



# *'Tis the Season*

2026/27





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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# Festive *Fayre* Menu

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 stunning 1906 Restaurant.

Available from the 1st of December until the 30th of December, excludes 24th-26th.

## *Starters*

**Chefs Soup of the Day** crusty roll

**King Prawn, Chorizo & Black Pudding Bruschetta** spicy tomato chutney

**Chicken Liver Pate** red onion chutney, toasted ciabatta garlic bread

**Salt & Chilli Pigs in Blankets** peppers, onions, garlic mayonnaise

**Cranberry & Brie Bon Bons V** balsamic vinegar, citrus mayonnaise

## *Mains*

**Traditional Roast Turkey** sage and onion stuffing, pigs in blanket, turkey jus, roast potatoes, winter vegetables

**Slow Braised Steak** (£2 Supplement) green peppercorn sauce, roast potatoes, seasonal vegetables

**Breast of Chicken with Brie & Cranberry** garlic and chive cream, creamed potatoes, winter vegetables

**Steamed Fillet of Seabass** garlic king prawns, steamed red chicory, dauphinoise potatoes, celeriac puree, sweet tomato and basil sauce

**Vegetable Wellington V** tomato and basil sauce, fries, crisp salad

## *Desserts*

**Sticky Toffee Pudding** toffee sauce, vanilla ice cream

**Tablet Cheesecake** vanilla whipped cream

**Lemon Meringue Pie** berry compote, raspberry ripple ice cream, redcurrant coulis

**Salted Caramel Sundae** butterscotch popcorn, salted caramel brownie, vanilla ice cream, ginger and lime crumble

**Chefs Selection of Cheese** biscuits, grapes, red onion chutney

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

2 COURSE  
£24.50

3 COURSE  
£31.50

Monday-Thursday | 12-5pm  
Sunday | 12-9pm

2 COURSE  
£26.50

3 COURSE  
£33.50

Friday-Saturday | 12-5pm



# Festive *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 30th of December, excludes 24th-26th.

## *Starters*

### **Traditional Lentil Soup**

**Chicken & Bacon Croustade** garlic and leek cream

**Duo of Melon V** citrus sorbet, berry compote

**Prawn Cocktail** mixed leaves, marie rose sauce

## *Mains*

**Traditional Roast Turkey** sage and onion stuffing, chipolatas, turkey jus

**Slow Braised Steak** green peppercorn sauce

**Fillet of Salmon** leek cream sauce

**Vegetable Wellington V** tomato and basil sauce

## *Desserts*

**Sticky Toffee Pudding** toffee sauce, vanilla ice cream

**Tablet Cheesecake** vanilla whipped cream

**Nutella Meringue Nest** Belgian chocolate sauce, cherry compote, chocolate shavings, raspberry ripple ice cream

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

## *To Finish*

Tea or Coffee with mints

2 COURSE

£29.50

3 COURSE

£36.50



## **BOOK NOW**

Private Event Room Hire Free of Charge  
with Minimum 16 Paying Adults.

For over 51 guests choose 2 Starters, 2 Main Courses  
and 2 Desserts from menu.

☎ 01290 420822

✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

🌐 [royalhotelcumnock.com](http://royalhotelcumnock.com)



SATURDAY 12<sup>TH</sup> DECEMBER

## Festive *Ladies Day*

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by **Ultimate Dancing Queens!**

Doors Open at 1pm · Carriages at 8pm

**PACKAGE INCLUDES:**

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Tribute Entertainment
- Kilted DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

*Starters*

Chicken & Bacon Croustade garlic and leek cream  
Duo of Melon citrus sorbet, berry compote

*Mains*

Traditional Roast Turkey sage and onion stuffing, chipolatas, turkey jus  
Slow Braised Steak peppercorn sauce  
Vegetable Wellington V tomato and basil sauce

*Desserts*

Duo of Desserts sticky toffee pudding, butterscotch sauce  
tablet cheesecake, chantilly cream

*To Finish*

Tea or Coffee with mints

18+

PER PERSON

£39.95

STAY  
THE NIGHT

£180

TICKETS & DOUBLE  
ROOM FOR 2

# Christmas Eve *Dining*

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

**Panko Breaded King Prawns** sweet chilli and ginger curry sauce, mango salsa

**Chicken Liver Pate** red onion marmalade, mixed salad leaves, balsamic glaze, toasted ciabatta garlic bread

**Oriental Chicken Tempura** wasabi mayonnaise dip, chillies, spring onions, wedge of lime

**Loaded Halloumi Fries V** Spanish smoked paprika nacho cheese sauce, chilli jam, sour cream, spring onions

**Haggis & Black Pudding Tower** peppercorn sauce, crispy fried onions

## *Mains*

**Traditional Roast Turkey** sage and onion stuffing, chipolata, turkey jus, creamed and roast potatoes, seasonal vegetables

**Breast of Chicken** brie and cranberry, creamed and roast potatoes, seasonal vegetables chive and garlic cream

**Braised Feather Blade of Beef** chimichurri butter, king prawns, mashed potatoes, roasted vegetables

**Grilled Gammon Steak** grilled tomato and mushrooms, pineapple ring and onion rings, fries

**Pan Fried Salmon** creamy parmesan mashed potatoes, grilled green vegetables, sundried tomato pesto, white wine and chive sauce

