



SEAMILL HYDRO
HOTEL

'TIS THE SEASON

2024/25



*Enjoy time well spent with Family & Friends,
full of Christmas Cheer & Joy*

Set by snow-capped peaks, a glittering seaside and topped with a sprinkle of seasonal sparkle - there is nowhere more magical than Seamill at Christmas time!

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.

If you're looking for a more relaxing break this festive season, all you have to do is sit back, relax and let Seamill take care of the rest.

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A UNIQUE SHOPPING EXPERIENCE

Christmas Markets

SUNDAY 24TH NOVEMBER
& SUNDAY 1ST DECEMBER

Experience a true winter wonderland at Seamill's popular Christmas Markets. Hosting a variety of hand-selected suppliers, enjoy a truly unique festive shopping experience in the Firth Pavillion.

From handmade candles, bespoke jewellery, accessories, textiles, perfume, confectionary and lots more!

FREE
ENTRY

As one of Ayrshire's largest festive markets, you don't want to miss out!
Come along and find some beautiful gifts from 12pm-5pm.

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:

Prosecco on Arrival · 3 Course Meal · Photobooth with Complimentary Prints
Festive Props · Live Music · Devotion DJ and Host

FRI 6TH DECEMBER
DEVOTION DJ | £65.00

SAT 7TH DECEMBER
DEVOTION DJ | £65.00

FRI 13TH DECEMBER
DEVOTION DJ | £65.00

FRI 20TH DECEMBER
DEVOTION DJ | £65.00

SAT 21ST DECEMBER
DEVOTION DJ | £65.00

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.

PARTY NIGHT MENU

Enjoy a 3 course meal before
dancing the night away to
live entertainment

BOOK NOW

☎ 01294 822217

✉ eventsales@radhotelgroup.com

🌐 seamillhydro.co.uk



STARTERS

Lentil & Butternut Squash Soup

Prawn Marie Rose
sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

MAINS

Traditional Roast Turkey
apricot and chestnut stuffing,
chipolatas, rich pan gravy

**Slow Roasted Garlic &
Thyme Scented Sirloin of Beef**
mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington
tomato and basil sauce

DESSERTS

Duo of Desserts
black forest pavlova, chantilly cream
tablet cheesecake, toffee sauce

TO FINISH

Tea or Coffee
with mints



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 Orangery Restaurant

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

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

2 COURSE | 3 COURSE
£29.50 | £36.50

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£31.50 | £39.50

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

BOOK NOW

☎ 01294 822217

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STARTERS

Homemade Soup Of The Day
fresh bread roll

Creamy Garlic Mushrooms
toasted garlic bread

Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

Duo of Melon & Seasonal Fruits
passionfruit syrup, raspberry sorbet

Haggis Bon Bons
peppercorn cream, root vegetable crisps

MAINS

Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy, roast potatoes, seasonal vegetables

Slow Braised Feather Blade of Scotch Beef
haggis, peppercorn cream, creamed potatoes, vegetables
(£3 SUPPLEMENT ON 2/3 COURSE PRICE)

Breast of Chicken Topped with Brie & Cranberry
garlic and spring onion, market vegetables and potatoes

Fillet of Salmon
white wine and caper cream sauce, market vegetables and potatoes

Shredded Vegetable Wellington
tomato and basil sauce, market vegetables and potatoes

DESSERTS

Scottish Tablet Cheesecake
chantilly cream, toffee sauce

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Black Forest Pavlova
chantilly cream, raspberry ripple ice cream

Apple Crumble Tart
warm vanilla custard

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



Festive Afternoon Tea

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.

Available from the 1st of December until the 23rd of December 12pm - 5pm.

PER PERSON

£25.95

FOR 2 PEOPLE SHARING

£34.95

BOOK NOW

☎ 01294 822217

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SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon and Herb Cream Cheese

SAVOURY

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Cream Cheese & Red Onion
Chutney Croissant

SWEET DELIGHTS

Chef's selection of Festive
Sweet Treat Delights

Mini Fruit and Plain Scones
with Jam, Butter & Cream

Pot of Tea or Coffee





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 23rd of December*

2 COURSE

£34.50

3 COURSE

£42.50

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.

