

ROYAL



This Christmas discover the Magic & Wonder of the Royal Hotel...

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, drinks and afternoon tea 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.

SATURDAY 4 TH DECEMBER	£27.50
SATURDAY 11TH DECEMBER	£27.50
SATURDAY 18 TH DECEMBER	£27.50

PACKAGE INCLUDES:

Shot on Arrival · 3 Course Meal · Festive Props · Photobooth with Complimentary Prints Devotion DJ Host & Entertainment · Party Games

Doors Open at 6.30pm · Food Served for 7pm · Carriages at 1am

BOOK NOW

STARTERS

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter marie rose sauce, smoked paprika

Chicken Coated in a Cajun Cream puff pastry basket, crispy leaves

MAINS

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

Slow Braised Steak

Goats Cheese & Red Onion Chutney Tart cherry tomatoes, tomato coulis

DESSERTS

Raspberry & White Chocolate Cheesecake chantilly cream

Sticky Toffee Pudding toffee sauce, vanilla ice cream

Peach & Coconut Meringue chantilly cream, mango coulis

TO FINISH
tea or coffee with mints

CHRISTMAS PARTY NIGHT

STAY OVER

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 £50

DOUBLE ROOM

FROM £75









RESIDENTIAL 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 Buffe

£279 Based on 2 People Sharing

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December

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

£279 Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

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

£359 Based on 2 People Sharing

BOOK NOW

 ${\scriptsize \textcircled{\#} \ royalhotel cumnock.com}}$



FESTIVE FAYRE

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

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

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

2 COURSE £15.95 · 3 COURSE £19.95

STARTERS

Chefs Soup of the Day crusty roll

Prawn & Honeydew Melon Platter marie rose sauce, smoked paprika

Haggis & Black Pudding Crepe peppercorn cream

Chicken Coated in a Cajun Cream puff pastry basket, crispy leaves

Breaded Brie Wedges cranberry sauce, dressed crisp leaves

MAINS

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

Breast of Chicken with Brie & Cranberry garlic and chive cream

Slow Braised Steak (£2 supplement) mushroom squce

Salmon & Broccoli Tagliatelle peppercorn cream, garlic ciabatta bread

Goats Cheese &
Red Onion Chutney Tart

DESSERTS

Sticky Toffee Pudding toffee sauce, vanilla ice crean

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

Chefs Cheesecake Of Day chantilly cream, fruit garnish

Peach & Coconut Meringue chantilly cream, mango coulis

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.

2 COURSE £18.95 · 3 COURSE £22.95

STARTERS

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter marie rose sauce, smoked paprika

Chicken Coated in a Cajun Cream puff pastry basket, crispy leaves

Breaded Brie Wedges cranberry sauce, dressed crisp leaves

MAINS

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

Slow Braised Steak peppercorn cream

Breast of Chicken with Brie & Cranberry garlic and chive cream

Goats Cheese & Red Onion Chutney Tart cherry tomatoes, tomato coulis

DESSERTS

Raspberry & White Chocolate Cheesecake chantilly cream

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Peach & Coconut Meringue chantilly cream, mango coulis

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

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.



BOOK NOW

01290 420822
 □ royal-reception@rad.ltd.uk

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CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve Served 12pm - 9pm

2 COURSE £21.50 · 3 COURSE £25.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup Of The Day crusty roll

Creamy Garlic Mushroom sea salt and rosemary focaccia

Duo of Melon & Soft Fruit Platter passion fruit coulis, mango sorbet

Chicken Pakora mint salsa, crispy leaves

Hannis & Dlank Doddin T

Haggis & Black Pudding Tower peppercorn cream, crispy leeks

Breaded Brie Wedges cranberry sauce, dressed crisp leaves

Panko Breaded King Prawns

sweet chilli sauce, crisp leaves

Prawn & Smoked Salmon Cocktail ciabatta bread, marie rose sauce

MAINS

Traditional Roast Turkey

sage & onion stuffing, chipolata, roast gravy, creamed and roast potatoes, seasonal vegetables

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

Baked Salmon

garlic & chive cream, creamed and roast potatoes, seasonal vegetables

Cajun Chicken Lasagne garlic bread, chips

Braised Beef

bacon jus, creamed and roast potatoes, seasonal vegetables

RAD Steak Burger

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

Tomato & Roasted Vegetable Pasta garlic bread

Battered Haddock

chips, mushy peas

DESSERTS

Chefs Cheesecake of the Day chantilly cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Santa Sundae

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

Peach & Coconut Meringue chantilly cream, mango coulis

Duo of Cheddar & Brie

apple chutney, grapes, biscuits

Eves Pudding

warm custard

Hot Chocolate Fudge Cake mini marshmallows, vanilla ice cream

Trio of Ice Cream

vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry





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

ADULT £55.00

KIDS (2-7) £15.00 · JUNIORS (8-14) £30.00

STARTERS

Prawn & Smoked Salmon Cocktail Traditional Roast Turkey
marie rose squee and onion stuffing of

Duo of Melon & Fruit Platterraspberry coulis, blackcurrant sorbe

Creamy Garlic & Leek Mushrooms rosemary & sea salt focaccia bread

Chicken & Black Pudding Terrine oatcakes, toasted hazelnuts, red pepper chutney

SOUP

Traditional Lentil & Ham

Sweet Potato & Carrot

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolatas
roast gravy

Braised Fillet of Beef haggis, peppercorn crea

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

Brie & Cranberry Filo Parcel

DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice crear

Dark Chocolate & Orange Cheesecake

Mixed Berry Meringue cherry cream

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

TO FINISH teg or coffee with mince pies

BOOK NOW

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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 Served 12.30pm - 6pm

