



Discover the *magic*
& *wonder* of
the Royal Hotel...

FESTIVE SEASON 22/23



*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.

SATURDAY 10TH DECEMBER £29.50

SATURDAY 17TH DECEMBER £29.50

Package Includes:

Shot on Arrival · 3 Course Meal · Festive Props
Photobooth with Complimentary Prints · Devotion Host + DJ

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



BOOK NOW

☎ 01290 420822 ✉ royal-reception@rad.ltd.uk
🌐 royalhotelcumnock.com

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, chipolatass, roast gravy

Slow Braised Steak
diane sauce

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

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Mint Chocolate Chip Cheesecake
chantilly cream

Mixed Berry Meringue
chantilly cream, red fruit coulis

TO FINISH

Tea or Coffee with mints

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 £60

DOUBLE ROOM £85



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.

Monday - Saturday 12-5pm & Sunday 12-9pm (Menu will be individually priced outwith these dates & times)
Available from the 1st of December until the 23rd of December.

2 COURSE £16.95 · 3 COURSE £20.95

STARTERS

Chefs Soup Of The Day
crusty roll

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

**Turkey &
Cranberry Nachos**
chipolatas bites,
cranberry cream sauce

**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 Bon Bon**
garlic and chive cream

Slow Braised Steak
diane sauce
(£2 Supplement)

Baked Fillet of Salmon
green pesto butter

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

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

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

Chefs Cheesecake of Day
chantilly cream, fruit garnish

Mixed Berry Meringue
chantilly cream, red fruit coulis

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



BOOK A TABLE

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PRIVATE DINING

'Tis the season to indulge and enjoy with family or friends, in your own private space. Choose from a range of dining areas to suit your needs.

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

2 COURSE £19.95 · 3 COURSE £23.95

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
diane sauce
(£2 Supplement)

**Breast of Chicken with Brie
& Cranberry Bon Bons**
garlic and chive cream

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

DESSERTS

**Mint Chocolate Chip
Cheesecake**
chantilly cream

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Mixed Berry Meringue
chantilly cream, red fruit 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 A TABLE

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CHRISTMAS 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 before retreating to your luxurious, cosy accommodation.

2 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 26th December

Package Includes:

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

from £289
Based on 2 People Sharing

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December

Package Includes:

Accommodation
Breakfast Both Mornings
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

from £289
Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Package Includes:

Accommodation
Breakfast Each Morning
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

From £369
Based on 2 People Sharing

BOOK NOW

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CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve at the Royal Hotel
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

Haggis Pakora
curry mayo, crispy leaves

Loaded Chicken Goujons
bacon bits, mature cheddar, piri piri mayo

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, chipolatas, 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

Spicy Tomato & Roasted Vegetable Pasta
Shredded vegetables, cajun tomato sauce, garlic bread

Battered Haddock
chips, garden peas, tartar sauce

DESSERTS

Chef's Cheesecake of the Day
chantilly cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Mixed Berry Meringue
chantilly cream, red fruit coulis

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

Duo of Cheddar & Brie
apple chutney, grapes, biscuits

Apple & Pear Crumble
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 £60.00

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

STARTERS

Prawn & Smoked Salmon Cocktail
marie rose sauce

Duo of Melon & Fruit Platter
raspberry coulis, blackcurrant sorbet

Creamy Garlic Mushrooms
rosemary & sea salt focaccia bread

Chicken & Cock-a-leekie Terrine
toasted brioche bread, mango and jalapeno salsa

SOUP

Red Lentil & Vegetable

Chorizo, Roasted Red Pepper & Tomato

MAINS

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

Medallions of Beef Fillet
haggis, peppercorn cream

Fillet of Salmon with Cream Cheese & Spinach
wrapped in filo pastry garlic and herb cream

Mediterranean Vegetable & Smoked Cheddar Wellington
tomato and red pepper sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Salted Caramel & Fudge Cheesecake
toffee sauce, chantilly cream, fudge pieces

