



2018

LET THE FESTIVITIES BEGIN

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



ROYAL
HOTEL

CHRISTMAS PARTY NIGHT SAT 8TH DECEMBER

18+

**BOOK YOUR NIGHT
BEFORE IT'S TOO LATE**

*Enjoy a 3 Course Meal then dance
the night away to Devotion DJ*

**DOORS OPEN
AT 6.30PM
CARRIAGES AT 1AM
01290 420 822**



PARTY NIGHT MENU

3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

TRADITIONAL LENTIL SOUP

crusty Roll

CHICKEN LIVER PATE

red onion marmalade, garlic bread

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TRADITIONAL ROAST TURKEY

chipolata, sage and onion stuffing, roast jus

SLOW COOKED FEATHERBLADE STEAK

peppercorn sauce

VEGETABLE WELLINGTON

spicy tomato coulis

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SALTED CARAMEL CHEESECAKE

chocolate pencil, vanilla whipped cream

WHITE CHOCOLATE AND RASPBERRY MOUSSE BRANDY BASKET

raspberry coulis



ACCOMMODATION

*From £85 based on two sharing
single room from £60*

FESTIVE FAYRE

2 COURSE £12.95 OR 3 COURSE £16.95

FINISHES ON CHRISTMAS EVE

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

STARTER

CHEFS SOUP OF THE DAY *crusty roll*

CHICKEN LIVER PATE *red onion marmalade and oatcake biscuits*

CAJUN CHICKEN CREPE *fresh salad and house dressing*

MELON AND FRUIT PLATTER *raspberry coulis, winter berry sorbet*

HAGGIS PAKORA *creamy minted salsa*

MAIN

TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing and roast gravy*

BREAST OF CHICKEN TOPPED WITH BACON AND BRIE *garlic and chive cream*

BRAISED FEATHERBLADE STEAK *peppercorn sauce*

OVEN BAKED SALMON *garlic and herb butter*

FILO TART OF GOATS CHEESE AND CHERRY TOMATOES *a spicy tomato coulis*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce and vanilla ice cream*

FESTIVE SUNDAE *warm caramel sauce, vanilla ice cream*

SANTA SUNDAE *crushed meringue, marshmallows, chantilly cream snowball, raspberry ripple ice cream*

SPICED ORANGE CHEESECAKE *chocolate ice cream and vanilla whipped cream*

CHOCOLATE BROWNIE AND CHERRY COUPE *cherry ice cream*

BRIE AND CHEDDAR PLATTER *apple compote and biscuit selection*

CHRISTMAS EVE

2 COURSE £19.50 OR 3 COURSE £23.50

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

CHEF'S SOUP OF THE DAY *crusty roll*

SEASONAL MELON *fruit coulis and strawberry sorbet*

HAGGIS AND BLACK PUDDING CREPE *peppercorn sauce*

CREAMY GARLIC MUSHROOMS *swiss cheese and garlic croutons*

BUTTERFLY BREADED KING PRAWNS *crisp salad and sweet chilli sauce*

ORIENTAL CHICKEN TEMPURA *sweet curried mayonnaise dip and mixed leaves*

MAINS

TRADITIONAL ROAST TURKEY *chipolata sausage, sage and onion stuffing and roast gravy*

BRAISED FEATHERBLADE STEAK *bacon and shallot jus*

BREAST OF CHICKEN, STORNOWAY BLACK PUDDING *drambuie and mushroom cream*

OVEN BAKED FILLET OF SALMON *sweet chilli and garlic butter*

SLOW COOKED LAMB NAVARIN *creamed mash potatoes and root vegetables*

TOMATO AND ROASTED RED PEPPER LINGUINE PASTA *parmesan cheese and garlic bread*

DESSERT

SANTA SUNDAE *crushed meringue, marshmallows, snowball and raspberry ripple ice cream*

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce and vanilla ice cream*

MANDARIN SPICED CHEESECAKE *citrus syrup, chocolate pencil, whipped cream*

APPLE CRUMBLE COUPE *chantilly cream and cinnamon ice cream*

SWEET BELGIAN WAFFLE *butterscotch sauce and honeycomb ice cream*

BRIE AND CHEDDAR PLATTER *apple compote and biscuit selection*

CHRISTMAS DAY

ADULTS £52.50 SERVED 1 PM - 4.30PM

KIDS (AGE 2-7) £12.50

JUNIOR (AGE 8-14) £25.00

STARTER

CHICKEN BREAST AND SMOKED BACON *leek cream, crisp pastry basket and mixed leaves*