BOOK NOW

☎ 01294 822217

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STARTERS

Lentil & Butternut Squash Soup

Prawn Marie Rose
sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

Duo of Melon & Seasonal Fruits
passionfruit syrup, raspberry sorbet

MAINS

Traditional Roast Turkey
apricot and chestnut stuffing,
chipolatas, rich pan gravy

**Slow Roasted Garlic & Thyme
Scented Sirloin of Beef**
mixed peppercorn and brandy cream sauce

Fillet of Salmon
white wine and caper cream sauce

Shredded Vegetable Wellington
tomato and basil sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Black Forest Pavlova
chantilly cream, raspberry ripple ice cream

Scottish Tablet Cheesecake
toffee sauce, chantilly cream

Duo Of Cheddar & Brie
selection of biscuits, grapes, apple chutney

TO FINISH

Tea or Coffee
with mints



SUNDAY 8TH DECEMBER

Festive Family Fun Day Lunch

Join us for a joyous celebration as we gather together for our 3 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts that's sure to keep the whole family entertained

PACKAGE INCLUDES:

- 3 Course Lunch
- Childrens Entertainment
- Gift for Kids from Santas Elves
- GB Soundz DJ & Host

Doors Open at 11.30am

Food Served from 12.00pm

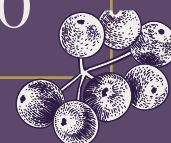
Carriages at 3.30pm

ADULT & CHILD OVER 2

£29.95

CHILD UNDER 2

£5.00



STARTERS

Lentil & Vegetable Soup

Honeydew Melon & Fruit Platter
fruit sorbet

ADULT MAINS

Traditional Roast Turkey
apricot and chestnut stuffing,
chipolatas, rich pan gravy

Slow Roasted Garlic & Tyme
Scented Sirloin of Beef
mixed peppercorn and brandy
cream sauce

Shredded Vegetable Wellington
tomato and basil sauce

KIDS MAINS

Traditional Roast Turkey
apricot and chestnut stuffing, rich jus

Breaded Chicken Tenders
fries, tomato sauce

Macaroni Cheese
fries

DESSERTS

Chocolate Brownie
vanilla ice cream, chocolate sauce

Duo of Vanilla &
Strawberry Ice Cream
crisp wafer

TO FINISH

Tea or Coffee
with mints



SUNDAY 15TH DECEMBER

Festive Ladies Day

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

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player
- Evening Buffet of Morning Rolls

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 8pm

£55.00
PER PERSON

BOOK NOW

☎ 01294 822217

✉ eventsales@radhotelgroup.com

🌐 seamillhydro.co.uk

STARTERS

Prawn Marie Rose
sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

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MAINS

Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy

Slow Roasted Garlic & Thyme Scented Sirloin of Beef
mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington
tomato and basil sauce

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DESSERTS

Duo of Desserts
black forest pavlova, chantilly cream
tablet cheesecake, toffee sauce

.....

TO FINISH

Tea or Coffee
with mints



18+

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 Orangery Restaurant is the ideal setting to relax this Christmas Eve. *Served 12-9pm.*

2 COURSE
£31.50

3 COURSE
£39.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Lentil & Butternut Squash Soup
fresh crusty bread

Trio of Melon Parisienne
orange and Basil soup, champagne sorbet, lemon verbena

Cullen Skink
traditional smoked haddock soup with leek, potato, cream, smoked bacon

Panko Breaded Ballochmyle Brie
candied walnut crumb, borettane onions, chicory salad, maple syrup dressing

Salt & Chilli Spiced Chicken Tempura
carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise

Ham Hough Terrine
hydro piccalilli, soft boiled egg, warm salad of haricot blanc parsley and shallot

MAINS

Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, chantenay carrots, garlic and thyme roast potatoes, cranberry sauce

Slow Braised Shin of Beef
carrot, cauliflower, crispy cheek, pomme puree, caramelized shallot, bordelaise sauce

Pan Seared Fillet of Salmon
crushed potato, charred leek, sweet and sour beet puree, caper and parsley relish

Breast of Chicken Filled with Local Haggis & Wrapped in Smoked Ayrshire Bacon
clapshot, savoy cabbage, braised beer onion, black pepper and cognac cream

Gratin of Oak Smoked Haddock
glazed with mature arran cheddar, creamed potatoes, bacon lardons, buttered greens

Creamy Braised Leek & Chestnut Wellington
roasted root vegetables, truffle roasted potatoes

DESSERTS

Hydro Sticky Toffee Pudding
caramel sauce, vanilla bean ice cream

Dark Chocolate Marquise
caramelized banana, salted popcorn, peanut butter ice cream

