



ROYAL
HOTEL

'TIS THE SEASON

2023/24

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

We invite you to get into the Christmas spirit at the Royal Hotel, your home – from – home this festive season. Offering the most fabulous of atmospheres and warmest of welcomes, let us fill your seasonal calendar with a whole host of events and activities – in a way only we know how.

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

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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 · Festive Props
Photobooth with Complimentary Prints · Devotion Host + DJ

DEVOTION DJ	SATURDAY 9 TH DECEMBER	£32.50
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DEVOTION DJ	SATURDAY 16 TH DECEMBER	£32.50
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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.

SINGLE ROOM FROM

£65

DOUBLE ROOM FROM

£90

TRIPLE ROOM FROM

£115

PARTY NIGHT MENU

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

STARTERS

Red Lentil &
Winter Vegetable Soup

Chicken Liver Pate
red onion marmalade, garlic bread

Creamy Garlic Mushrooms
puff pastry basket, crispy leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing,
chipolatas, roast gravy

Slow Braised Steak
peppercorn sauce

Vegetable Wellington
spicy tomato coulis

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Strawberry Cheesecake
vanilla whipped cream

Cream Filled Profiteroles
belgian chocolate sauce

TO FINISH

Tea of Coffee
with mints



BOOK NOW ☎ 01290 420822 ✉ eventsales@radhotelgroup.com 🌐 royalhotelcumnock.com



FESTIVE FAYRE

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 1906 Restaurant

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

**Monday-Thursday 12-5pm
Sunday 12-9pm &**

2 COURSE £18.95

3 COURSE £23.95

Friday-Saturday 12-5pm

2 COURSE £20.95

3 COURSE £25.95

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



STARTERS

Chefs Soup of the Day
crusty roll

Haggis Pakora
creamy minted salsa

Chicken Liver Pate
red onion marmalade, garlic bread

Creamy Garlic Mushrooms
puff pastry basket, crispy leaves

Breaded Brie Wedges
cranberry sauce, dressed crisp leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolatas, roast gravy,
roast potatoes, market vegetables

Breast of Chicken with Brie & Cranberry
garlic and chive cream, creamed potatoes,
steamed greens

Slow Braised Steak
peppercorn sauce, roast potatoes,
market vegetables
(£2 SUPPLEMENT ON 2/3 COURSE PRICE)

Baked Fillet of Salmon
garlic and herb butter, creamed potatoes,
steamed greens

Vegetable Wellington
spicy tomato coulis, fries, crisp salad

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Santa Coupe
crumbed tablet and shortbread,
sliced strawberries, ripple ice cream,
whipped cream, red fruit coulis

Strawberry Cheesecake
vanilla whipped cream

Cream Filled Profiteroles
belgian chocolate sauce

Duo of Cheddar & Brie
biscuits, grapes, red onion chutney



PRIVATE DINING

It's 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

Private Event Room Hire Free of Charge with Minimum 16 Paying Adults.

2 COURSE £23.95

3 COURSE £28.95

For over 51 guests choose 2 Starters, 2 Main Courses and 2 Desserts from menu.

STARTERS

Red Lentil & Winter Vegetable Soup

Chicken Liver Pate
red onion marmalade, garlic bread

Creamy Garlic Mushrooms
puff pastry basket, crispy leaves

Melon & Fruit Platter
raspberry coulis, winter berry sorbet

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolatas, roast gravy

Slow Braised Steak
peppercorn sauce

Baked Fillet Of Salmon
garlic and herb butter

Vegetable Wellington
spicy tomato coulis

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Strawberry Cheesecake
vanilla whipped cream

Cream Filled Profiteroles
belgian chocolate sauce

Duo of Cheddar & Brie
biscuits, grapes, red onion chutney

TO FINISH

Tea or Coffee with Mints



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SATURDAY 2ND DECEMBER

FESTIVE LADIES DAY

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

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Devotion DJ & Host
- Party Sax Player

£35.00 PER PERSON



Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8.00pm

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STARTERS

Chicken Liver Pate
red onion marmalade, garlic bread

Creamy Garlic Mushrooms
puff pastry basket, crispy leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolatas, roast gravy

Slow Braised Steak
peppercorn sauce

Vegetable Wellington
spicy tomato coulis

DESSERTS

Strawberry Cheesecake
vanilla whipped cream

TO FINISH

Tea or Coffee With Mints



CHRISTMAS EVE

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 1906 Restaurant is the ideal setting to relax this Christmas Eve.

