



**LOCHSIDE**  
HOTEL · LODGES · SPA

# **WINTER FESTIVITIES**

## 2019/2020



☆ *Gin-gle* **THE**  
**NIGHTAWAY**

AT OUR **GIN** THEMED CHRISTMAS PARTY NIGHTS

**SATURDAY 7<sup>TH</sup>**  
**DECEMBER**

£35.00

**FRIDAY 13<sup>TH</sup>**  
**DECEMBER**

£35.00

**SATURDAY 14<sup>TH</sup>**  
**DECEMBER**

£35.00

**SATURDAY 21<sup>ST</sup>**  
**DECEMBER**

£35.00

☆ **LOCHSIDE**

HOTEL • LODGES • SPA

18+



ENJOY A **3 COURSE MEAL** THEN  
DANCE THE NIGHT AWAY TO **CHASING LIGHTS!**

*Doors open at 6.30pm. Carriages at 1am.*

For more information or to book please call 01290 333000  
or email [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

*Party* **NIGHTMENU**

3 COURSE MEAL AND WELCOME  
**RASPBERRY & CRANBERRY GIN SHOT!**

**BAKED POTATO AND CHEDDAR CHEESE SOUP**  
*chive crème fraîche*

**SEASONAL MELON**  
*blackcurrant sorbet, raspberry fruit puree*

**CAJUN CHICKEN NACHOS**  
*cheddar glaze*

**TRADITIONAL ROAST TURKEY**  
*chipolatas, apricot and herb stuffing, natural jus*

**SLOW BRAISED BEEF**  
*peppercorn cream sauce*

**VEGETABLE EN CROUTE**  
*tomato ratatouille*

**STICKY TOFFEE CHRISTMAS PUDDING**  
*toffee sauce, honeycomb ice cream*

**CHOCOLATE AND ORANGE PROFITEROLES**  
*chantilly cream, mandarin dust*

**BROCKMANS GIN BRAMBLE TART**  
*chantilly cream, blueberry and orange drizzle*

**TEA OR COFFEE WITH MINTS**



**ACCOMMODATION**

*From £115 based on 2 people sharing,  
single room from £70*

# FESTIVE *Fayre*

2 COURSE £15.95 OR 3 COURSE £19.95

**CHEFS SOUP OF THE DAY**  
*crusty bread roll*

**MELON AND FRESH FRUIT PLATTER**  
*raspberry yoghurt ice*

**CHICKEN LIVER PATE**  
*apple salsa, toasted garlic bread*

**SALT AND CHILLI CHICKEN**  
*lime mayonnaise*

**BREADED GOATS CHEESE**  
*waldorf salad, beetroot glaze*

**SPICY BEEF AND TOMATO MEATBALLS**  
*toasted focaccia bread*

**ROAST AYRSHIRE TURKEY COATED IN A NATURAL JUS**  
*apricot and herb stuffing, chipolatas*

**BREAST OF CHICKEN WITH HAGGIS, NEEPS AND TATTIES**  
*pepper gravy*

**BRAISED 6OZ SIRLOIN STEAK (£3.00 SUPPLEMENT)**  
*mushroom cream*

**BAKED FILLET OF SALMON WRAPPED IN PARMA HAM**  
*sun blushed tomato cream*

**SLOW BRAISED BEEF**  
*chasseur sauce*

**MUSHROOM AND MOZZARELLA TAGLIATELLE**  
*garlic and herb bread*

**CHEF'S CHEESECAKE OF THE DAY**  
*whipped cream*

**STICKY TOFFEE CHRISTMAS PUDDING**  
*warm caramel sauce, vanilla ice cream*

**SANTA SUNDAE**  
*strawberry and vanilla ice cream, snowball and honeycomb pieces*

**WINTER BERRY PAVLOVA**  
*chocolate shavings*

**APPLE AND CINNAMON CRUMBLE TART**  
*warm anglaise, cinnamon ice cream*

**DUO OF CHEDDAR AND BRIE**  
*apple and cinnamon compote, biscuits, grapes*

Festive Fayre Served  
Monday - Saturday 12-5pm  
& Sunday 12-9pm

FINISHES ON CHRISTMAS EVE

# CHRISTMAS *Eve*

2 COURSE £25.95 OR 3 COURSE £29.95

**CREAM OF CARROT AND TURNIP SOUP**  
*crusty bread roll*