Passionfruit Cheesecake
fresh fruit, mango puree

Cranachan Pavlova
raspberry sauce, raspberry ripple ice cream

Spiced Apple Crumble Tart
stem ginger anglaise, vanilla ice cream

Selection of Scottish Cheese
onion and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties

ORANGERY RESTAURANT

Christmas Day Dining

Experience the magic of Christmas Day at Seamill Hydro and Indulge in a delicious 4 course meal served with all the seasonal trimmings in our Orangery Restaurant *Served 12.30pm-4.30pm.*

ADULT

£110.00

JUNIOR (8-14)

£55.00

KIDS (2-7)

£27.50



STARTERS

Smoked Scottish Salmon
local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil

Chicken Liver Parfait
date puree, crispy shallots, bitter seville orange and grand marnier gel, red chicory and endive

Trio of Melon Parisienne
orange and basil soup, champagne sorbet, lemon verbena

Ayrshire Ham Hough Terrine
hydro piccalilli, arran oaties, chicory salad, maple syrup dressing

SOUP

Cream of Potato & Leek Soup
chives, truffle oil

MAINS

Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, chantenay carrots, garlic and thyme roast potatoes, cranberry sauce

Medallion of Beef with a Mushroom Duxelles
rich pan gravy, buttered spinach, asparagus, glazed carrot, dauphinoise potato

Grilled Fillets of Seabass
seared king scallop, garlic and rosemary butter, parmentier potatoes, parma ham crisp

Wild Mushroom & Pea Risotto
vegan parmesan, rocket, pickled shallots

DESSERTS

Hydro Sticky Toffee Pudding
salted caramel sauce, honeycomb ice cream

Ferrero Rocher Cheesecake
whipped cream, white chocolate shards

Mixed Berry Pavlova
berry compote, raspberry ripple ice cream

Selection of Scottish Cheeses
strathdone blue, ballochmyle brie, smoked dunlop, isle of mull cheddar, damson jelly, apple, celery, grapes aaron oaties

TO FINISH

Tea or Coffee
with mince pies



FIRTH PAVILLION

Christmas Day Dining

Celebrate Christmas Day with all your family as we serve a "family style" feast, featuring all your festive favourites. You'll be spoiled for choice with our 4 course meal served within the Firth Pavillion. *Served at 12.30pm or 4.30pm.*

ADULT

£95.00

JUNIOR (8-14)

£47.50

KIDS (2-7)

£27.50

ON ARRIVAL

Glass of Bubbly

STARTERS

Starter Platter

chicken liver parfait, ayrshire ham hough terrine, antipasto meats, smoked salmon, prawn-marie rose, seasonal fruits, selection of breads, mixed salad, tomato chutney

MAIN

Meat Platter (per person)

two slices of turkey, one slice of ham, slice of roast beef

Trimmings Platter

yorkshire pudding, pigs in blankets, apricot and chestnut stuffing

Vegetable Platter

roast potatoes, honey roasted root vegetables, brussel sprouts, broccoli, cauliflower

Extras

lashings of gravy, cranberry sauce

DESSERT

Individual Grand Dessert

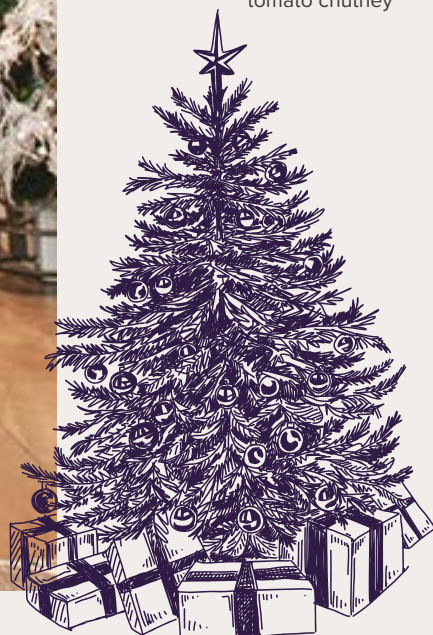
Ferrero Rocher Cheesecake, Christmas Trifle, Winter Berry Pavlova, Sticky Toffee Pudding, Lemon & Raspberry Tart

Cheese Platter

Ayrshire and Arran cheese will be accompanied with arran oatcakes, damson jelly, apple, celery and grapes

TO FINISH

Tea or Coffee
petit four



Boxing Day Dining

When leftovers just won't cut it... do Christmas Day all over again. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Orangey Restaurant.