Served 12pm - 9pm

STARTERS

Chef's Soup Of The Day
crusty roll

Creamy Garlic Mushrooms
swiss cheese, garlic crouton

Seasonal Melon, Fruit Coulis
strawberry sorbet

Oriental Chicken Tempura
sweet curried mayonnaise dip,
mixed leaves

Breaded Brie Wedges
cranberry sauce,
dressed crisp leaves

**Prawn & Smoked
Salmon Cocktail**
ciabatta bread,
marie rose sauce

MAINS

Traditional Roast Turkey
sage and onion stuffing,
chipolata, roast gravy, creamed
and roast potatoes, seasonal
vegetables

Breast of Chicken & Haggis
peppercorn cream,
creamed and roast potatoes,
seasonal vegetables

Baked Salmon
sweet chilli and garlic butter,
creamed and roast potatoes,
seasonal vegetables

Braised Beef
bacon jus, creamed and roast
potatoes, seasonal vegetables

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

**Brie, Cherry Tomato
& Red Onion Tart**
white wine and chive
cream, fries

DESSERTS

Strawberry Cheesecake
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Cream Filled Profiteroles
belgian chocolate sauce

Toffee & Banana Meringue
toffee sauce, tablet ice cream

Hot Chocolate Fudge Cake
toffee sauce, vanilla ice cream

Santa Coupe
crumbed tablet and shortbread,
sliced strawberries, ripple
ice cream, whipped cream,
red fruit coulis

CHRISTMAS DAY DINING

Experience the magic of Christmas
Day at The Royal and Indulge in
a delicious 4 course meal served with
all the seasonal trimmings.

Served 1pm - 4.30pm

ADULT £65 .00

JUNIORS (8-14) £32.50

KIDS (2-7) £15.00

STARTERS

Chicken Breast & Smoked Bacon
leek cream, crisp pastry basket, mixed leaves

Prawn & Crayfish Cocktail
spicy marie rose sauce

Melon & Fresh Fruit Platter
passionfruit syrup, raspberry yoghurt ice

Chicken Liver Pate
sweet cranberry relish, oatcakes, house salad

SOUP

Traditional Lentil & Ham Soup

Cream of Curried Butternut Squash Soup

MAINS

Traditional Roast Turkey
chipolata, sage and onion stuffing, roast gravy

Braised Fillet of Beef topped with Haggis
whisky and peppercorn cream

Oven Baked Scottish Salmon
wrapped in Smoked Bacon
garlic and herb sauce

Filo Tart of Cherry Tomatoes & Brie
spicy tomato coulis, balsamic glaze

DESSERTS

Sticky Toffee Christmas Pudding
butterscotch sauce, vanilla ice cream

White Chocolate & Raspberry Cheesecake
fruit coulis, chocolate scroll

Passionfruit & Mango Vacherins
peach yoghurt ice, whipped cream

Brie & Cheddar Platter
apple compote, grapes, biscuit selection

TO FINISH

Tea or Coffee with Mince Pies

2 COURSE £23.50 · 3 COURSE £28.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50





BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at The Royal Hotel. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming 1906 Restaurant.

Served 12.30pm - 6pm

STARTERS

Chef's Soup of the Day
crusty roll

Tower of Haggis & Black Pudding
peppercorn cream

Chicken Liver Pate
red onion marmalade,
garlic bread

Chicken, Bacon & Leek Crepe
mixed leaves

Prawn & Crayfish Coupe
spicy marie rose

Melon & Fruit Platter
refreshing sorbet,
fruit coulis

MAINS

Traditional Roast Turkey
chipolata, sage and onion
stuffing, roast gravy, creamed
and roast potatoes, seasonal
vegetables

Braised Steak
peppercorn and whisky
sauce, fries, onion rings

**Breast of Chicken topped
with Brie & Cranberry**
garlic and chive cream,
creamed potatoes,
steamed greens

Oven Baked Salmon
garlic and chilli butter noodles

Steak Burger
prime scottish 6'oz steak,
smoked cheddar, bacon, salsa,
coleslaw, fries, toasted bun

**Tomato & Roasted
Red Pepper Linguine Pasta**
swiss cheese, garlic bread

DESSERTS

Festive Coupe
crushed meringue,
marshmallows, snowball,
raspberry ripple ice cream

Chocolate Fudge Cake
mint choc chip ice cream

Royal Toffee Meringue
tablet ice cream,
whipped cream

Cream filled Profiteroles
white chocolate and
strawberry sauce

Strawberry Cheesecake
fruit coulis, chocolate scroll

Brie & Cheddar Platter
apple compote,
biscuit selection

2 COURSE £23.50 · 3 COURSE £28.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

18+

TUESDAY 26TH DECEMBER

BOXING DAY LIVE BAND NIGHT WITH LOS PERROS

Mark your calendars and dance the night away
to live entertainment from local band Los Perros

Royal Function Suite · Doors Open at 11.30am · Finishes at 4.30pm

£10.00 PER PERSON

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 - 26TH DECEMBER

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

FROM

£320

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

£320

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

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

FROM

£420

All packages based on 2 People Sharing



NEW YEARS EVE

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 2024.