**Vegetable Wellington V** crumbled goats cheese white wine and chive cream, fries

## *Desserts*

**Chefs Cheesecake of the Day** vanilla whipped cream

**Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream

**Mint Aero & Oreo Pavlova** mint chocolate whipped cream, crushed oreo, mint chocolate ice cream

**Luxury Fudge Cake** chocolate and toffee sauce, whipped cream, vanilla ice cream

**Snowman Coupe** crushed snowballs, cookie dough ice cream, white chocolate sauce, creamed filled profiteroles

**Lemon Meringue Pie** berry compote, raspberry ripple ice cream, redcurrant coulis

2 COURSE

£28.95

3 COURSE

£35.50

2 COURSE (KIDS)

£13.50

3 COURSE (KIDS)

£16.50

# 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 12.30pm - 4.30pm.

## *Starters*

**Duo of Melon Platter** fresh berries, berry compote, champagne sorbet

**Smoked Salmon & Watercress Pate** sourdough crostini, mixed rocket salad, basil oil, crushed walnuts

**Cajun Chicken Croustade** puff pastry basket filled with creamy cajun chicken, chilli oil, spring onion garnish

**Whipped Goats Cheese & Parma Ham Parcels** crisp salad, balsamic dressing

## *Intermediate*

**Traditional Chicken & Rice Soup**

## *Mains*

**Traditional Roast Turkey** chipolatas, sage and onion stuffing, turkey jus

**Braised Fillet of Beef** diane sauce

**Fillet of Scottish Salmon** king prawns, garlic and herb butter

**Stilton & Butternut Squash Tart** roasted red pepper and tomato sauce

## *Desserts*

**Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream

**Mint Aero Cheesecake** chantilly cream, chocolate sauce, chocolate shavings

**Mango & Lime Pavlova** mango coulis, whipped mango flavoured mousse, tropical sorbet

**Brie & Cheddar Platter** apple compote, grapes, biscuit selection

## *To Finish*

**Tea or Coffee** with mince pies

ADULT

£82.50

JUNIOR (8-14)

£41.25

KIDS (2-7)

£22.75



# Boxing Day *Dining*

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.

2 COURSE  
£28.95

3 COURSE  
£35.50

2 COURSE (KIDS)  
£13.50

3 COURSE (KIDS)  
£16.50

## *Starters*

- Chef's Soup of the Day** crusty roll
- Duo of Melon Platter** soft berries, berry compote, refreshing sorbet
- Cajun Chicken Potato Skins** sour cream, spring onions
- Haggis & Black Pudding Tower** peppercorn sauce, crispy fried onions
- Prawn & Smoked Salmon Cocktail** marie rose sauce, mixed leaves, toasted rosemary and sea salt focaccia bread
- Breaded Brie Wedges** cranberry sauce, mixed leaves tossed in a mustard and citrus dressing

## *Mains*

- Traditional Roast Turkey** chipolatas, sage and onion stuffing, roast gravy, creamed and roast potatoes, seasonal vegetables
- Braised Steak** selection of potatoes and vegetables, mushroom and thyme sauce
- Katsu Chicken Curry** breaded chicken breast, sticky coriander rice, braised red cabbage, curry sauce, toasted flatbread
- Panfried Seared Seabass** creamed mashed potatoes, parsnip puree, sauteed spinach, grilled asparagus, garlic butter king prawns
- Beef Steak Burger** smoked cheddar, bacon, gherkin and red onion mayonnaise, coleslaw, fries, toasted bun
- Linguine Alla Divola V** roasted tomato sauce, sundried tomatoes, basil leaves, toasted ciabatta garlic bread

## *Desserts*

- Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream
- Chefs Cheesecake of the Day** whipped cream, fruit garnish
- Nutella & Strawberry Pavlova** slice strawberries, raspberry ripple ice cream
- Banoffee Coupe** slice bananas, caramel sauce, Chantilly cream, chocolate shavings
- Lemon Meringue Pie** berry compote, raspberry ripple ice cream, redcurrant coulis
- Brie & Cheddar Platter** chutney, biscuit selection



# 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 before retreating to your luxurious, cosy accommodation.

## 2 Night Break

ARRIVING ON CHRISTMAS EVE  
24<sup>TH</sup> - 26<sup>TH</sup> DECEMBER

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

FROM

£370

## 2 Night Break

ARRIVING ON CHRISTMAS DAY  
25<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

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

FROM

£370

## 3 Night Break

ARRIVING ON CHRISTMAS EVE  
24<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

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

FROM

£465

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.  
T&C's apply. Final balance due 15th November 2026.



## Hogmanay Dining

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 2027.

Served 12pm - 9pm.

