

## 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 <sup>TH</sup> DECEMBER	£32.50
DEVOTION DJ	SATURDAY 16 <sup>TH</sup> DECEMBER	£32.50

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

DOUBLE ROOM FROM

TRIPLE ROOM FROM

£65

£90

£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

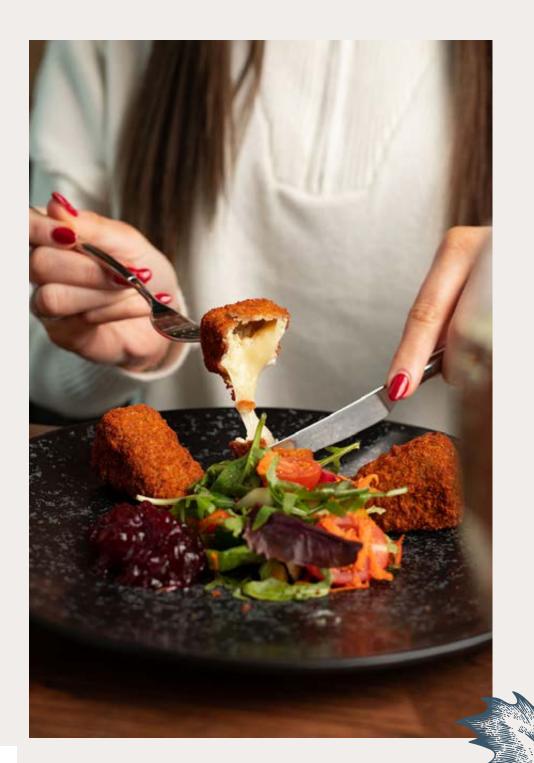
#### **TO FINISH**

Tea of Coffee

BOOK NOW & 01290 420822 

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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

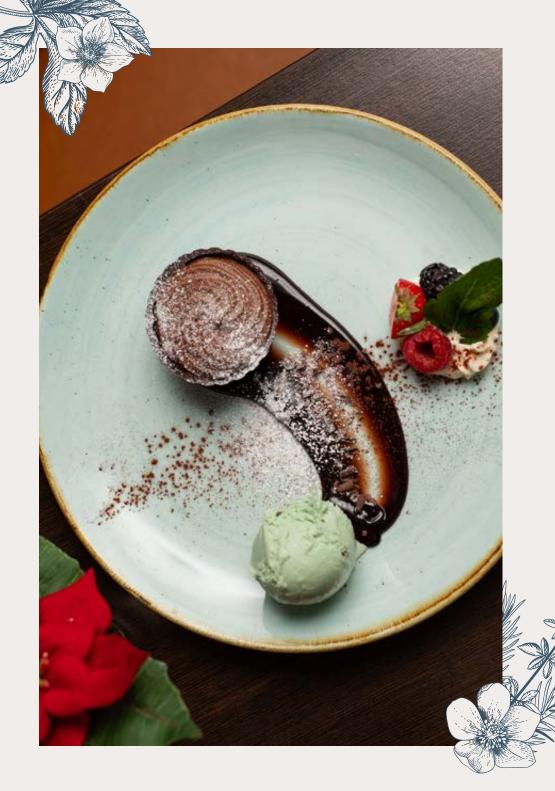
#### Santa Coupe

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

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

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



#### **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

Doors Open at 1pm  $\cdot$  Food Served from 1.30pm  $\cdot$  Carriages at 8.00pm

## 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

2 COURSE £23.50 · 3 COURSE £28.50

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

## 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

## **BOXING DAY**

When leftovers just won't cut it...do Christmas Day all over again at The Royal Hotel.

After the excitment 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

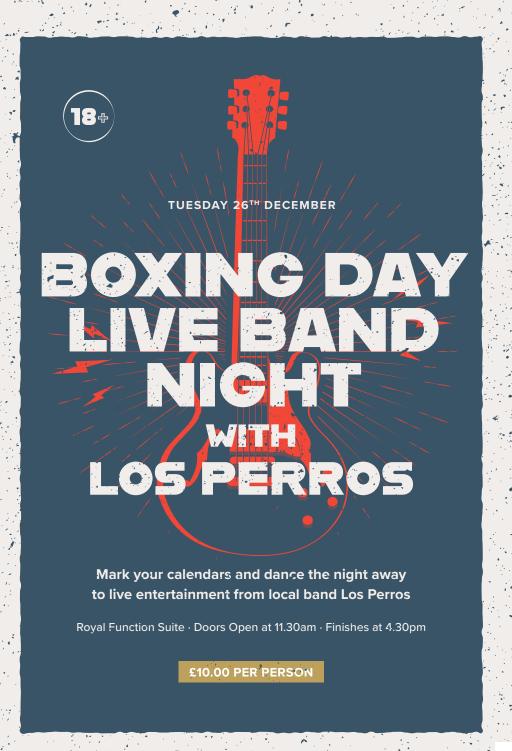
Cream filled Profiteroles white chocolate and strawberry sauce

