



RADSTONE
HOTEL

'TIS THE SEASON

2024/25



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

We invite you to come and experience our magical venue at its very best, with a whole host of festive activities planned just for you.

Celebrate in style with friends, family or work colleagues at one of our Legendary Christmas or Tribute 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 break or Hogmanay celebration within cosy, luxurious accommodation - however you choose to experience the festive season, all you have to do is sit back, relax and let The Radstone take care of the rest.

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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:

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

FRI 6TH DECEMBER
DEJA VU | £59.95

SAT 7TH DECEMBER
DEJA VU | £59.95

FRI 13TH DECEMBER
DEJA VU | £59.95

SAT 14TH DECEMBER
DEJA VU | £59.95

SUN 15TH DECEMBER
DEJA VU | £49.95

FRI 20TH DECEMBER
DEJA VU | £59.95

SAT 21ST DECEMBER
DEJA VU | £59.95

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

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

£125



TICKETS &
DOUBLE ROOM FROM

£200



TICKETS &
TRIPLE ROOM FROM

£270

Please note that a supplement charge applies for Friday & Saturday bookings.

PARTY NIGHT MENU

Enjoy a 3 course meal before dancing the night away to live entertainment

BOOK NOW

☎ 01698 791111

✉ eventsales@radhotelgroup.com

🌐 reception@radstonehotel.com



STARTERS

Lentil & Vegetable Soup

Ham Hock Terrine

red onion chutney, crisp leaves, mini oatcakes

Honeydew Melon & Fresh Fruit Platter

winter berry compote

MAINS

Roast Turkey

sage and onion stuffing, pigs in blanket, rich gravy

Braised Ribeye Steak

black pudding, peppercorn sauce

Shredded Vegetable En Croute

roast garlic and tomato sauce

DESSERTS

Duo of Desserts

scottish tablet cheesecake, Chantilly cream
brandy basket filled with raspberry and white chocolate mousse

TO FINISH

Tea or Coffee

with mints



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
Opal Restaurant

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

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

2 COURSE | 3 COURSE
£22.95 | £27.95

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£24.95 | £30.95

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

STARTERS

Chefs Soup Of The Day
crusty roll

Ham Hock Terrine
red onion chutney, crisp leaves,
mini oatcakes

Honeydew Melon & Fresh Fruit Platter
winter berry compote

Breaded Brie Wedges
cranberry sauce

Haggis Fritters
peppercorn cream

MAINS

Roast Turkey
sage and onion stuffing, pigs in blanket,
rich gravy, roast and creamed potatoes,
seasonal vegetables

Braised Ribeye Steak
black pudding, peppercorn sauce, roast and
creamed potatoes, seasonal vegetables
(£3 SUPPLEMENT ON 2/3 COURSE PRICE)

**Breast of Chicken topped
with Brie & Cranberry**
spring onion and garlic cream,
sauteed potatoes, steamed greens

Fillet of Salmon
saffron butter, creamed potatoes,
market vegetables

Shredded Vegetable En Crouete
roast garlic and tomato sauce,
sauteed potatoes, steamed greens

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Tablet Cheesecake
whipped cream, chocolate shards

**White Chocolate Mousse
Filled Brandy Basket**
raspberry sauce, fresh berries

Lemon Meringue Pie
raspberry ripple ice cream

Cream Filled Profiteroles
milk chocolate sauce



Festive Afternoon Tea

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

Available from the 1st of December until the 23rd of December 12pm - 5pm.

PER PERSON

£22.95

FOR 2 PEOPLE SHARING

£34.95

BOOK NOW

☎ 01698 791111

✉ reception@radstonehotel.com

🌐 radstonehotel.com

SANDWICH SELECTION

- Turkey with Cranberry Relish
- Egg Mayonnaise with Chives
- Smoked Salmon & Herb Cream Cheese

SAVOURY

- Chef's Mini Cup of Soup of the Day
- Gammon, Lettuce, Tomato Slider Roll
- Cream Cheese & Red Onion Chutney Croissant

SWEET DELIGHTS

- Chef's selection of Festive Sweet Treat Delights
- Mini Fruit and Plain Scones with Jam, Butter & Cream
- Pot of Tea or Coffee





