

mushroom and tarragon jus

OVEN BAKED SALMON

garlic and herb butter

VEGETABLE EN CROUTE

spaghetti courgettes, leek cream sauce

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STICKY TOFFEE CHRISTMAS PUDDING

toffee sauce, honeycomb ice cream

CHEF'S CHEESECAKE OF THE DAY

whipped cream

CHOCOLATE AND ORANGE TART

chantilly cream, mandarin dust

TRIO OF CHEESES

apple and cinnamon compote, biscuits, grapes

Menu above (guests 12 – 30)

Choose 2 starters, 2 main courses and 2 desserts from below for over 31 guests



LADIES DAY

9TH DECEMBER • 3 COURSES £45.00

1PM FOR 1:30PM

CARRIAGES AT 8PM

GLASS OF BUBBLY ON ARRIVAL

STARTER

SMOKED CHICKEN ROULADE

pineapple and pear salsa with gaufrette potatoes

SUNBLUSHED TOMATO AND CAPSICUM TART

balsamic and watercress glaze

MAINS

ROAST AYRSHIRE TURKEY

chipolatas, apricot and herb stuffing in a natural jus

SLOW BRAISED BEEF

peppercorn sauce

DESSERT

DUO OF SALTED CARAMEL TARTLET AND WHITE CHOCOLATE CHEESECAKE

whipped cream, brandy snap wafer

TEA AND COFFEE

+18

DELICIOUS
COCKTAILS

LIVE ACTS

HUNKY
BUTLERS

XMAS & NEW YEAR

ACCOMMODATION PACKAGES

CHRISTMAS PACKAGE FROM £419 *Based on two sharing*

2 or 3 Night Stay

Breakfast both mornings

Christmas Day Lunch

Christmas Evening Buffet

*Christmas Eve Lunch and or Boxing Day lunch**

25 minute spa treatment

1 Hour use of the thermal suite

Under 2's FOC (£10 cot charge if required)

Kids (2-7) £49 | Child - (8-14) £109

NEW YEAR PACKAGE FROM £399 *Based on two sharing*

2 or 3 Night Stay

Breakfast Each Morning

Hogmanay Party Night Ticket

New Years Day Dinner

25 Minute Spa Treatment

1 Hour Use of Thermal Suite

Under 2's FOC (£10 cot charge if required)

Kids (2-7) £79 | Child - (8-14) £129

*Luxury Lodge Festive Packages also available.
Please contact our reservations team for more details.*

Tel: 01290 333000

RADIANCE AND RENEW £70

This revitalising Spa package will give a noticeably brighter and naturally radiant appearance for the party season.

1 hours use of thermal facilities

Radiance intensive facial

Refreshing Fruit Smoothie and Fruit Skewer.



SPA GLAMOUR £60

Mii Make up application

St Tropez Spray Tan

File and polish with Shellac

WINTER WARMER SPA PACKAGE £199



1 Night Accommodation with Full Scottish Breakfast

2 Course Dinner from chefs selected menu

*1 Hour use of Thermal Suite Facilities**

40 minute Nourishing Boutique Facial with Warming Foot and Leg Massage

Hot Chocolate and Cookie Served within the Spa

TO BOOK CALL: 01290 333000
OFFER BASED ON TWO SHARING

**Thermal Suite prior to treatments | Valid December - February
All packages are subject to availability and Terms and Conditions*

UNWRAP THE PERFECT GIFT THIS CHRISTMAS

*Spoil your friends and family
with a RAD Gift Card.*

This can be used at any of our venues to enjoy a luxury hotel or Lodge stay, to dine in any of our fantastic bars or restaurants, including Afternoon Tea, to attend Tribute evenings or even to Indulge in our breathtaking Spa at Lochside.

Terms and Conditions

1. A £10pp non-refundable deposit is required to confirm your booking, no later than 14 days after your initial provisional booking.
2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.
3. All deposits and final payments are non-refundable and non-transferable.
4. Final balances for Party Nights are due no later than 15th October 2018.
5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2018
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.
8. Party Nights, Hogmanay ball and Ladies Day over 18's only



LOCHSIDE
HOTEL • LODGES • SPA

New Cumnock, KA18 4PN
01290 333 000 • Lochside-hotel.com