Served 12pm - 9pm

STARTERS

Chef's Soup Of The Day
crusty roll

Classic Prawn Cocktail
succulent prawns,
marie rose sauce,
baby gem lettuce

Crispy Chicken Tempura
sweet chilli dip

**Haggis & Black
Pudding Tower**
peppercorn cream,
crispy leeks

Bang Bang Cauliflower
panko crumb, sweet chilli and
siracha sauce, sesame seeds

Chicken Liver Pâté
red onion marmalade, toasted
garlic ciabatta

MAINS

Slow Braised Steak
peppercorn sauce, haggis,
creamed and roast potatoes,
seasonal vegetables

Battered Haddock
fries, garden peas,
tartar sauce

Cajun Chicken Penne Pasta
mozzarella glaze,
toasted garlic bread

Traditional Steak Pie
puff pastry, creamed potatoes,
seasonal vegetables

Shredded Vegetables
Encased in Puff Pastry
spicy tomato coulis, fries, salad

Southern Fried Chicken Burger
chipotle mayo, toasted bun,
fries, coleslaw

DESSERTS

**Chef's Cheesecake
of the Day**
chantilly cream,
chocolate shavings

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Chocolate Fudge Cake
fudge pieces, white
chocolate shards, toffee
sauce, vanilla ice cream

Cream Filled Profiterole Coupe
tablet ice cream,
white chocolate sauce

Winter Berry Pavlova
raspberry ripple ice cream

Brie & Cheddar Platter
apple compote,
biscuit selection

2 COURSE £23.50 · 3 COURSE £28.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

NEW YEARS DAY

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

STARTERS

**Traditional Scotch
Broth Soup**
crusty roll

**Atlantic Prawns
& Seasonal Melon**
marie rose sauce

**Mushrooms in a
Smoked Cheddar Cream**
puff pastry basket

**Tower of Haggis
& Black Pudding**
peppercorn cream

Cajun Chicken Crepe
salad garnish

Chicken Liver Pate
salad garnish, oatcakes,
red onion marmalade

MAINS

Slow Braised Steak
yorkshire pudding, pan gravy,
creamed potatoes, seasonal
vegetables

**Breast of Chicken topped with
Bacon & Swiss Cheese**
leek cream, creamed potatoes,
market vegetables

Oven Baked Salmon
sweet chilli and garlic butter,
creamed potatoes, seasonal
vegetables

Steak & Sausage Pie
puff pastry lid, fries,
market vegetables

**Shredded Vegetables
wrapped in Puff Pastry**
teriyaki noodles

Lightly Battered Haddock
fries, mushy peas, tartar sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

Winter Berry Meringue
raspberry ripple ice cream

Chef's Cheesecake of the Day
chantilly cream, fresh fruit

Cream Filled Profiteroles
white chocolate sauce

Hot Chocolate Fudge Cake
vanilla whipped cream,
cherry ice cream

Brie & Cheddar Platter
apple compote, biscuit
selection

2 COURSE £27.95 · 3 COURSE £32.95

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

HOGMANAY FAMILY DINNER DANCE

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

Indulge in bubbles, a 3 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2024 with a bang!

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 3 Course Dinner
- Magic Den Children's Entertainer until 9pm
- Live Entertainment from **Devotion DJ**
- Piper at the Bells

£45.00 PER PERSON

£27.50 UNDER 14'S



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

BOOK NOW ☎ 01290 420822 ✉ eventsales@radhotelgroup.com 🌐 royalhotelcumnock.com

STARTER

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter
marie rose sauce, smoked paprika

MAINS

Slow Braised Steak
rich pan gravy

Breast of Chicken
garlic and chive cream

Vegetable Wellington
spicy tomato coulis

DESSERTS

Strawberry & Lime Cheesecake
chantilly cream

Chocolate Brownie
toffee sauce, vanilla ice cream

TO FINISH

Tea or Coffee
with tablet and shortbread



OVERNIGHT BREAKS

HOGMANAY PACKAGES

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

- New Years Eve Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM
£199

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- New Years Eve Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Years Day Dinner

FROM
£320

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



*With the choice of 8 Luxurious Hotels, Bars and Restaurants, 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 2023/24 - 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 2023.
5. Final balances for Christmas Day and Hogmanay Events and linked accommodation are due no later than 15th November 2023.
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.



1 GLAISNOCK ST, CUMNOCK, AYRSHIRE, KA18 1BP
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