



2018

**LET THE FESTIVITIES BEGIN**

*Enjoy a unique experience at The Radstone  
this Christmas and New year*



**RADSTONE**  
HOTEL

# CHRISTMAS PARTY NIGHTS

18+

FRI 30<sup>TH</sup>  
NOVEMBER

**£42.50**

SAT 1<sup>ST</sup>  
DECEMBER

**£42.50**

FRI 7<sup>TH</sup>  
DECEMBER

**£47.50**

SAT 8<sup>TH</sup>  
DECEMBER

**£47.50**

FRI 14<sup>TH</sup>  
DECEMBER

**£47.50**

SAT 15<sup>TH</sup>  
DECEMBER

**£47.50**

FRI 21<sup>ST</sup>  
DECEMBER

**£42.50**

SAT 22<sup>ND</sup>  
DECEMBER

**£42.50**

## BOOK YOUR NIGHT BEFORE IT'S TOO LATE

*Enjoy a 3 Course Meal then  
dance the night away to **ForteBeat***

**DOORS OPEN  
AT 6.30PM  
CARRIAGES AT 1AM  
01698 791111**



# PARTY NIGHT MENU

## 3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

### RED LENTIL AND VEGETABLE SOUP

#### PRAWN MARIE ROSE

*sliced seasonal melon*

### CHICKEN, PANCETTA AND LEEK PUFF PASTRY CROUSTADE

*white wine and garlic cream*

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### TRADITIONAL ROAST TURKEY

*chipolatas, sage and onion stuffing, natural jus*

### BRAISED RUMP OF SCOTCH BEEF

*black pudding, peppercorn sauce*

### SHREDDED VEGETABLE WELLINGTON

*smoked cheddar, roast garlic and tomato sauce*

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### STICKY TOFFEE CHRISTMAS PUDDING

*vanilla ice cream, butterscotch sauce*

### MILK CHOCOLATE AND ORANGE CHEESECAKE

*whipped cream*

### WHITE CHOCOLATE AND RASPBERRY MOUSSE BRANDY BASKET

*raspberry coulis*



### ACCOMMODATION

*From £40pp based on two sharing*

*single room from £50*

# FESTIVE FAYRE

2 COURSE £15.95 OR 3 COURSE £19.95

FINISHES ON CHRISTMAS EVE

*Served Monday - Saturday - 12-5pm & Sunday - 12-9pm*

## STARTER

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

**CHICKEN LIVER PARFAIT** *red onion marmalade and garlic ciabatta*

**GALIA MELON** *winter berry compote and blueberry yoghurt ice*

**RAMSAY'S HAGGIS AND BLACK PUDDING FRITTERS** *peppercorn cream*

**BREADED BRIE WEDGES** *cranberry sauce*

**PAN SEARED SCALLOPS (£2 SUPPLEMENT)** *chilli and lime butter*

## MAIN

**ROAST TURKEY** *chipolata, sage and onion stuffing and natural jus*

**SLOW BRAISED RUMP OF BEEF (£3 SUPPLEMENT)** *ramsay's haggis and peppercorn sauce*

**POACHED HADDOCK** *cheese and leek sauce*

**PAN SEARED BACON LOIN STEAK** *wholegrain mustard cream*

**BREAST OF CHICKEN** *cranberry and cream cheese, white wine and chive cream*

**BUTTERNUT AND PUMPKIN RISOTTO** *parmesan crisp*

## DESSERT

**STICKY TOFFEE PUDDING** *butterscotch sauce and vanilla ice cream*

**TOFFEE MERINGUE** *honeycomb ice cream*

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

**POACHED PEAR IN MULLED WINE** *cinnamon ice cream*

**CHOCOLATE FUDGE AND CHERRY SUNDAE** *whipped cream*

**DUO OF CHEDDAR AND BRIE (£2 SUPPLEMENT)** *oatcakes, grapes and chutney*



# CHRISTMAS EVE

2 COURSE £22.50 OR 3 COURSE £26.50

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*

## STARTER

CHICKEN AND RICE SOUP *crusty bread roll*

CHICKEN TEMPURA *sweet chilli dip and teriyaki sauce*

SEASONAL MELON *winter berry compote and raspberry sorbet*

CREAMY GARLIC MUSHROOMS *toasted croissant*

SMOKED SALMON AND PRAWN PARCELS *chilli and lime mayonnaise*

GATEAUX OF HAGGIS, NEEPS AND TATTIES *whisky cream*

## MAINS

ROAST TURKEY *chipolatas, sage and onion stuffing, natural jus*

BEEF BOURGUIGNON *puff pastry fleurent*

PANKO CRUMBED BREAST OF CHICKEN *basmati rice, hot and sour sauce*

TRIO OF LAMB CUTLETS *creamed potatoes, rosemary and red currant jus*

POACHED FILLET OF HADDOCK *a cheddar and leek sauce*

CHICKEN AND CHORIZO PENNE PASTA *a roast red pepper napoli sauce and garlic bread*

ASPARAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO *parmesan crisp*

## DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce, vanilla ice cream*

WHITE CHOCOLATE BRULEE *mulled berry compote, cinnamon shortbread*

ORANGE AND LEMON TART *mango ice cream*

TOFFEE MERINGUE *chantilly cream and honeycomb ice cream*

TERRYS CHOCOLATE ORANGE CHEESECAKE *grand mariner syrup*

SCOTTISH CHEESE BOARD *oatcakes and red onion chutney*



# CHRISTMAS DAY

ADULTS £62.00 SERVED 1 PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

## STARTER

**ASSIETTE OF SEASONAL MELON** *cream cheese, parma ham, basil oil*  
**MOZARELLA, SUNBLUSHED TOMATO AND BASIL TARTLET** *balsamic glaze*

**CHILLED CHICKEN AND RAMSEYS BLACK PUDDING TERRINE**  
*beetroot chutney and arran oatcakes*

**TRIO OF SEAFOOD** *oak roast smoked salmon, mackerel lemon and dill pate, prawns marie rose, rocket and cherry tomato*

## INTERMEDIATE

**CREAM OF CURRIED PARSNIP AND APPLE SOUP**  
**TRADITIONAL MINISTRONE SOUP**

## MAINS

**ROAST TURKEY** *chipolatas, sage and onion stuffing, natural jus*

**BRAISED MEDALIONS OF BEEF FILLET**  
*oatmeal crumbed haggis cake served with a drambuie cream sauce*

**POACHED FILLET OF SALMON AND CREAM CHEESE**  
*wrapped in filo pastry with a white wine and garlic cream*

**OVEN ROASTED CANNON OF LAMB** *caramelised plum and redcurrent jus*

**ASPARAGUS, PEA AND SUN BLUSH RISOTTO** *parmesan crisp*

## DESSERT

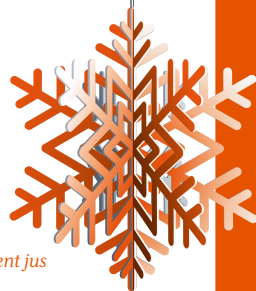
**WHITE CHOCOLATE AND MALTEASER CHEESECAKE** *chilled sauce anglaise*