**GRILLED GOATS CHEESE**  
*herb pesto dressing, garlic crouton*

**SEASONAL MELON**  
*passionfruit caramel, fruit yoghurt ice*

**SIZZLING PRAWNS WITH CHORIZO**  
*chilli oil, toasted ciabatta bread*

**CHICKEN TEMPURA**  
*sweet chilli sauce, teriyaki dip*

**TOWER OF HAGGIS AND BLACK PUDDING**  
*peppercorn cream, crispy leeks*

**ROAST AYRSHIRE TURKEY IN NATURAL JUS**  
*apricot and herb stuffing, chipolatas*

**PANKO CRUMBED CHICKEN**  
*coriander rice, sweet and sour sauce, seasonal leaves*

**6OZ SIRLOIN STEAK**  
*grill garni, diane sauce*

**FILLET OF SALMON WRAPPED IN PARMA HAM**  
*tomato and cajun cream sauce*

**MEDALLIONS OF PORK**  
*apple compote, stilton glaze, cider jus*

**PAPPARDELLE PASTA**  
*sweet chilli cream sauce, parmesan tuille*

**STICKY TOFFEE CHRISTMAS PUDDING**  
*warm caramel sauce, vanilla ice cream*

**SALTED CARAMEL TART**  
*banoffee ice cream*

**SANTA SUNDAE**  
*vanilla and strawberry ice cream, raspberry sauce, snowball pieces, marshmallows, chantilly cream*

**LEMON AND RASPBERRY VACHERIN**  
*strawberry and mango coulis, chantilly cream*

**APPLE CRUMBLE COUPE**  
*cinnamon ice cream, crème anglaise*

**CHEDDAR AND BRIE PLATTER**  
*biscuits, grapes, pineapple and pepper chutney*

**KIDS (AGE 2-7)**  
2 COURSE £6.95  
3 COURSE £9.95

**JUNIOR (AGE 8-14)**  
2 COURSE £16.95  
3 COURSE £19.95

Served  
from  
5pm

# CHRISTMAS *Day*

ADULT £62.00

**WARM SMOKED HADDOCK AND PRAWN TARTLET**  
*parmesan glaze, crispy fried leeks*

**TRIO OF SEASONAL MELON**  
*passion fruit yoghurt ice, toffee fruits*

**CREAMED CHICKEN LIVER PATE**  
*melba toast, onion confit*

**ASSIETTE OF PARMA HAM AND SALAMI**  
*cream cheese, sun blushed tomato bread, basil oil*

**TRADITIONAL LENTIL AND HAM HOCK SOUP**

**FRENCH ONION SOUP**  
*gruyere crouton*

**ROAST AYRSHIRE TURKEY  
COATED IN A NATURAL JUS**  
*chipolatas, apricot and herb stuffing*

**BRAISED BEEF EN CROUTE**  
*mushroom duxelle, pepper and brandy cream*

**BAKED FILLET OF HALIBUT**  
*herb crust, garlic and king prawn cream*

**BREAST OF DUCK**  
*chocolate and orange sauce, sweet potato crisps*

**STIR FRY VEGETABLES AND TOFU  
IN A FILO PASTRY BASKET**  
*teriyaki sauce*

**STICKY TOFFEE CHRISTMAS PUDDING**  
*brandy anglaise, toffee ice cream, chocolate curls*

**DUO OF CHEESECAKES**  
*after eight cheesecake, malteser cheesecake*

**FRUITS OF THE FOREST PAVLOVA**  
*dark cherry cassata*

**TRIO OF CHEESES**  
*apple and grape compote, selection of biscuits*

**TEA, COFFEE AND  
PETIT FOURS**

Christmas Day Lunch  
Served from 1 - 4.30pm

#### ACCOMMODATION

From £299 based on 2 people sharing

Includes Christmas Day Lunch,  
Christmas Evening Buffet and Breakfast



# BOXING *Day*

2 COURSE £22.50 OR 3 COURSE £26.50

**CREAM OF TOMATO AND RED PEPPER SOUP**  
*balsamic glaze, crusty roll*