PRAWN AND CRAYFISH COCKTAIL *spicy marie rose sauce*

MELON AND FRESH FRUIT PLATTER *passionfruit syrup, raspberry yoghurt ice*

CHICKEN LIVER PATE *sweet cranberry relish, oatcakes, house salad*

INTERMEDIATE

TRADITIONAL LENTIL AND HAM SOUP

CREAM OF CURRIED BUTTERNUT SQUASH SOUP

MAINS

TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing and roast gravy*

BRAISED FILLET OF BEEF TOPPED WITH HAGGIS *whisky and peppercorn cream*

PAN FRIED BREAST OF DUCK *cointreau and orange jus*

OVEN BAKED SCOTTISH SALMON WRAPPED IN SMOKED BACON *garlic and herb sauce*

FILO TART OF CHERRY TOMATOES AND BRIE *spicy tomato coulis and balsamic glaze*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce and vanilla ice cream*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *fruit coulis and chocolate scroll*

PASSIONFRUIT AND MANGO VACHERINS *peach yoghurt ice and whipped cream*

BRIE AND CHEDDAR PLATTER *apple compote, grapes and biscuit selection*

TEA, COFFEE AND MINCEMEAT PIES

BOXING DAY

2 COURSE £19.50 OR 3 COURSE £23.50

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 12.30pm - 6pm

STARTER

CHEF'S SOUP OF THE DAY *crusty roll*

TOWER OF HAGGIS AND BLACK PUDDING *peppercorn cream*

CHICKEN LIVER PATE *red onion marmalade and garlic bread*

CHICKEN, BACON AND LEEK CREPE *mixed leaves*

PRAWN AND CRAYFISH COUPE *spicy marie rose sauce*

MELON AND FRUIT PLATTER *fruit coulis and refreshing sorbet*

MAINS

TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing and roast gravy*

BRAISED FEATHERBLADE STEAK *peppercorn and whisky sauce*

BREAST OF CHICKEN TOPPED WITH BRIE AND CRANBERRY *garlic and chive cream*

OVEN BAKED SALMON *garlic and chilli butter noodles*

PAN FRIED BREAST OF DUCK *redcurrant jus*

TOMATO AND ROASTED RED PEPPER LINGUINE PASTA *swiss cheese and garlic bread*

DESSERT

AFTER DINNER MINT COUPE *mint choc chip ice cream and chocolate brownie*

ROYAL TOFFEE MERINGUE *tablet ice cream and whipped cream*

APPLE CRUMBLE SUNDAE *cinnamon ice cream*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *fruit coulis and chocolate scroll*

SANTA SUNDAE *crushed meringue, marshmallows, snowball and raspberry ripple ice cream*

BRIE AND CHEDDAR PLATTER *apple compote and biscuit selection*

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

CHEF'S SOUP OF THE DAY *crusty roll*

CHICKEN LIVER PÂTÉ *sweet onion marmalade and garlic bread*

OAK ROAST SMOKED SALMON *citrus dressing*

SEASONAL MELON AND SOFT FRUITS *peach yogurt ice*

BLACK PUDDING COATED IN A BLACK PEPPER BATTER *whisky cream sauce*

GRILLED GOATS CHEESE WRAPPED IN PARMA HAM *sun blush tomato salad and pesto dressing*

MAIN

ROAST SIRLOIN OF BEEF *yorkshire pudding and pan gravy*

BREAST OF CHICKEN STUFFED WITH HAGGIS *peppercorn sauce*

BREAST OF DUCK *port and red currant jus*

OVEN BAKED SALMON *garlic and chilli butter noodles*

CHICKEN AND CHORIZO LINGUINE *tomato and cajun sauce and toasted garlic ciabatta bread*

SHREDDED VEGETABLES ENCASED IN PUFF PASTRY *spicy tomato coulis*

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream and butterscotch sauce*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *chocolate pencil*

WINTER BERRY PAVLOVA *mccallum crunch ice cream*

CREAM FILLED PROFITEROLE SUNDAE *tablet ice cream and a warm white chocolate sauce*

TRADITIONAL CLOTTIE DUMPLING *brandy custard*

BRIE AND CHEDDAR PLATTER *an apple compote and biscuit selection*

HOGMANAY

FAMILY DINNER DANCE* • 3 COURSE £27.50

UNDER 2
F.O.C

KIDS (AGE 2-12)
£13.75

STARTER

TRADITIONAL LENTIL SOUP
crusty roll

CHICKEN LIVER PÂTÉ
red onion marmalade and garlic bread

MAIN

SLOW COOKED FEATHERBLADE STEAK
yorkshire pudding and bacon jus

BREAST OF CHICKEN STUFFED WITH HAGGIS
peppercorn sauce

SHREDDED VEGETABLES ENCASED IN PUFF PASTRY
spicy tomato coulis

DESSERT

STICKY TOFFEE PUDDING
vanilla ice cream and butterscotch sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE
chocolate pencil