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

£27.95

3 COURSE

£33.95

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

☎ 01698 791111

✉ eventsales@radhotelgroup.com

🌐 radstonehotel.com

STARTERS

Lentil & Vegetable Soup

Ham Hock Terrine

red onion chutney, crisp leaves, mini oatcakes

Honeydew Melon & Fresh Fruit Platter

winter berry compote

Haggis, Neeps & Tatties

peppercorn sauce

MAINS

Roast Turkey

sage and onion stuffing, pigs in blanket, rich gravy

Braised Ribeye Steak

black pudding, peppercorn sauce

Fillet of Salmon

saffron butter

Shredded Vegetable En Crouete

roast garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Tablet Cheesecake

whipped cream, chocolate shards

Lemon Meringue Pie

raspberry ripple ice cream

White Chocolate Mousse Filled Brandy Basket

raspberry sauce, fresh berries

TO FINISH

Tea or Coffee

with mints



SUNDAY 8TH DECEMBER

Festive Ladies Day

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

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute **ABBA**
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player
- Evening Buffet of Morning Rolls

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 8pm

£49.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£200

STARTERS

Ham Hock Terrine

red onion chutney, crisp leaves, mini oatcakes

Honeydew Melon & Fresh Fruit Platter

winter berry compote

MAINS

Roast Turkey

sage and onion stuffing, pigs in blanket, rich gravy

Braised Ribeye Steak

black pudding, peppercorn sauce

Shredded Vegetable En Croute

roast garlic and tomato sauce

DESSERTS

Duo of Desserts

scottish tablet cheesecake, chantilly cream, brandy basket filled with raspberry and white chocolate mousse

TO FINISH

Tea or Coffee
with mints



18+

SUNDAY 15TH DECEMBER

Festive Drag Brunch

Get ready for an unforgettably fabulous event with RuPaul's Drag Race act Crystal. Indulge in a delightful brunch spread as our queens serve up some jaw-dropping entertainment!

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- Cocktail on Seating
- Live Drag Act by Crystal from RuPaul's Drag Race UK & Friends
- 3 Course Brunch
- Devotion DJ & Host
- Photobooth with Complimentary Prints

Doors Open at 11.00am

Food Served from 11.45am

Carriages at 4.30pm

£49.95

PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£200

CONTINENTAL SELECTION

croissants, pastries,
cured meats, cheeses,
preserves, tea and coffee

PICK ONE FROM OPTIONS BELOW:

Pancakes

bacon and maple syrup

Smoked Salmon

scrambled egg,
cracked black pepper

Light Scottish Breakfast

bacon, pork link, potato scone,
baked beans, fried egg

TO FINISH

Chefs Selection
of Sweet Delights



MONDAY 16TH DECEMBER

Festive Senior Tea Dance

Be prepared for a day filled with singing,
dancing and a delicious 3 course meal.

Enjoy live entertainment and join us on
the dancefloor as we "boogie" on down
to all the classics – don't leave those
dancing shoes at home!

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Entertainment by Pat Donnelly

£26.95

PER PERSON

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 5pm

BOOK NOW

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✉ eventsales@radhotelgroup.com

🌐 radstonehotel.com

STARTERS

Lentil & Vegetable Soup

Honeydew Melon
& Fresh Fruit Platter
winter berry compote

MAINS

Roast Turkey
sage and onion stuffing,
pig in blanket, rich gravy

Traditional Steak Pie
puff pastry

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Vanilla Ice Cream
crisp wafer

TO FINISH

Tea or Coffee
with mince pies





SUNDAY 22ND DECEMBER

Christmas Family Fun Day Lunch

Join us for a joyous celebration as we gather together for our annual 3 Course Christmas 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:

- 3 Course Lunch
- Childrens Entertainment
- Gift for Kids from Santas Elves
- DJ Entertainment

Doors Open at 11.30am

Food Served from 12.00pm

Carriages at 3.30pm

ADULT & CHILD OVER 2

£29.95

CHILD UNDER 2

£5.00

STARTERS

Lentil & Vegetable Soup

ADULT MAINS

Roast Turkey
sage and onion stuffing, pig in blanket, rich gravy

Braised Ribeye Steak
black pudding, peppercorn sauce

Shredded Vegetable En Croute
roast garlic and tomato sauce

KIDS MAINS

Traditional Roast Turkey
sage and onion stuffing, rich gravy

Breaded Chicken Tenders
fries, tomato sauce

Macaroni Cheese
fries

DESSERTS

Chocolate Brownie
vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry 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 Opal Restaurant is the ideal setting to relax this Christmas Eve. Served 12pm - 9pm.

