



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 8<sup>TH</sup>  
DECEMBER

FRI 14<sup>TH</sup>  
DECEMBER

SAT 15<sup>TH</sup>  
DECEMBER

SAT 22<sup>ND</sup>  
DECEMBER

## BOOK YOUR NIGHT BEFORE IT'S TOO LATE

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

# £35<sub>pp</sub>

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 £105<sub>pp</sub> 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 1PM - 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*

•  
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*

•  
SALTED CARAMEL VACHERANS  
*white chocolate sauce*

•  
BRIE AND CHEDDAR PLATE  
*biscuits, grapes, pineapple and pepper chutney*

•  
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. Minimum 12 adults.*

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*

•  
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*

•  
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 above for over 31 guests  
Private Event Room Hire Inclusive*



# LADIES DAY

9<sup>TH</sup> 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.*

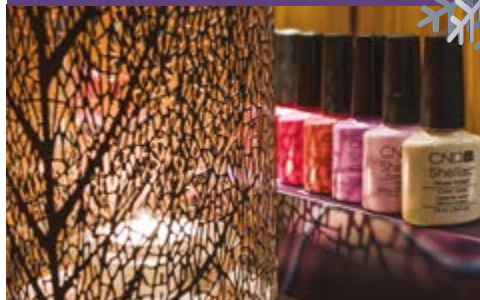


## SPA GLAMOUR £60

*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](http://Lochside-hotel.com)*