TEA, COFFEE AND MINTS


Entertainer and DJ
by magic den

NEW YEARS DAY

2 COURSE £23.95 OR 3 COURSE £27.95

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

TRADITIONAL SCOTCH BROTH SOUP *crusty roll*
ATLANTIC PRAWNS AND SEASONAL MELON *marie rose sauce*
MUSHROOMS IN A SMOKED CHEDDAR CREAM *a puff pastry basket*
TOWER OF HAGGIS AND BLACK PUDDING *peppercorn cream*
CAJUN CHICKEN CREPE *salad garnish*
CHICKEN LIVER PATE *salad garnish, oatcakes and red onion marmalade*

MAINS

ROAST SIRLOIN OF BEEF *yorkshire pudding and pan gravy*
STEAK AND SAUSAGE PIE *a puff pastry lid*
BREAST OF CHICKEN TOPPED WITH BACON AND SWISS CHEESE *leek cream sauce*
OVEN BAKED SALMON *sweet chilli and garlic butter*
SLOW COOKED LAMB NAVARIN *creamed mash potatoes and root vegetables*
SHREDDED VEGETABLES WRAPPED IN PUFF PASTRY *teriyaki noodles*

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream and butterscotch sauce*
WINTER BERRY MERINGUE *mccallum crunch ice cream*
SALTED CARAMEL CHEESECAKE *chocolate scroll*
CREAM FILLED PROFITEROLES *white chocolate sauce*
CHOCOLATE BROWNIE SUNDAE *vanilla whipped cream and cherry ice cream*
BRIE AND CHEDDAR PLATTER *apple compote and biscuit selection*

TEA, COFFEE AND MINTS

PRIVATE DINING

LUNCH 12-5PM • DINNER 5PM-9PM

LUNCH 2 COURSE £13.95
LUNCH 3 COURSE £17.95

DINNER 2 COURSE £15.95
DINNER 3 COURSE £19.95

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.

TRADITIONAL LENTIL SOUP *crusty Roll*

CHICKEN LIVER PATE *red onion marmalade, garlic bread*

MELON AND FRUIT PLATTER *raspberry coulis, winter berry sorbet*

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TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing, roast jus*

SLOW COOKED FEATHERBLADE STEAK *peppercorn sauce*

OVEN BAKED SALMON *garlic and herb butter*

VEGETABLE WELLINGTON *spicy tomato coulis*

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STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce, vanilla ice cream*

SALTED CARAMEL CHEESECAKE *chocolate pencil, vanilla whipped cream*

BRIE AND CHEDDAR PLATTER *apple compote, biscuit selection*

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TEA, COFFEE AND MINTS

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*



SPORTS BAR ENTERTAINMENT THROUGHOUT DECEMBER

*Celebrate the 2018 Christmas season at
The Sports bar. We want to make this year's
Christmas one to remember.*

STARTS
SATURDAY
01.12.18

FINISHES
TUESDAY
01.01.19

**7PM
ONWARDS**

WEEKENDS NEVER LOOKED SO GOOD

SATURDAY 1ST DECEMBER DJ BLAIR

SUNDAY 2ND LOS PERROS

SATURDAY 8TH DECEMBER DJ BLAIR

SUNDAY 9TH DECEMBER SONIX

SATURDAY 15TH DECEMBER DJ ROHAN

SUNDAY 16TH DECEMBER COVER STORY

FRIDAY 21ST DECEMBER (SCHOOLS OUT)
DJ LOWRIE DISCO AND KARAOKE

SATURDAY 22ND DECEMBER
DJ LOWRIE DISCO AND KARAOKE

SUNDAY 23RD DECEMBER
THE USUAL SUSPECTS

MONDAY 24TH PAPA SKIMS DJ

WEDNESDAY 26TH DECEMBER
DESTINATION ANYWHERE

SATURDAY 29TH DECEMBER DJ BLAIR

SUNDAY 30TH THE FRONTIERS

MONDAY 31ST PAPA SKIMS DJ

TUESDAY 1ST JANUARY FUSION

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 Night 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 are over 18's only.



ROYAL
HOTEL

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