



**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 24<sup>TH</sup> NOVEMBER  
& SUNDAY 1<sup>ST</sup> 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 6<sup>TH</sup> DECEMBER**  
DEVOTION DJ | £65.00

**SAT 7<sup>TH</sup> DECEMBER**  
DEVOTION DJ | £65.00

**FRI 13<sup>TH</sup> DECEMBER**  
DEVOTION DJ | £65.00

**FRI 20<sup>TH</sup> DECEMBER**  
DEVOTION DJ | £65.00

**SAT 21<sup>ST</sup> 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](mailto:eventsales@radhotelgroup.com)

🌐 [seamillhydro.co.uk](http://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

🌐 [seamillhydro.co.uk](http://seamillhydro.co.uk)

## 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

🌐 [seamillhydro.co.uk](http://seamillhydro.co.uk)

### 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

🌐 [seamillhydro.co.uk](http://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

**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 8<sup>TH</sup> 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

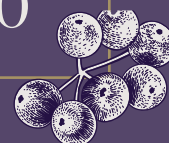
Carriages at 3.30pm

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 15<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 **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

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🌐 [seamillhydro.co.uk](http://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

.....

## 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. Minimum booking of 4 persons.

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 31<sup>ST</sup> 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 1<sup>ST</sup> 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, arran 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 blanc  
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

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## 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!

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### 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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