Raspberry & White Chocolate Pavlova
chantilly cream, chocolate shavings

Brie & Cheddar Platter
grapes, selection of biscuits, red onion chutney

TO FINISH

Tea or Coffee
with mince pies



BOOK A TABLE

01290 420822 royalhotelcumnock.com



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
crusty roll

Duo of Melon Platter
soft berries, fruit sorbet

Turkey & Cranberry Nachos
chipolatas bites,
cranberry cream sauce

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

Prawn & Smoked Salmon Cocktail
marie rose sauce,
brioche bread

MAINS

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

Breast of Cajun Chicken
basmati rice, mango curry
cream, naan bread

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

Baked Fillet of Salmon
green pesto butter

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

DESSERTS

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

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

Hot Chocolate Fudge Cake
mini marshmallows,
vanilla ice cream

Banoffee Meringue
toffee sauce

Duo of Cheddar & Brie
spiced apple chutney,
biscuit selection



BOOK A TABLE

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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 2023! **Served from 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

Loaded Chicken Goujons
hot chilli peppers, jalapenos,
mature cheddar, piri piri mayo

Haggis & Black Pudding Tower
peppercorn cream, crispy leeks

Spicy Salsa Nachos
sour cream, nacho cheese sauce

Onion Bhajis
curried mayonnaise,
crisp leaves

Prawn & Smoked Salmon Cocktail
marie rose sauce, paprika,
crisp leaves, fresh lemon wedge

Duo of Seasonal Melon
fresh berries, fruit sorbet

Brie & Cranberry Bon Bons
garlic mayo

MAINS

Slow Braised Steak
rich pan gravy, black pudding,
creamed and roast potatoes,
seasonal vegetables

Battered Haddock
fries, garden peas, tartar sauce

Steak Pie
puff pastry, creamed and roast
potatoes, seasonal vegetables

Breaded Baked Mushroom
stuffed with pesto and mozzarella,
spicy wedges, tomato salsa

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

Royal Chicken Curry
basmati rice, naan bread

Chicken or Vegetable Tempura
sweet chilli sauce, sriracha
spiced mayo, chips

Cajun Chicken Lasagne
garlic bread, fries

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

Raspberry & White Chocolate Meringue
chantilly cream, red fruit coulis,
chocolate shards

Duo of Cheddar & Brie
red onion chutney, biscuit selection

Tropical Panna Cotta
whipped cream, mango coulis

Oreo Cookie Sundae
chocolate sauce, vanilla ice cream,
Chantilly cream, chocolate pieces

Cranachan filled Brandy Basket
red fruit coulis, red berries



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 2023 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

Chef's Soup of the Day
crusty roll

Haggis Nachos
mature cheddar, sour cream

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

Goats Cheese & Black Pudding Tower
red onion chutney

Onion Bhajis
curried mayonnaise,
crisp leaves

MAINS

Slow Braised Steak
rich pan gravy, black pudding,
creamed and roast potatoes,
seasonal vegetables

Teriyaki Chicken Stirfry
egg noodles, shredded
vegetables, prawn crackers

Oven Baked Salmon
garlic and chive cream, creamed
and roasted potatoes, seasonal
vegetables

Breaded Baked Mushroom
stuffed with pesto and mozzarella,
spicy wedges, tomato salsa

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

DESSERTS

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

Salted Brownie Caramel Coupe
toffee and chocolate sauce,
vanilla ice cream, chantilly cream

Cranachan filled Brandy Basket
red fruit coulis, red berries

Fruit Panna Cotta
whipped cream,
mango coulis

Duo of Cheddar & Brie
red onion chutney,
biscuit selection

BOOK A TABLE

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BRING IN THE BELLS



18+

HOGMANAY PARTY

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Party. Indulge in bubbles, a decadent three-course dinner followed by live entertainment and a piper at midnight – what a way to start 2023 with a bang!

PACKAGE INCLUDES:

Glass of Bubbly on Arrival · 3 Course Dinner
Live Entertainment from Devotion DJ · Piper at the bells

Doors Open at 6.30pm · Food Served for 7pm · Carriages at 1.30am

ADULT £39.50



HOGMANAY PARTY 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

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

DESSERTS

Raspberry Ripple Cheesecake
chantilly cream

Salted Caramel Brownie
toffee sauce, vanilla ice cream

DESSERTS

Tea or Coffee
with tablet & shortbread

BOOK NOW

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OVERNIGHT BREAKS

HOGMANAY PACKAGE

FESTIVE BREAK INCLUDING:

- Hogmanay Party Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM

£179

based on 2 sharing

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!

[RADHOTELGROUP.COM](https://radhotelgroup.com)

FESTIVE 2022/2023 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night 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 are due no later than 15th October 2022.
5. Final balances for Christmas Day and linked accommodation are due no later than 15th November 2022.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
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. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. Upon payment of your deposit, you are adhering to our terms and conditions.



ROYAL
HOTEL

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