Served 12.30pm - 7pm.

STARTERS

Cream of Potato & Leek Soup
chives, truffle oil

Black Pepper Crumbed Local Haggis, Turnip & Smoked Ham Velouté
arran mustard pomme puree

Whipped Truffle Honey Mousse
roasted beets, sourdough croutons, watercress, green apple and basil oil

Smoked Scottish Salmon
local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil

Chicken Liver Parfait
date puree, crispy shallots, bitter seville orange and grand marnier gel, red chicory and endive

Trio of Melon Parisienne
orange and basil soup, champagne sorbet, lemon verbena

MAINS

Braised Steak & Sausage Pie
butter puff pastry, roast carrot, buttered greens, creamed potatoes

Slow Roasted Sirloin of Beef
bourguignon style jus with button mushroom lardons and shallot, honey roasted roots, dauphinoise potato

Pan Seared Fillet of Salmon
spinach, cauliflower puree, mussel, roast cauliflower, leek croquette

Poached Breast of Chicken
red cabbage choucroute, butternut purée, haggis bon bon, sprouting broccoli

Ayrshire Ham Glazed
hot honey and thyme, parsley potatoes, buttered local greens, fried capers, tarragon emulsion

Red Wine & Thyme Jus Wild Mushroom & Pea Risotto
vegan parmesan, rocket and pickled shallot

2 COURSE

£31.50

3 COURSE

£39.50

KIDS (2-10) 2 COURSE

£10.50

KIDS (2-10) 3 COURSE

£13.50

DESSERTS

Hydro Sticky Toffee Pudding
salted caramel sauce, honeycomb ice cream

Ferrero Rocher Cheesecake
whipped cream, white chocolate shards

Mixed Berry Pavlova
berry compote, raspberry ripple ice cream

Mint Chocolate Sundae
chocolate cremes, dark chocolate sauce, mint choc chip ice cream

Apple Parfait
toffee sauce, apple sorbet, cinnamon doughnuts

Mull Cheddar
spelt wafer, truffle honey, grapes



Hogmanay Family Escape

As a special treat for you and the full family, why not plan a fun filled Hogmanay 2 day Family Escape

Enjoy everything from our spectacular Hogmanay Dinner Dance, Afternoon Tea Quiz and Kids Entertainers to our Family Dinner with Live Entertainment on the 1st of January

TUESDAY 31ST DECEMBER

HOGMANAY

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Family Dinner Dance

- Glass of Bubbly & Canapes on Arrival
- 5 Course Meal
- Live Music from Rumour Has It
- Devotion DJ & Host
- Childrens Entertainment
- "Nip" at the Bells (Arran Malt or Arran Gold)
- Piper at the Bells

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WEDNESDAY 1ST JANUARY

NEW YEAR'S DAY

Celebrate New Year's Day with fun filled activities for all

- Afternoon Tea & Quiz with Devotion DJ
- Childrens Entertainment 1pm - 3pm
- 3 Course Family Dinner Party at Night
- Devotion DJ Host & Singer

£695

BASED ON
2 SHARING

£210

PER CHILD
(2-16)



HOGMANAY

STARTERS

Smoked Scottish Salmon

local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil

INTERMEDIATE

Cream of Potato & Leek Soup

chives, truffle oil

MAINS

Medallion of Beef with a Mushroom Duxelles

rich pan gravy

Grilled Fillet Of Salmon

garlic and rosemary butter

Wild Mushroom & Pea Risotto

vegan parmesan, rocket, pickled shallots

DESSERT

Grand Dessert

hydro sticky toffee pudding, salted caramel sauce, cranachan pavlova, raspberry sauce, passionfruit cheesecake

TO FINISH

Duo of Scottish Cheeses

ballochmyle brie, isle of mull cheddar, damson jelly, apple, celery, grapes, aaran oaties

Tea or Coffee

with tablet and shortbread

NEW YEAR'S DAY

STARTERS

Hydro Scotch Broth

Prawn Marie Rose

sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait

tomato chutney, oatcakes, crisp leaves

MAINS

Braised Steak & Sausage Pie

butter puff pastry

Breast Of Chicken Filled With Haggis Wrapped In Smoked Ayrshire Bacon

mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington

tomato and basil sauce

DESSERTS

Tablet Cheesecake

chantilly cream, toffee sauce

Mint Chocolate Pavlova

chocolate cremes, dark chocolate sauce, mint choc chip ice cream

Mull Cheddar

spelt wafer, truffle honey, grape

TO FINISH

Tea or Coffee

with mints

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 2025. *Served 12pm - 9pm.*

2 COURSE
£31.50

3 COURSE
£39.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Ham Hough Broth
fresh crusty bread

Trio Of Melon Parisienne
orange and Basil soup,
champagne sorbet, lemon
verbena

Cullen Skink
traditional smoked haddock
soup with leek, potato,
cream, smoked bacon

