



# 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.

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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

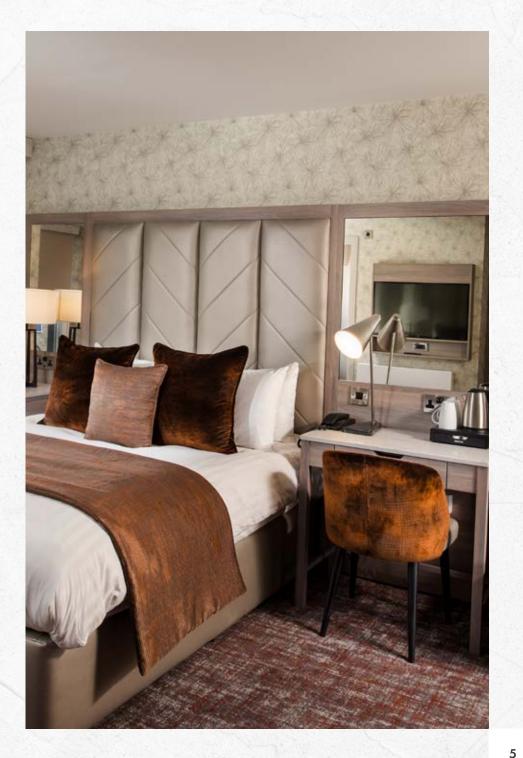
Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£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 £13.95 · 3 COURSE £17.95 MONDAY - THURSDAY 12-6PM INDIVIDUALLY PRICED FRIDAY TO SUNDAY

Chef's Soup of The Day £4.75 crusty roll

Haggis Neeps & Tatties £6.50 peppercorn sauce, crispy leeks

Prawn & Crayfish Cocktail £6.95 ciabatta bread, marie rose sauce

Breaded Brie Wedges £5.95 V cranberry sauce, dressed crisp leaves

Spicy Tomato Meatballs £5.95 V cheddar cheese, garlic bread (vegan option available)

Traditional Roast Turkey £12.50 sage & onion stuffing, pig n blanket, roast gravy, creamed and roast

Breast of Chicken topped with Brie toffee sauce, vanilla ice cream & Cranberry £12.50

garlic and chive cream, creamed and roast potatoes, seasonal

Braised Rump Steak £13.50 (festive fayre £2.00 supplement) peppercorn sauce, creamed and roast potatoes, seasonal vegetables

Oven Baked Salmon £12.50 garlic and herb cream sauce, creamed and roast potatoes,

seasonal vegetables

Filo Tart filled with Cherry Tomatoes and Red Onions £10.50'V cheddar cheese sauce, creamed and roast potatoes, seasonal vegetables

Chef's Cheesecake of Day £5.95 chantilly cream, chocolate shavings

Sticky Toffee Pudding £5.95

Toffee Meringue Nest £5.95

red onion chutney, biscuits

Santa Sundae £6.50

sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

(vegan option available)

chantilly cream, strawberry sauce

Cheddar and Brie Platter £6.75

crumbed tablet and shortbread.



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

Chef's Soup of the Day

Mushroom Croustade white wine, mustard filling

Duo of Melon Platter passion fruit coulis, mango sorbet

Chicken Pakora mint salsa

Haggis & Black Pudding Tower

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

**Braised Rump Steak** bacon jus

Chicken & Black Pudding drambuie & mushroom sauce

Baked Cod

Tomato & Roasted Vegetable Pasta garlic bread

Chefs Cheesecake of the Day chantilly cream

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Festive Sundae

crushed merinaue, marshmallows. snowballs & raspberry ripple

Mixed Berry Bayouris 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



# 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

#### SOUF

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

# BOXING DAY

CHEERY & BRIGHT

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 appl<u>e sorbet</u>

Smoked Haddock Tempura cheese sauce

Breaded Haggis Cake pepper mayonnaise

Prawn and Crayfish Cocktail marie rose sauce, focaccia bread

#### MAIN:

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

Breast of Chicken bed of green rice, garlic & chive

Pan Fried Duck Breast orange ius

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 br<u>ownie</u>

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

Chef's Soup of the Day

Oriental Chicken Tempera curry mayo dip

Duo of Melon Platter soft berries, refreshing sorbet

Haggis & Black Pudding Tower

Fish Bites sweet & sour sauce

Cajun Chicken Breast

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

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

Scotch Broth Soup crusty roll

Chilli Beef Nachos jalapenos, smoked cheddar,

> Cajun Chicken Crepe caiun cream sauce

> > Goats Cheese & Black Pudding Tower red onion chutney

Vegetable Pakora mint yogurt salsa

Roast of Sirloin Beef red wine jus

**Breaded Chicken Breast** 

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

Oven Baked Salmon

Green Vegetable Risotto parmesan crisp, garlic bread

Traditional Steak Pie market vegetables, puff pastry

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

Strawberry Pavlova Sundae

Salted Caramel Tart salted caramel ice cream

Vanilla Panna Cotta fresh fruit salad, pineapple crisp

Classic Cheese & Biscuits apple chutney







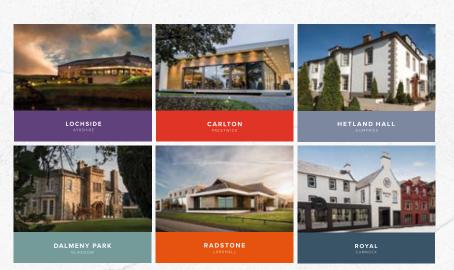
# SPOIL YOUR FRIENDS & FAMILY WITH A RAD GIFT CARD

# 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.

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