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



## 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 24<sup>TH</sup> - 26<sup>TH</sup> DECEMBER · Accommodation

· Breakfast Both Morning

Christmas Eve Dinner

· Christmas Day Lunch

· Christmas Day Evening Buffet

£320

#### 2 NIGHT BREAK

ARRIVING ON CHRISTMAS DA 25<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

· Accommodation

· Breakfast Both Mornings

· Christmas Day Lunch

· Christmas Day Evening Buffet

· Boxing Day Lunch

FROM

£320

## 3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE 24<sup>TH</sup> - 27<sup>TH</sup> DECEMBER . Accommodation

· Breakfast Both Mornings

 $\cdot \ \mathsf{Christmas} \ \mathsf{Eve} \ \mathsf{Dinner}$ 

· Christmas Day Lunch

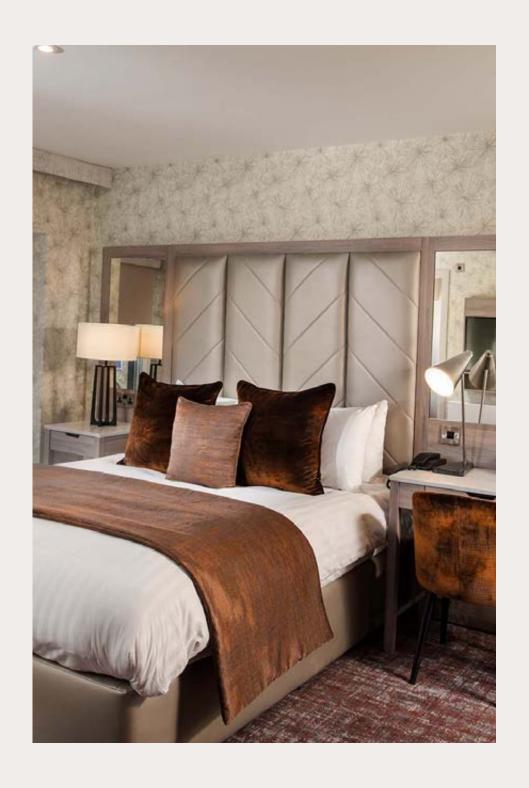
· Christmas Day Evening Buffet

· Boxing Day Lunch

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£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 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

puff pastry, creamed potatoes, Cream Filled Profiterole Coupe tablet ice cream. white chocolate sauce

> Winter Berry Paylova raspberry ripple ice cream

**Brie & Cheddar Platter** apple compote, biscuit selection

#### **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**

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

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 £23.50 · 3 COURSE £28.50

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

2 COURSE £27.95 · 3 COURSE £32.95

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

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## 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 Arriva
- · 3 Course Dinner
- · Magic Den Children's Entertainer until 9pm
- · Live Entertainment from **Devotion DJ**
- · Piper at the Bells

£45.00 PER PERSON



#### STARTER

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter marie rose sauce, smoked paprika

#### MAINS

Slow Braised Steak

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

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

BOOK NOW 

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OVERNIGHT BREAKS

## HOGMANAY PACKAGES

#### 1 NIGHT BREAK

ARRIVING ON HOGMANAY

31<sup>ST</sup> DECEMBER - 1<sup>ST</sup> JANUARY

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

£199

#### 2 NIGHT BREAK

ARRIVING ON HOGMANAY 31<sup>st</sup> December - 2<sup>nd</sup> January

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

FROM

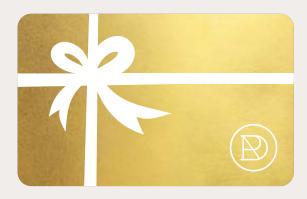
£320

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SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

# \*\*EDVE 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.

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