2 COURSE £21.50 · 3 COURSE £25.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup of the Day

Duo Of Melon Platter soft berries, fruit sorbet

Haddock Tempura

Breaded Haggis Bon Bons pepper mayonnaise

Prawn & Crayfish Cocktail marie rose sauce, focaccia bread

MAINS

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

Breast of Chicken basmati rice, garlic & chive cream, crisp salad

Pan Fried Duck Breast orange jus, creamed and roast potatoes, seasonal vegetables

Cajun Cream Pasta

Traditional Steak Pie

DESSERTS

Chef's Cheesecake of the Day

After Eight Sundae

Hot Chocolate Fudge Cake mini marshmallows, vanilla ice cream

Toffee & Banana Meringue toffee sauce

Duo Of Cheddar & Brie spiced apple chutney, biscuit selection





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SAY GOODBYE TO 2021 START AS YOU MEAN TO GO ON





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 £21.50 · 3 COURSE £25.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup Of The Day crusty roll

Oriental Chicken Tempura curry mayo dip

Duo Of Melon Plattersoft berries, refreshing sorbet

Haggis & Black Pudding Tower
peopercorn sauce

Breaded Brie Wedges cranberry sauce,

MAINS

Cajun Chicken Breast coconut curry, basmati rice, naan

Roast Sirloin of Beef mushroom & red wine jus, creamed and roast potatoes, seasonal

Chorizo Linguine tomato & cajun squee garlic bread

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

Filo Tart Filled with Cherry Tomatoes & Red Onions cheddar cheese sauce, creamed an roast potatoes, seasonal vegetables

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

Salted Caramel Brownie tablet ice cream

Duo of Cheddar & Brie red onion chutney, biscuit selection

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 1pm - 6pm**

2 COURSE £25.50 · 3 COURSE £29.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Scotch Broth Soup

Haggis Nachos mature cheddar, sour crean

Cajun Chicken Crepe cajun cream sauce

Goats Cheese & Black Pudding Tower red onion chutney

Vegetable Pakora

MAINS

Roast of Sirloin Beef red wine jus, creamed and roaster potatoes, seasonal vegetables

Breaded Chicken Breast tomato linguine, garlic butter

Oven Baked Salmon garlic and chive cream, creame and roasted potatoes, seasonal

Filo Tart Filled with Cherry Tomatoes & Red Onions cheddar cheese sauce, creamed an

Traditional Steak Pie creamed and roast potatoes, seasonal vegetables, puff pastr

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

Duo of Cheddar & Brie apple chutney, biscuit selection



FAMILY HOGMANAY PARTY NIGHT

Celebrate your New Year in style and grandeur at our spectacular Family Party Night.

Indulge in bubbles, a decadent five-course dinner followed by live entertainment and a piper at midnight – what a way to start 2022 with a bang!

ADULT £32.50 · KIDS (2-12) £16.50 · UNDER 2 FOC

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival · 3 Course Dinner Dancing · Live Entertainment & Magic Den Childrens Entertainer

Doors Open at $6.30 \text{pm} \cdot \text{Food Served for 7pm} \cdot \text{Carriages at } 1.30 \text{am}$

FAMILY PARTY NIGHT MENU

STARTERS

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter marie rose sauce, smoked paprika MAINS

Slow Braised Steak rich pan gravy

Breast of Chicken With Haggis peppercorn sauce

Goats Cheese & Red Onion Chutney Tart cherry tomatoes, tomato coul **DESSERTS**

Raspberry & White Chocolate Cheesecake chantilly cream

Salted Caramel Brownie toffee sauce, vanilla ice cream

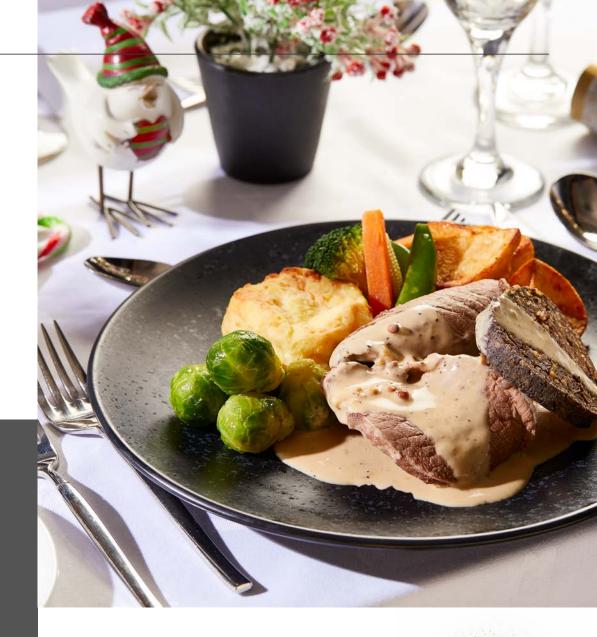
TO FINSIH

Tea or Coffee tablet and shortbread

BOOK NOW

🣞 01698 791111 🗵 eventsales@radhotelgroup.com

madstonehotel.com



OVERNIGHT BREAKS

HOGMANAY PACKAGE

FESTIVE BREAK INCLUDING:

- · Family Party Night Ticket
- · Luxury Overnight Accommodation
- · Breakfast on New Years Day



SPOIL YOUR FRIENDS AND 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!

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FESTIVE 2021/2022 - 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. £10pp deposit is required to confirm your Party Night booking, no later than 14 days after your initial provisional booking.
- 5. Final balances for Party Nights are due no later than 15th October 2021.
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.
- 7. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
- 8. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2021.
- 9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
- 10. 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.
- 11. Upon payment of your deposit, you are adhering to our terms and conditions.



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