



ROYAL
HOTEL

THE MOST WONDERFUL

TIME OF THE YEAR

2020/2021

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DISCOVER THE EXCITEMENT OF CHRISTMAS AT THE ROYAL HOTEL

*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.

Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

★ *Or perhaps you'd like to visit our buzzing 1906 Bar Lounge.
There is something for everyone, see our entertainment guide featuring live
music from a variety of performers.* ★



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STAY WITH US THIS CHRISTMAS

RESIDENTIAL PACKAGES

*A warm welcome awaits complete with twinkling lights,
Christmas trees and festive decorations.*

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

£265

2 NIGHT BREAK ARRIVING ON BOXING DAY

26th - 28th December

Accommodation
Breakfast both mornings
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£265

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

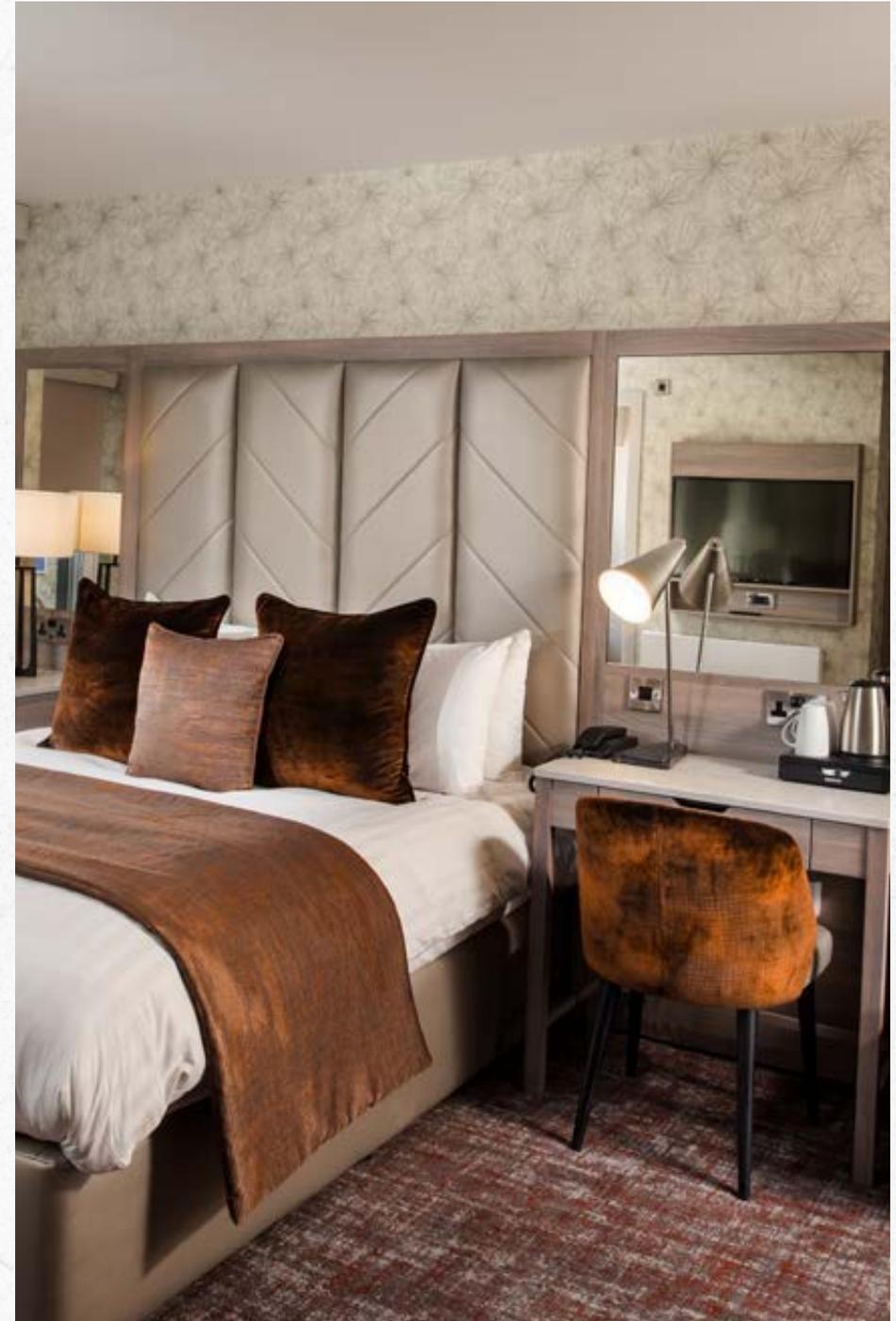
Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£345

BOOK NOW

☎ 01290 420822 ✉ reception@royalhotelcumnock.com

🌐 ROYALHOTELCUMNOCK.COM



DINE THROUGHOUT DECEMBER

FESTIVE FAYRE

Enjoy all your festive favourites prepared especially by our head chef, bringing everyone together and making this wonderful time of year extra special – served within our Bistro Restaurant.

