

'TIS THE SEASON

2023/24

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 TH DECEMBER	£32.50
DEVOTION DJ	SATURDAY 16 [™] 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.

£90

SINGLE ROOM FROM

£65

DOUBLE ROOM FROM



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, pig in blanket, roast gravy

Slow Braised Steak

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 with mints



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

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

Sunday 12-9pm &

2 COURSE £18.95

3 COURSE £23.95

Friday-Saturday 12-5pm

2 COURSE £20.95

(Menu will be individually priced outwith these dates & times)

stunning 1906 Restaurant

Monday-Thursday 12-5pm

3 COURSE £25.95

STARTERS

Chef's 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, pigs in blankets, 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

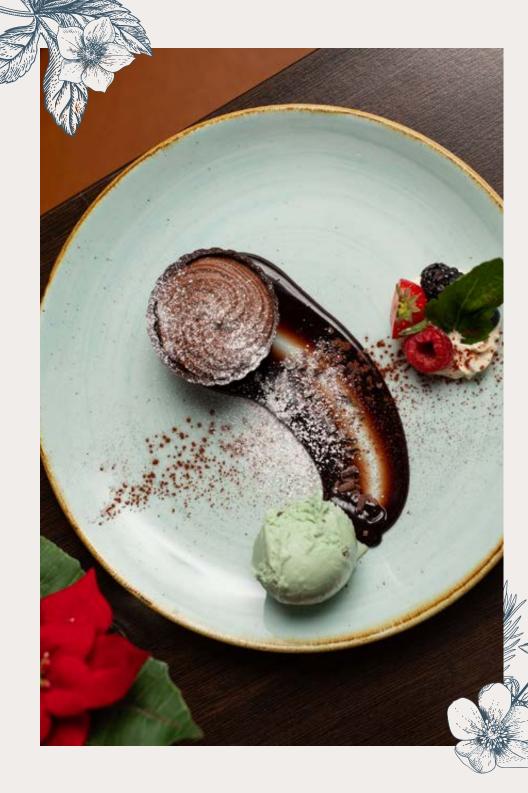
Sticky Toffee Pudding toffee sauce, vanilla ice cream

Santa Coupe crumbed tablet and shortbread, sliced strawberries, raspberry 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, pigs in blankets, 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

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
- \cdot 3 Course Lunch
- · Live Tribute Entertainment
- · Devotion DJ & Host
- \cdot 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, pig in blanket, 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

 $\texttt{BOOK} \ \texttt{NOW} \ \texttt{\&} \texttt{01290} \texttt{420822} \boxtimes \texttt{eventsales@radhotelgroup.com} \textcircled{\texttt{Brown}} \texttt{royalhotelcumnock.com}$



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

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, raspberry

ripple ice cream, whipped

cream, red fruit coulis

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

2 COURSE £23.50 · 3 COURSE £28.50

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

CHRISTMAS DAY DINING

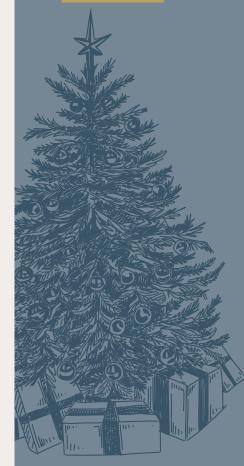
Experience the magic of Christmas Day at The Royal and Indulge in a delicious 4 course meal served with all the seasonal trimmings.