STARTERS

Chef's Soup of the Day
crusty roll

Chicken Liver Pate
red onion chutney, crisp leaves, mini oatcakes

Creamy Garlic Mushrooms
toasted croissant, chives

Smoked Salmon & Prawn Parcels
chilli and lime mayonnaise

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Crispy Chicken or Vegetable Tempura
garlic mayonnaise, sweet chilli dip

MAINS

Traditional Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy, creamed and roast potatoes, seasonal vegetables

Braised Ribeye Steak
black pudding, peppercorn sauce, creamed and roast potatoes, seasonal vegetables

Breast of Chicken with Brie & Cranberry
garlic and spring onion cream, creamed and roast potatoes, seasonal vegetables

RAD Steak Burger
6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Fillet of Beef Diane
brandy, mustard and mushroom sauce, steamed basmati rice, garlic ciabatta bread

Spiced Vegetable Pasta
spinach, tomato cream, toasted garlic ciabatta

2 COURSE
£28.50

3 COURSE
£35.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chef's Cheesecake of the Day
whipped cream, fruit garnish

Cream Filled Profiteroles
milk chocolate sauce, white chocolate shards

Lemon Meringue Pie
raspberry ripple ice cream

Apple Crumble
warm custard, vanilla ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

Christmas Day Dining

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

STARTERS

Ham Hock Terrine
piccalilli, crisp salad, arran oatcakes

Assiette of Seasonal Melon
cream cheese, parma ham, basil oil

Duo of Seafood
oak roast smoked salmon, prawns marie rose, rocket and cherry tomato salad

Creamy Garlic Button Mushrooms
puff pastry croustade, spring onions

SOUP

Traditional Lentil Soup

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Ribeye of Beef
peppercorn sauce, black pudding

Pan Fried Fillet of Salmon
king prawns, saffron butter

Winter Vegetable & Howgate Brie Tartlet
tomato, garlic and basil sauce

ADULT
£90.00

JUNIOR (8-14)
£45.00

KIDS (2-7)
£27.50

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Winter Berry Pavlova
whipped cream, white chocolate shards

White Chocolate & Baileys Cheesecake
chilled almond analgise

Duo of Cheddar & Brie
biscuits, grapes, chutney

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 Radstone Hotel. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Opal Restaurant.

Served 12.30pm - 7pm.

STARTERS

Chef's Soup of the Day
crusty bread roll

Breaded Brie Wedges
cranberry sauce

Haggis Fritters
peppercorn cream

Prawn & Crayfish Cocktail
marie rose sauce, iceberg lettuce, buttered brown bread

Melon & Soft Fruit Platter
blueberry yoghurt ice and spiced syrup

Creamy Garlic Mushrooms
puff pastry croustade

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy, roast and creamed potatoes, seasonal vegetables

Braised Ribeye Steak
black pudding, peppercorn sauce, roast and creamed potatoes, seasonal vegetables

Breast of Chicken Topped With Sunblushed Tomatoes & Smoked Cheese
spring onion and garlic cream, sauteed potatoes, steamed greens

Classic Fish & Chips
battered haddock, garden peas, fries, chunky tartar sauce

Pork Fillet & Black Pudding Wrapped In Parma Ham
plum and apple chutney, red wine jus, roasted new potato, creamed potatoes, chunky roasted vegetables

Shredded Vegetable En Croute
smoked cheddar, roast garlic and tomato sauce, sauteed potatoes, steamed greens

2 COURSE
£28.50

3 COURSE
£35.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Chefs Cheesecake of the Day
vanilla whipped cream, fruit garnish

Lemon Meringue Pie
raspberry ripple ice cream

Luxury Chocolate Fudge Cake
white chocolate shavings, fudge pieces, vanilla ice cream

Winter Berry Pavlova
chantilly cream, berry coulis

Duo of Cheddar & Brie
biscuits, grapes, chutney



CHRISTMAS ACCOMMODATION PACKAGES

As a special treat for you and your loved ones, why not plan
a luxurious 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 - 26TH DECEMBER

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

FROM
£399

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
£399

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
£540

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2024. 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
£28.50

3 COURSE
£35.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50



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 1pm - 6pm.