**CHICKEN LIVER PARFAIT**  
*mini oatcakes, pesto dressing*

**SEASONAL MELON**  
*fresh berries, fruit yoghurt ice*

**FALAFELS**  
*humus and chilli dip, toasted naan bread*

**WARM SMOKED HADDOCK AND PRAWN CREPE**  
*seasonal leaves*

**CAJUN CHICKEN TEMPURA**  
*curry mayonnaise, garlic dip*

**ROAST AYRSHIRE TURKEY COATED IN A NATURAL JUS**  
*chipolatas, apricot and herb stuffing*

**SLOW BRAISED BEEF**  
*shallots, chasseur sauce*

**SEAFOOD PAPPARDELLE**  
*leek and white wine cream*

**BREAST OF CHICKEN**  
*haggis, neeps and tatties tower, pepper cream sauce*

**TERIYAKI BEEF STIR FRY**  
*egg noodles, oriental prawn crackers*

**CAULIFLOWER STEAK**  
*nut brown butter*

**STICKY TOFFEE PUDDING**  
*warm toffee sauce, tablet ice cream*

**DARK CHERRY CHEESECAKE**  
*chocolate scrolls, white chocolate sauce*

**BANOFFEE ETON MESS**  
*toffee ice cream*

**EVES PUDDING**  
*crème anglaise, cinnamon cassata*

**KEY LIME TART**  
*milk chocolate ice cream, white chocolate crumble*

**CHEESE AND BISCUIT SELECTION**  
*biscuits, grapes, pineapple and pepper chutney*



**KIDS  
(AGE 2-7)**

2 COURSE **£6.95**  
3 COURSE **£9.95**

**JUNIOR  
(AGE 8-14)**

2 COURSE **£16.95**  
3 COURSE **£19.95**

**KIDS  
(AGE 2-7)  
£15**

**JUNIORS  
(AGE 8-14)  
£30**



Served  
from  
12.30-6pm

# NEW YEARS *Eve*

2 COURSE £22.50 OR 3 COURSE £26.50

**CURRIED LENTIL SOUP**  
*crusty roll*

**ASSIETTE MELON**  
*fresh fruits, blackcurrant sorbet*

**CHICKEN LIVER PATE**  
*onion relish, mini oat cakes*

**RAD TOWER OF HAGGIS AND BLACK PUDDING**  
*crispy leeks, whisky peppercorn cream*

**SMOKED HADDOCK CREPE**  
*ciabatta bread*

**ORIENTAL CHICKEN TEMPURA**  
*curried mayo, sweet chilli sauce*

**BREAST OF CHICKEN TOPPED WITH PINEAPPLE AND PARMA HAM**  
*sweet chilli sauce*

**SMOKED HADDOCK GRATIN**  
*creamed mash potato, mustard and parmesan glaze*

**6OZ SIRLOIN STEAK**  
*grill garni, peppercorn sauce*

**BRAISED GIGOT OF LAMB**  
*mint and raspberry jus*

**CHICKEN ENCHILADAS**  
*crisp salad, cheddar glaze, crème fraiche*

**PAPPARDELLE PASTA WITH A TOMATO CONCASE**  
*mozzarella glaze, roasted vegetable skewer, toasted herb bread*

**STICKY TOFFEE PUDDING**  
*caramel bananas, honeycomb ice cream*

**LEMON TARTLET**  
*raspberry pavlova ice cream*

**TOFFEE APPLE WAFFLE**  
*butterscotch sauce, cinnamon ice cream*

**VANILLA CHEESECAKE**  
*strawberry compote, vanilla whipped cream*

**RASPBERRY AND BLUEBERRY  
CRUSHED MERINGUE SUNDAE**  
*blackberry yoghurt ice*

**DUO OF CHEDDAR AND BRIE**  
*red berry preserve, peppered oatcakes*

Served  
from  
5pm



# HOGMANAY *Ball*

£65.00 · 5 COURSE DINNER

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

**ASSIETTE OF PARMA HAM AND SALAMI**  
*cream cheese, sun blushed tomato bread, basil oil*

**CREAM OF ASPARAGUS AND GINGER SOUP**  
*topped with crème fraiche*