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

2 COURSE £15.95 · 3 COURSE £19.95

MONDAY - SATURDAY 12-5PM & SUNDAY 12-9PM

STARTERS

Chef's Soup of The Day
crusty roll

Duo of Melon
soft fruits, refreshing sorbet

Haggis & Black Pudding Crepe
peppercorn cream

Chicken coated in a Cajun Cream
puff pastry basket

Prawn & Apple Salad
marie rose sauce

MAINS

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

**Breast of Chicken topped
with Brie & Cranberry**
chive cream

Braised Rump Steak
mushroom sauce
£3.00 SUPPLEMENT

Oven Baked Salmon
cream sauce

Filo Tart filled with Goat Cheese
red onion chutney, cherry
tomatoes, tomato coulis

DESSERTS

Chef's Cheesecake of Day
chantilly cream, chocolate shavings

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Santa Sundae
marshmallows, snowball, raspberry
sauce & raspberry ripple ice cream

Berry Meringue Nest
cream, strawberry sauce

**Classic Cheese
& Cheddar Platter**
apple chutney, grapes, biscuits
£1.50 SUPPLEMENT

TWAS THE NIGHT BEFORE CHRISTMAS

CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve

SERVED 12PM - 9PM

2 COURSE £20.50 · 3 COURSE £25.50
KIDS (2-10) 2 COURSE £8.50 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
crusty roll

Mushroom Croustade
white wine, mustard filling

Duo of Melon Platter
passion fruit coulis, mango sorbet

Chicken Pakora
mint salsa

Haggis & Black Pudding Tower
peppercorn cream

MAINS

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

Braised Rump Steak
bacon jus

Chicken & Black Pudding
drambuie & mushroom sauce

Baked Cod
herb crust, garlic & chive cream

**Tomato & Roasted
Vegetable Pasta**
garlic bread

DESSERTS

Chefs Cheesecake of the Day
chantilly cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Festive Sundae
crushed meringue, marshmallows,
snowballs & raspberry ripple
ice cream

Mixed Berry Bavouris
cream and fresh berries

Classic Cheese & Biscuit Platter
apple chutney, grapes, biscuits



OVERNIGHT BREAKS

CHRISTMAS PACKAGES

FESTIVE BREAK INCLUDING:

- Christmas Day Lunch
- Christmas Day Evening Buffet
- Breakfast on Boxing Day

FROM
£175
based on 2 sharing

WITH ALL THE TRIMMINGS
CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings at the Royal and enjoy another unforgettable Christmas

SERVED 1PM - 4.30PM

ADULTS £55 · JUNIOR (8-14) £30 · KIDS (2-7) £15

STARTERS

Prawn & Crayfish Cocktail
 spicy marie rose

Duo of Melon & Fruit Platter
 raspberry coulis, blackcurrant sorbet

Creamy Garlic & Leek Mushrooms
 rosemary & sea salt focaccia bread

Chicken Liver Pate
 oatcakes, red onion chutney

SOUP

Traditional Lentil & Ham

Sweet Potato & Carrot

MAINS

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

Braised Fillet of Beef
 haggis, whisky, peppercorn cream

Pan Fried Duck Breast
 apple and blackcurrant jus

Fillet of Oven Baked Salmon
 parma ham, cajun spiced tomato sauce

Brie & Cranberry Filo Parcel
 white wine & chive cream

DESSERTS

Sticky Toffee Pudding
 butterscotch sauce, vanilla ice cream

Dark Chocolate & Orange Cheesecake
 chantilly cream

Mixed Berry Meringue
 cherry cream

Brie & Cheddar Platter
 grapes, selection of biscuits, apple chutney

TO FINISH

Tea or Coffee with Mince Pies

CHEERY & BRIGHT
BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Royal. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal.

SERVED FROM 12.30PM - 6PM

2 COURSE £20.50 · 3 COURSE £25.50
 KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
 crusty roll

Duo of Melon Platter
 soft berries, green apple sorbet

Smoked Haddock Tempura
 cheese sauce

Breaded Haggis Cake
 pepper mayonnaise

Prawn and Crayfish Cocktail
 marie rose sauce, focaccia bread

MAINS

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

Breast of Chicken
 bed of green rice, garlic & chive cream

Pan Fried Duck Breast
 orange jus

Cajun Cream Pasta
 toasted garlic bread

Traditional Steak Pie
 puff pastry, winter vegetables

DESSERTS

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

After Eight Sundae
 mint choc chip ice cream, warm chocolate brownie

Strawberry & Chocolate Coupe
 black cherry ice cream

Toffee & Banana Meringue
 toffee sauce

Classic Cheese & Biscuit Platter
 spiced apple chutney



SAY GOODBYE TO 2020

HOGMANAY

What better way to see the year out, than a perfectly prepared pre-bells Hogmanay menu? Relax and enjoy a three-course meal before heading off out for the bells – all set for a cracking 2021!