2 COURSE
£31.95

3 COURSE
£38.95

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Chef's Soup of the Day
crusty roll

Crispy Chicken or Vegetable Tempura
teriyaki dip, sweet chilli sauce

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Chicken Liver Pate
red onion marmalade, mixed leaves, garlic bread

Mushroom & Leek Crepe
swiss cheese

Grilled Goats Cheese
herb pesto dressing, garlic crouton

MAINS

Braised Ribeye Steak
black pudding, diane sauce, fries, onion rings

Breast of Chicken with Haggis
peppercorn sauce, creamed and roast potatoes, seasonal vegetables

Seafood Crepe
salmon, haddock, prawns, mature cheddar cream, fries, garlic bread

Strips of Beef Fillet Stroganoff
paprika mushroom, shallots, french mustard, brandy cream, steamed rice

Battered Haddock
fries, garden peas, tartar sauce

Asparagus, Pea & Sunblushed Tomato Risotto
parmesan crisp

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Scottish Tablet Cheesecake
vanilla ice cream, toffee sauce, fudge pieces

Scottish Sundae
crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Cranachan Filled Chocolate Cup
chantilly cream, raspberry coulis

Lemon Meringue Pie
pineapple sorbet

Duo Of Cheddar & Brie
biscuits, grapes, chutney

STARTERS

Traditional Lentil Soup
crusty bread roll

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Parcel
marie rose sauce, ciabatta bread

Loaded Chicken Goujons
mature cheddar, bacon, garlic mayonnaise

Duo of Seasonal Melon
soft fruits, pineapple sorbet

Creamy Garlic Mushrooms
spring onions, mature cheddar, toasted garlic ciabatta bread

MAINS

Braised Ribeye Steak
black pudding, diane sauce, fries, onion rings

Seafood Pie
smoked salmon, haddock and prawns, white wine and chive cream, mature cheddar mash, garlic ciabatta

Spiced Chicken & Chorizo Pasta
spinach, tomato cream, toasted garlic ciabatta

Traditional Steak Pie
slow braised beef shoulder, creamed mash, seasonal vegetables, puff pastry

Breast of Chicken with Haggis
peppercorn sauce, creamed mash potato, seasonal vegetables

Wild Mushroom & Baby Spinach Stroganoff
paprika, mushrooms, shallots, french mustard, brandy cream, steamed rice

DESSERTS

Chef's Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Salted Caramel & Toffee Pavlova
crunchy meringue topped with tablet ice cream, caramel sauce, toffee fudge crumb

Apple & Raspberry Crumble
warm vanilla custard

Vanilla Cream Filled Profiteroles
strawberry sauce, raspberry ripple ice cream

Duo of Cheddar & Brie
biscuit, chutney, grapes



Hogmanay Black Tie Ball

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball.

Indulge in bubbles, canapes and a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2025 with a bang!

PACKAGE INCLUDES:

- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Live Entertainment from **Chasing Lights**
- Devotion DJ
- Piper at the bells

£85.00
PER PERSON

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

BOOK NOW

- ☎ 01698 791111
- ✉ eventsales@radhotelgroup.com
- 🌐 reception@radstonehotel.com

STARTER

Duo of Duck
confit duck terrine, smoked duck breast,
plum jam, highland oaties

SOUP

Celeriac, Truffle & Thyme Soup

MAINS

Medallions of Beef Fillet
haggis, peppercorn sauce

Oven Baked Fillet of Salmon with King Prawns
saffron and chive cream sauce

DESSERTS

Grand Dessert
scottish tablet cheesecake, raspberry cranachan
filled chocolate cup, after eight meringue

CHEESE

Cheeseboard
howgate brie and smoked applewood cheddar,
oatcakes, apple and plum chutney

TO FINISH

Tea or Coffee
with tablet and shortbread

18+



OVERNIGHT BREAKS

HOGMANAY ACCOMMODATION PACKAGES

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM
£355
BASED ON 2 PEOPLE SHARING

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Years Day Dinner

FROM
£495
BASED ON 2 PEOPLE SHARING



New Year's Family Brunch

Join us for our New Year's Family Brunch Extravaganza!

You and your loved ones are invited to Indulge in a Sparkling 3 Course Family Brunch on New Years Day.

This festive brunch will be filled with entertainment music and a dedicated kids' corner, ensuring there is something enjoyable for everyone! So let's brunch, bond, and bring in the New Year together.

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 3 Course Brunch
- Children's Entertainment and Activities
- Live Entertainment from **Nicholas McDonald** throughout Brunch

Doors Open at 12.00pm
Food Served from 12.30pm
Carriages at 3.30pm

TICKETS

£45.00

UNDER 14

£25.00

TO START

Continental Selection

croissants, pastries, cured meats, cheeses, preserves, tea and coffee

MAINS

PICK ONE FROM OPTIONS BELOW:

Pancakes

bacon and maple syrup

Light Scottish Breakfast

bacon, pork link, potato scone, baked beans, fried egg

Smoked Salmon

scrambled egg, cracked black pepper

TO FINISH

Chef's Selection of Sweet Delights

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 2024/25 - 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 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
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.



RADSTONE
HOTEL

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