**BRAISED SIRLOIN STEAK TOPPED WITH HAGGIS**  
*whisky cream sauce*

**BAKED FILLET OF SALMON GLAZED WITH BRIE**  
*garlic and chive cream*

**VEGETABLE EN CROUTE**  
*spaghetti courgettes, leek cream sauce*

**DUO OF DESSERTS**  
*dark chocolate and mint cheesecake, cranachan filled chocolate cup*

**BRIE AND CHEDDAR PLATE**  
*biscuits, grapes, pineapple and pepper chutney*

TEA AND COFFEE WITH SHORTBREAD

Dinner served from 6.30 for 7.30pm · Carriages at 1.30am



DANCE IN THE NEW YEAR, TO MUSIC FROM **CHASING LIGHTS!**  
*along with traditional bagpipes through the bells*



OVERNIGHT  
ACCOMMODATION  
PACKAGE AVAILABLE

from £299 based on 2 people sharing  
(including tickets and breakfast)

18+

KIDS  
(AGE 2-7)

2 COURSE £6.95  
3 COURSE £9.95

JUNIOR  
(AGE 8-14)

2 COURSE £16.95  
3 COURSE £19.95

# NEW YEARS *Day*

2 COURSE £25.95 OR 3 COURSE £29.95

CHICKEN AND RICE SOUP  
*crusty roll*

PRAWN AND PEACH COCKTAIL  
*sweet chilli marie rose*

HAGGIS BON BONS  
*peppercorn sauce*

PANKO CRUMBED GOATS CHEESE  
*balsamic dressing*

CAJUN CHICKEN NACHOS  
*seasonal leaves*

BASIL SCENTED MUSHROOMS  
*garlic crouton, watercress salad*



TRADITIONAL STEAK PIE  
*golden puff pastry*

BREAST OF CHICKEN  
*tower of haggis, neeps and tatties, peppered gravy*

BAKED FILLET OF SALMON  
*glazed with brie, pesto cream sauce*

BRAISED SIRLOIN STEAK  
*onion rings, peppercorn sauce*

FIRECRACKER CHICKEN  
*coriander rice, toasted flat bread*

CAJUN CREAM PENNE PASTA  
*cheddar glaze, garlic bread*

WARM STICKY TOFFEE PUDDING  
*warm caramel sauce, tablet ice cream*

EVES PUDDING  
*creme anglaise, cinnamon ice cream*

CHOCOLATE AND MALTEASER ROMANOFF  
*honeycomb ice cream*

LEMON TART  
*raspberry pavlova ice cream*

VANILLA CRÈME BRULEE  
*strawberry compote, shortbread stables*

DUO OF CHEDDAR AND BRIE  
*red berry preserve, peppered oat cakes*



## KIDS (AGE 2-7)

2 COURSE £6.95  
3 COURSE £9.95

## JUNIOR (AGE 8-14)

2 COURSE £16.95  
3 COURSE £19.95

Served  
from  
1-6pm

# CHRISTMAS & NEW YEAR

## HOTEL ACCOMODATION PACKAGES

### CHRISTMAS PACKAGE FROM £449

*Based on two sharing*

2 or 3 Night Stay	Christmas Eve Lunch or Boxing Day Lunch*
Breakfast both mornings	25 minute spa treatment
Christmas Day Lunch	1 Hour use of the thermal suite
Christmas Evening Buffet	

*Under 2's FOC (£10 cot charge if required)*

Kids (2-7) £49 | Child (8-14) £109

*\*If you opt for our 2 night package, dining options will be either Christmas Eve Lunch should you arrive Christmas Eve or Boxing Day Lunch should you arrive Christmas Day.*

*With our amazing 3 nights stay you will receive both Christmas Eve Lunch and Boxing Day Lunch as arrival for this package will be Christmas Eve.*

### NEW YEAR PACKAGE FROM £399

*Based on two sharing*

2 or 3 Night Stay	New Years Day Dinner
Breakfast Each Morning	25 Minute Spa Treatment
Hogmanay Party Night Ticket	1 Hour Use of Thermal Suite