Panko Breaded
Ballochmyle Brie
candied walnut crumb,
borettane onions, chicory
salad, maple syrup dressing

Salt & Chilli Spiced
Chicken Tempura
carrot, ginger and sesame
salad, sweet chilli sauce,
garlic mayonnaise

Ham Hough Terrine
hydro piccalilli, soft boiled
egg, warm salad of haricot
blanc parsley and shallot

MAINS

Slow Braised Shin of Beef
carrot, cauliflower, crispy
cheek, pomme puree,
caramelized shallot,
bordelaise sauce

French Trimmed
Breast Of Chicken
rich wild mushroom risotto,
tenderstem broccoli, thyme jus

Pan Seared Fillet of Salmon
crushed potato, charred leek,
sweet and sour beet puree,
caper and parsley relish

Breast of Chicken filled with
Local Haggis & wrapped in
Smoked Ayrshire Bacon
clapshot, savoy cabbage,
braised beer onion, black
pepper and cognac cream

Gratin of Oak
Smoked Haddock
glazed with mature arran
cheddar, creamed potatoes,
bacon lardons, buttered
greens

Creamy Braised Leek &
Chestnut Wellington
roasted root vegetables,
truffle roasted potatoes

DESSERTS

Hydro Sticky Toffee Pudding
caramel sauce, vanilla bean
ice cream

Dark Chocolate Marquise
caramelized banana, salted
popcorn, peanut butter ice
cream

Passionfruit Cheesecake
fresh fruit, mango puree

Cranachan Pavlova
raspberry sauce, raspberry
ripple ice cream

Spiced Apple Crumble Tart
stem ginger anglaise, vanilla
ice cream

Selection of Scottish Cheese
onion and beetroot chutney,
truffle honey, spelt grain
wafer, Arran oaties

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 1pm - 6pm.*

2 COURSE
£35.95

3 COURSE
£43.95

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Hydro Scotch Broth
warm crusty bread

Black Pepper Crumbed
Local Haggis, Turnip &
Smoked Ham Velouté
arran mustard pomme puree

Trio of Hot Smoked Salmon,
Prawn Marie Rose & Crispy
Fried Crab Cake
caviar potato salad, gem
lettuce, brown bread, lemon

Whipped Truffle
Honey Mousse
roasted beets, sourdough
croutons, watercress, green
apple and basil oil

Ham Egg & Beans
Ayrshire ham Hough terrine,
soft boiled egg, hydro piccalilli,
warm salad of haricot blank
parsley and shallot

Parisienne Of Melon
basil and orange soup,
lemon sorbet, viola

MAINS

Braised Steak & Sausage Pie
butter puff pastry, roast carrot,
buttered greens, creamed
potatoes

Slow Roasted Sirloin of Beef
bourguignon style jus with
button mushroom lardons
and shallot, honey roasted
roots, dauphinoise potato

Pan Seared Fillet of Salmon
spinach, cauliflower puree,
mussel, roast cauliflower, leek
croquette

Poached Breast of Chicken
red cabbage choucroute,
butternut purée, haggis bon
bon, sprouting broccoli

Ayrshire Ham Glazed
hot honey and thyme,
parsley potatoes, buttered
local greens, fried capers,
tarragon emulsion

Red Wine & Thyme Jus Wild
Mushroom & Pea Risotto
vegan parmesan, rocket and
pickled shallot

DESSERTS

Hydro Sticky Toffee Pudding
caramel sauce, vanilla
bean ice cream

Tropical Fruit Cheesecake
fresh fruit, mango puree

Cranachan Pavlova
raspberry sauce, raspberry
ripple ice cream

Mint Chocolate Sundae
chocolate cremes, dark
chocolate sauce, mint
choc chip ice cream

Apple Parfait
toffee sauce, apple sorbet,
cinnamon doughnuts

Mull Cheddar
spelt wafer, truffle
honey, grape

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 Seamill'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 2024/25 - 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 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
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.





SEAMILL HYDRO
HOTEL

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