SERVED FROM 5PM

2 COURSE £24.50 · 3 COURSE £28.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
crusty roll

Oriental Chicken Tempura
curry mayo dip

Duo of Melon Platter
soft berries, refreshing sorbet

Haggis & Black Pudding Tower
peppercorn sauce

Fish Bites
sweet & sour sauce

MAINS

Cajun Chicken Breast
coconut curry, rice

Roast Sirloin of Beef
mushroom & red wine jus

Chorizo Linguine
tomato & Cajun sauce,
garlic bread

Oven Baked Salmon
red pepper & parsley cous cous,
kale crisp

Mushroom Risotto
parmesan crisp & garlic bread

DESSERTS

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

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Strawberry Pavlova
whipped cream, strawberry compote

Chocolate Popcorn Brownie
salted caramel ice cream

Classic Cheese & Biscuits
red onion chutney

START AS YOU MEAN TO GO ON

NEW YEARS DAY

The ideal venue for a special and enjoyable New Year's Day Lunch. With an array of crowd-pleasing dishes, we have just the thing to welcome 2021 in style.

SERVED FROM 1PM - 6PM

2 COURSE £25.50 · 3 COURSE £29.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Scotch Broth Soup
crusty roll

Chilli Beef Nachos
jalapenos, smoked cheddar,
sour cream

Cajun Chicken Crepe
cajun cream sauce

Goats Cheese & Black Pudding Tower
red onion chutney

Vegetable Pakora
mint yogurt salsa

MAINS

Roast of Sirloin Beef
red wine jus

Breaded Chicken Breast
tomato linguine

Oven Baked Salmon
garlic and chive cream

Green Vegetable Risotto
parmesan crisp, garlic bread

Traditional Steak Pie
creamed and roast potatoes,
market vegetables, puff pastry

DESSERTS

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

Strawberry Pavlova Sundae
strawberry, vanilla ice cream

Salted Caramel Tart
salted caramel ice cream

Vanilla Panna Cotta
fresh fruit salad, pineapple crisp

Classic Cheese & Biscuits
apple chutney



PLAN AHEAD FOR 2020
1906 BAR LOUNGE
EAT, DRINK & ENJOY



BOOK A
TABLE TODAY



01290 420822





PLANNING SOMETHING MORE PRIVATE?

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 £19.95 · 3 COURSE £23.95

STARTERS

Lentil Soup
crusty roll

Prawn and Melon Platter
marie-rose sauce

Chicken Coated in a Cajun Cream
puff pastry basket

Prawn and Apple Salad
marie-rose saucel

MAINS

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

Braised Rump Steak
peppercorn sauce

Goats Cheese Filled Filo Tart
red onion chutney, cherry tomatoes, tomato coulis

Oven Baked Salmon
garlic cream sauce

DESSERTS

Banoffee Cheesecake
chantilly cream, chocolate shaving

Strawberry Shortcake Tower
cream, strawberries, strawberry sauce

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Berry Meringue Nest
chantilly cream, strawberry sauce

TO FINISH

Tea or Coffee with Mints

MENU ABOVE (GUESTS 12 – 50)

Choose 2 Starters, 2 Main Courses and 2 Desserts from above for over 51 guests
Private Event Room Hire Inclusive Minimum 12 adults.

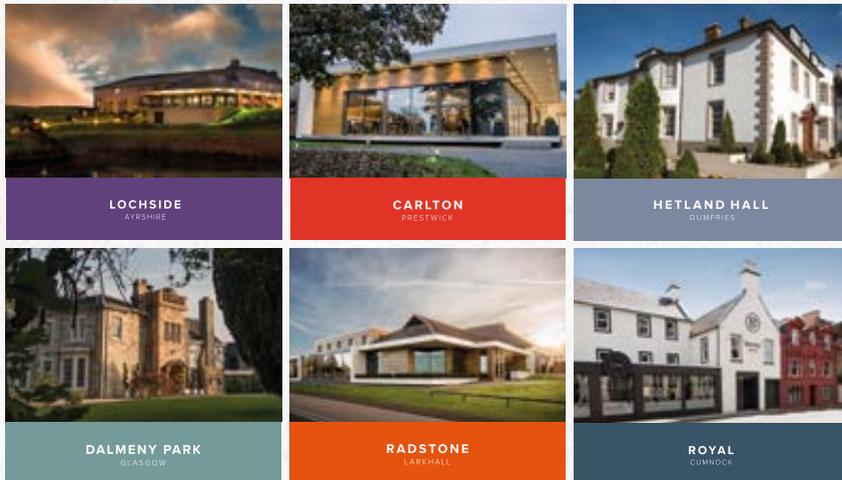
SPOIL YOUR FRIENDS & FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With the choice of 6 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 2020/2021 - TERMS & CONDITIONS

Our terms and conditions may look a little different this year due to COVID-19.

This year we have included a festive deposit guarantee. This means that should your booking be unable to go ahead due to government restrictions; we will fully refund your deposit and additional payments.

1. All deposits and payments for Christmas Day including linked bedroom payments are covered by our festive deposit guarantee.
2. Please note that all guests will be required to adhere to government guidance and social distancing regulations applicable on the date they have booked. This may include providing track and trace details for guests within your party.
3. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
4. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
5. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2020.
6. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
7. 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.
8. Upon payment of your deposit, you are adhering to our terms and conditions.



ROYAL
HOTEL

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