*Under 2's FOC (£10 cot charge if required)*

Kids (2-7) £79 | Child (8-14) £129

Please contact our reservations team for more details · 01290 333000

# CHRISTMAS LODGE Packages

## 2 NIGHTS PACKAGE ARRIVING XMAS EVE

**£279pp**

(based on 8 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Christmas Eve Dinner
  - Christmas Day Lunch
  - Breakfast

Minimum 2 Nights Stay

## 3 NIGHTS PACKAGE ARRIVING XMAS EVE

**£359pp**

(based on 8 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Christmas Day Lunch
  - Christmas Eve & Boxing Day Dinner
  - Breakfast

Minimum 3 Nights Stay

BIRCHWOOD LODGE (MINIMUM 10 PEOPLE)

## 2 NIGHTS PACKAGE ARRIVING XMAS EVE

**£299pp**

(based on 10 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Christmas Eve Dinner
  - Christmas Day Lunch
  - Breakfast

Minimum 2 Nights Stay

## 3 NIGHTS PACKAGE ARRIVING XMAS EVE

**£379pp**

(based on 10 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Christmas Day Lunch
  - Christmas Eve & Boxing Day Dinner
  - Breakfast

Minimum 3 Nights Stay

# NEW YEAR LODGE Packages

## 2 NIGHTS PACKAGE ARRIVING HOGMANAY

**£359pp**

(based on 8 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Hogmanay Ball
  - New Year Day Dinner
  - Breakfast

Minimum 2 Nights Stay

## 3 NIGHTS PACKAGE ARRIVING HOGMANAY

**£439pp**

(based on 8 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Hogmanay Ball
  - New Year Day & 2nd January Dinner
  - Breakfast

Minimum 3 Nights Stay

BIRCHWOOD LODGE (MINIMUM 10 PEOPLE)

## 2 NIGHTS PACKAGE ARRIVING HOGMANAY

**£379pp**

(based on 10 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Hogmanay Ball
  - New Year Day Dinner
  - Breakfast

Minimum 2 Nights Stay

## 3 NIGHTS PACKAGE ARRIVING HOGMANAY

**£459pp**

(based on 10 people sharing)

*Package Includes*

- 25 Minute Treatment of Choice\*
- 1 Hour use of Thermal Suite
  - Hogmanay Ball
  - New Year Day & 2nd January Dinner
  - Breakfast

Minimum 3 Nights Stay

\*1 day of your stay. T&C's apply.

25% Deposit Required at the time of Booking. Final Balance due 15th November 2019.

Please contact our reservations team for more details · 01290 333000

# COCKTAIL *Masterclass*

*Host your night in our Glen Caol or Nithsdale Suite to include*

**SHOT ON ARRIVAL • 3 COURSE MEAL  
2 COCKTAILS • DESIGNATED MIXOLOGIST**

**£39.95 PER PERSON**



For more information on our menus  
or to book call 01290 333000

# PRIVATE *Dining*

**ARE YOU LOOKING FOR SOMETHING A LITTLE MORE  
PRIVATE FOR YOUR FESTIVE CELEBRATIONS?**

We have a range of private spaces to suit your needs. Available to hire for  
Breakfast, Lunch or Dinner, for Business or Pleasure.