Served 1pm - 4.30pm

ADULT £65.00

JUNIORS (8-14) £32.50

KIDS (2-7) £15.00



STARTERS

Chicken & Smoked Bacon Croustade 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 pigs in blankets, 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 excitement 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 pigs in blankets, 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 TUESDAY 26[™] DECEMBER

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BOXING DAY LIVE BAND NIGHT MIH LOS PERROS

Mark your calendars and dance the night away to live entertainment from local band Los Perros

Royal Function Suite · Doors Open at 4pm

£10.00 PER PERSON

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

BREAK · Christmas Eve Dinner ARRIVING ON CHRISTMAS EVE · Christmas Day Lunch 24TH · 26THDECEMBER · Christmas Day Evening Buffet

from £320

2 NIGHT BREAK

ARRIVING ON CHRISTMAS $25^{\text{TH}} - 27^{\text{TH}}$ DECEMBER

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

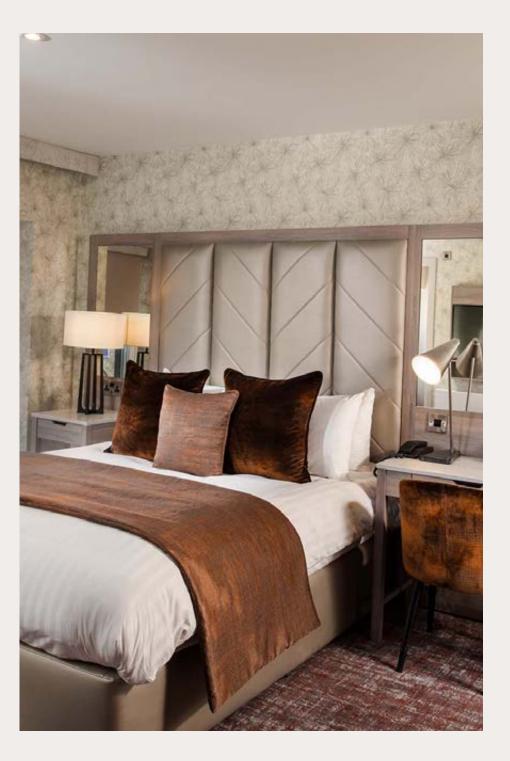


3 NIGHT BREAK

ARRIVING ON CHRISTMAS EV 24[™] - 27[™] DECEMBER • Accommodation • Breakfast Each Morning • Christmas Eve Dinner • Christmas Day Lunch • Christmas Day Evening Buffet • Boxing Day Lunch



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 puff pastry, creamed potatoes, Cream Filled Profiterole Coupe 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

tablet ice cream. white chocolate sauce

Winter Berry Paylova raspberry ripple ice cream

Brie & Cheddar Platter apple compote, biscuit selection

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

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

Slow Braised Steak yorkshire pudding, pan gravy, creamed potatoes, seasonal vegetables

MAINS

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 terivaki noodles

Lightly Battered Haddock fries, mushy peas, tartar sauce

DESSERTS

Chef's Cheesecake of the Day chantilly cream, fresh fruit

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Winter Berry Meringue raspberry ripple ice cream

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

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

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

£45.00 PER PERSON

£27.50 UNDER 14'S

STARTER

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter marie rose sauce, smoked paprika

ADULT MAINS

Slow Braised Steak rich pan gravy

Breast of Chicken garlic and chive crea

Vegetable Wellington spicy tomato coulis

KIDS MAINS

Cheeseburger on a Bun served with fries

Breaded Chicken Tenders served with fries

Homemade Macaroni Cheese served with fries

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 & 01290 420822 \boxtimes eventsales@radhotelgroup.com \oplus royalhotelcumnock.com



OVERNIGHT BREAKS HOGMANAY PACKAGES

1 NIGHT BREAK

RRIVING ON HOGMANAY

Hogmanay Family Dinner Dance Ticket
Luxury Overnight Accommodation
Breakfast on New Years Day

 ± 199

2 NIGHT BREAK

ARRIVING ON HOGMANAY 31st DECEMBER - 2ND JANUARY Hogmanay Family Dinner Dance Ticket
Luxury Overnight Accommodation
Breakfast on Both Mornings
New Years Day Dinner

том £320 SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With a collection of Luxurious Hotels, Bars and Restaurants to choose from, 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, including any 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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