### Starters

**Chef's Soup of the Day** crusty roll

**Mini Stuffed Yorkshire Puddings** oriental BBQ beef brisket, melted brie, caramelised red onion chutney

**Loaded Hashbrowns** nacho cheese sauce, crumbled chorizo, jalapenos, sriracha mayonnaise

**Korean Chicken Bites Bao Buns** garlic mayonnaise, chillies, spring onion

**Classic Prawn Cocktail** mixed leaves, marie rose sauce, lemon wedge

**Garlic Mushroom Gratin** cheese glaze, toasted ciabatta garlic bread

### Mains

**Slow Braised Steak** peppercorn sauce, creamed and roast potatoes, seasonal vegetables

**Fish Gratin** steamed haddock and smoked salmon with a cream garlic cheese sauce, cheesy mashed potatoes, toasted ciabatta garlic bread

**Thai Green Chicken Curry** sticky coriander rice, toasted naan bread, spring onions, chillies

**Traditional Steak Pie** puff pastry, creamed potatoes, seasonal vegetables

**Shredded Vegetables Sweet Chilli Stirfry V** braised rice

**Cajun Chicken Burger** chipotle mayo, toasted bun, fries, coleslaw

### Desserts

**Chef's Cheesecake of the Day** chantilly cream, fruit garnish

**Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream

**Apple Crumble & Blueberry Tart** vanilla ice cream, blueberry coulis, toasted almonds

**Triple Chocolate Coupe** white chocolate mousse, chocolate sauce, dark chocolate shavings, vanilla ice cream

**Winter Berry Meringue** raspberry ripple ice cream

**Brie & Cheddar Platter** chutney, biscuit selection

2 COURSE

£28.95

3 COURSE

£35.50

2 COURSE (KIDS)

£13.50

3 COURSE (KIDS)

£16.50

## New Years Day Dining

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 12pm - 6pm.

### Starters

**Chefs Soup of the Day** crusty roll

**Oriental BBQ Potato Skins V** melted cheese, garlic mayonnaise dip

**Haddock Goujons** breaded haddock pieces, tartare sauce, lemon twist

**Thai Green Chicken Bao Buns** steamed buns chillies, spring onions, sriracha drizzle, rocket salad leaves

**Creamy Garlic Mushrooms V** cheese topping, garlic crouton

**Cajun Chicken Tempura** chipotle mayonnaise, chillies, spring onions, lime wedge

### Mains

**Slow Braised Steak** pan gravy, creamed potatoes, seasonal vegetables

**Breast of Chicken topped with Bacon & Smoked Cheddar Cheese** chipotle cream sauce, creamed potatoes, market vegetables

**Lemon Crusted Haddock** king prawns in garlic butter, dauphinoise potatoes, grilled green vegetables

**Steak Pie** puff pastry lid, fries, market vegetables

**Gammon Steak** grilled tomatoes and mushrooms, onion rings, sea salt fries

**Broccoli & Cheese Pasta V** cheese sauce, parmesan crust, toasted ciabatta garlic bread

### Desserts

**Sticky Toffee Pudding** vanilla ice cream, butterscotch sauce

**Winter Berry Meringue** raspberry ripple ice cream

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

**Apple & Blueberry Coupe** crème anglaise, crusted crumble mix, blueberry coulis, vanilla ice cream

**Hot Chocolate Fudge Cake** vanilla whipped cream, raspberry ripple ice cream

**Brie & Cheddar Platter** chutney, biscuit selection

2 COURSE

£33.50

3 COURSE

£39.95

2 COURSE (KIDS)

£13.50

3 COURSE (KIDS)

£16.50

OVERNIGHT BREAKS

## Hogmanay Packages

### 1 Night Break

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 1<sup>ST</sup> JANUARY

- Hogmanay Family Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on New Year's Day

FROM

£245

BASED ON 2 PEOPLE SHARING

### 2 Night Break

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 2<sup>ND</sup> JANUARY

- Hogmanay Family Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM

£375

BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing, £50pp deposit required at the time of booking.  
T&C's apply. Final balance due 15th November 2026.

## Hogmanay Family Dinner Dance

£57.50

PER PERSON

£37.50

UNDER 14'S | UNDER 2 FOC

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 2027 with a bang!

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.30am

#### PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 3 Course Dinner
- Children's Entertainer until 9pm by Moxie
- Live Entertainment from Devotion DJ & Host
- Piper at the Bells
- Photobooth with Complimentary Prints

#### Starters

Traditional Lentil & Winter Vegetable Soup  
Cajun Chicken Puff Pastry Basket rocket salad leaves, chilli oil

#### Mains

Slow Braised Steak yorkshire pudding, red wine jus  
Breast of Chicken with Haggis diane sauce  
Vegetable Wellington V spicy tomato coulis

#### Desserts

Strawberry Cheesecake chantilly cream  
Chocolate Tart vanilla ice cream, chocolate sauce

#### To Finish

Tea or Coffee with tablet and shortbread

BOOK NOW ☎ 01290 420 822 🌐 [royalhotelcumnock.com](http://royalhotelcumnock.com)

# THE GIFT OF *TIME* & *LOVE* FULL OF CHRISTMAS CHEER



## SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

*With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including our new restaurant Tales, 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](http://RADHOTELGROUP.COM)

## FESTIVE 2026/27 - 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 £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
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.



**ROYAL**  
HOTEL

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