## BAKED POTATO AND CHEDDAR CHEESE SOUP

*chive crème fraîche*

## SEASONAL MELON

*blackcurrant sorbet, raspberry fruit puree*

## CAJUN CHICKEN NACHOS

*cheddar glaze*

## CHICKEN LIVER PATE

*apple salsa, toasted garlic bread*

•

## TRADITIONAL ROAST TURKEY

*chipolatas, apricot and herb stuffing, natural jus*

## SLOW BRAISED BEEF

*peppercorn cream sauce*

## BAKED FILLET OF SALMON

*sun blushed tomato cream*

## VEGETABLE EN CROUTE

*tomato ratatouille*

•

## CHEF'S CHEESECAKE OF THE DAY

*whipped cream*

## STICKY TOFFEE CHRISTMAS PUDDING

*toffee sauce, honeycomb ice cream*

## CHOCOLATE AND ORANGE PROFITEROLES

*chantilly cream, mandarin dust*

## DUO OF CHEDDAR AND BRIE

*apple and cinnamon compote, biscuits, grapes*

•

## 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.*

LUNCH 2 COURSE **£17.95**

LUNCH 3 COURSE **£21.95**

*Served from 12-5pm*

DINNER 2 COURSE **£19.95**

DINNER 3 COURSE **£23.95**

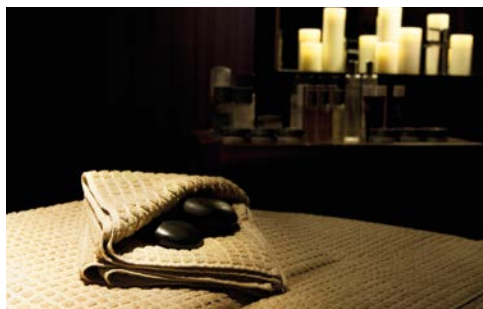
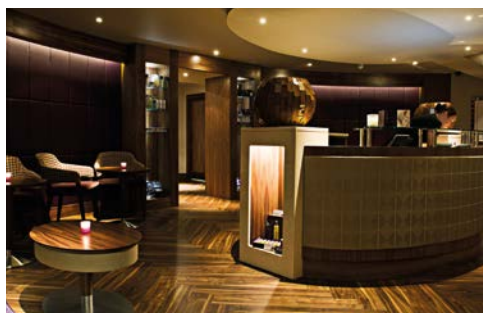
*Served from 5-9pm*







RELAX...REJUVENATE...RESTORE...



## RADIANCE AND RENEW DAY SPA PACKAGE **£70**

*This revitalising Spa package will give a noticeably brighter and naturally radiant appearance for the party season*

**Package includes:**

- 1 hours use of thermal facilities
- Radiance intensive facial
- Refreshing Fruit Smoothie and Fruit Skewer

## SPA GLAMOUR **£60**

- Mii Make up application
- St Tropez Spray Tan
- File and polish with Shellac

## WINTER WARMER OVERNIGHT SPA PACKAGE **£199**

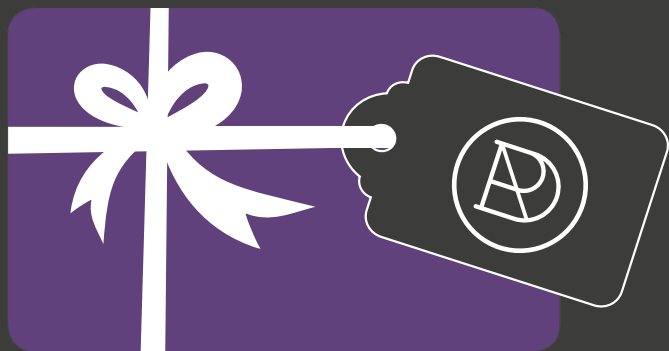
**Package includes:**

- 1 Night Accommodation with Full Scottish Breakfast
- 2 Course Dinner from chefs selected menu
- 1 Hour use of Thermal Suite Facilities\*
- 40 minute Treatment- Nourishing Boutique Facial with Warming Foot and Leg Massage
- Hot Chocolate and Cookie served within the Spa

TO BOOK CALL **01290 333007** OR EMAIL **LOCHSIDE-SPA@RAD.LTD.UK**

\*Thermal Suite prior to treatments | Valid December - February All packages are subject to availability and Terms and Conditions

# THE *Gift* OF TIME AND LOVE, FULL OF *Christmas* CHEER.



*Spoil your friends and family with a RAD Gift Card.*

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!

## TERMS AND CONDITIONS

1. A £10pp non-refundable deposit is required to confirm your party night booking, no later than 14 days after your initial provisional booking.
2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.
3. All deposits and final payments are non-refundable and non-transferable.
4. Final balances for Party Nights are due no later than 15th October 2019.
5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2019.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.
8. Party Nights and Hogmanay Ball over 18's only.





**LOCHSIDE**

HOTEL • LODGES • SPA

New Cumnock, KA18 4PN  
01290 333 000 • [Lochside-hotel.com](http://Lochside-hotel.com)