**STICKY TOFFEE PUDDING** *butterscotch sauce and vanilla ice cream*

**WINTER BERRY BRANDY SNAP BASKET**  
*gingerbread ice cream, raspberry and ginger coulis*

**SCOTTISH CHEESES** *whisky marmalade, oatcakes and grapes*

TEA, COFFEE AND PETIT FOURS



# BOXING DAY

2 COURSE £22.50 OR 3 COURSE £26.50

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 12.30pm - 6pm

## STARTER

**TOMATO AND CHUNKY VEGETABLE SOUP** *crusty bread roll*

**OATMEAL CRUMBED HAGGIS CAKE** *peppercorn cream*

**SMOKED HADDOCK, LEEK AND POTATO TART** *red pepper glaze*

**PRAWN AND CRAYFISH COCKTAIL** *marie rose sauce, iceberg and buttered brown bread*

**MELON AND SOFT FRUIT PLATTER** *blueberry yoghurt ice and spiced syrup*

**CREAMY GARLIC MUSHROOMS** *puff pastry croustade*

## MAINS

**BEEF BOURGUIGNON** *creamed potatoes and market vegetables*

**CHARGRILLED BREAST OF CHICKEN** *oatmeal crumbed haggis cake and whisky café au lait*

**TURKEY, PANCETTA AND LEEK PIE** *creamed potatoes and market vegetables*

**FRESHLY CRUMBED FILLETS OF SOLE** *crushed peas, hand cut chips and tartare sauce*

**TERRIYAKI DUCK STIR FRY** *asian vegetables and egg noodles*

**ASPARAGUS, PEA & SUNBLUSH TOMATO RISOTTO** *with parmesan shavings*

## DESSERT

**STICKY TOFFEE PUDDING** *butterscotch sauce, vanilla ice cream*

**WHITE CHOCOLATE AND MALTESER CHEESECAKE** *chantilly cream*

**CARAMEL AND BANANA CRUSHED MERINGUE SUNDAY** *honeycomb ice cream*

**GLAZED LEMON TART** *mango ice cream*

**DARK CHOCOLATE CUP** *raspberry and white chocolate mousse*

**DUO OF SCOTTISH CHEESES** *oatcakes, grapes, chutney*



# HOGMANAY

2 COURSE £25.95 OR 3 COURSE £29.95

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*

## STARTER

CHEF'S LENTIL SOUP *crusty bread roll*

HAGGIS AND BLACK PUDDING FRITTERS *whisky café au lait*

GALIA MELON *soft fruits, pineapple sorbet*

MUSHROOM AND LEEK CREPE *swiss cheese*

SMOKED SALMON AND PRAWN PARCELS *a chilli and lime mayonnaise*

HIGHLAND GAME TERRINE *red onion chutney and oatcakes*

## MAIN

SLOW BRAISED RUMP OF BEEF *ramsay's black pudding in a whisky sauce*

STRIPS OF BEEF FILLET STROGANOFF

*paprika mushroom, shallots, french mustard, brandy cream and steamed rice*

PAN SEARED BACON STEAK *apple and cider cream sauce*

BREAST OF CHICKEN *cream cheese, bacon, garlic and spring onion cream*

GRILLED TROUT *tomato and caper butter*

ASPARAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO *parmesan crisp*

## DESSERT

DARK CHOCOLATE CUP FILLED WITH CRANNACHAN

*homemade cinnamon shortbread*

STICKY TOFFEE PUDDING *butterscotch sauce and vanilla ice cream*

APPLE AND SULTANA CRUMBLE *sauce anglaise*

LEMON AND LIME CHEESECAKE *chantilly cream*

CARAMEL AND BANANA WAFFLES *honeycomb ice cream*

DUO OF SCOTTISH CHEDDAR AND BRIE *oatcakes, grapes and chutney*

TRIO OF CHEDDAR, BRIE AND STILTON CHEESE

*red berry preserve and peppered oatcakes*





# HOGMANAY BLACK TIE

**DINNER AND DANCE • 5 COURSE £65.00**

SERVED FROM 6:30 FOR 7:30PM

CARRIAGES - 1:30AM

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

## DUO OF CHICKEN LIVER PATE AND SMOKED CHICKEN MOUSSE

*red onion chutney and arran oatcakes*

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## CURRIED PARSNIP AND APPLE SOUP

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## BRAISED RUMP OF SCOTCH BEEF

*haggis cake served in a balmoral sauce*

## OVEN ROASTED SALMON

*herb crust, lemon, coriander, and prawn veloute*

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## GRAND DESSERT

*milk chocolate and orange tart, cranachan filled chocolate cup,  
lemon and lime cheesecake*

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## DUO OF MULL OF KINTYRE CHEDDER AND HOWGATE BRIE

*oatcakes, grapes and chutney*

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TEA OR COFFEE , HOMEMADE CINNAMON SHORTBREAD



**TICKET AND  
ACCOMMODATION  
PACKAGE AVAILABLE**

*from £230 per couple,  
(including tickets)*

**18+**



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



# NEW YEARS DAY

2 COURSE £25.95 OR 3 COURSE £29.95

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 1pm - 6pm

## STARTER

TOMATO AND LENTIL SOUP *crusty bread roll*

CHICKEN LIVER PARFAIT *red onion marmalade served on a toasted brioche*

SMOKED SALMON AND PRAWN PARCEL *lime and coriander mayonnaise and rocket salad*

OATMEAL CRUMBED HAGGIS CAKE *peppercorn cream*

CREAM OF GARLIC MUSHROOMS *puff pastry croustade*

HIGHLAND GAME TERRINE *tomato relish and oatcakes*

## MAINS

PRIME ROAST SIRLOIN OF BEEF *yorkshire pudding, roast potatoes,  
root vegetables and red wine jus*

PAN SEARED BACON LOIN STEAK *wholegrain mustard cream*

SLOW BRAISED SHOULDER OF BEEF *puff pastry, market vegetables*

OVEN ROASTED SALMON *herb crust, garlic and spring onion cream*

GRILLED BREAST OF CHICKEN *filled with ramsay's haggis, peppercorn sauce*

ASPARAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO *parmesan crisp*

## DESSERT

MILK CHOCOLATE AND ORANGE CHEESECAKE *chantilly cream*

APPLE AND SALTANA CRUMBLE *sauce anglaise*

CRANNACHAN AND CRUSHED MERINGUE SUNDAE *honeycomb ice cream*

KEY LIME PIE *raspberry sorbet*

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

DUO OF MULL OF KINTYRE CHEDDAR AND HOWGATE BRIE *oatcakes, grapes and chutney*

# PRIVATE DINING

LUNCH 12-5PM • DINNER 5PM-9PM

LUNCH 2 COURSE £16.95

LUNCH 3 COURSE £20.95

DINNER 2 COURSE £18.95

DINNER 3 COURSE £22.95

## ARE YOU LOOKING FOR SOMETHING A LITTLE MORE PRIVATE FOR YOUR CHRISTMAS CELEBRATIONS?

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

RED LENTIL AND VEGETABLE SOUP

PRAWN MARIE ROSE

*sliced seasonal melon*

CHICKEN, PANCETTA AND LEEK PUFF PASTRY CROUSTADE

*white wine and garlic cream*

GALIA MELON

*winter berry compote, blueberry yoghurt ice*

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TRADITIONAL ROAST TURKEY

*chipolatas, sage and onion stuffing, natural jus*

BRAISED RUMP OF SCOTCH BEEF

*black pudding, peppercorn sauce*

POACHED HADDOCK

*cheese and leek sauce*

SHREDDED VEGETABLE WELLINGTON

*smoked cheddar, roast garlic and tomato sauce*

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STICKY TOFFEE CHRISTMAS PUDDING

*vanilla ice cream, butterscotch sauce*

MILK CHOCOLATE AND ORANGE CHEESECAKE

*whipped cream*

TOFFEE MERINGUE

*honeycomb ice cream*

WHITE CHOCOLATE AND RASPBERRY MOUSSE BRANDY BASKET

*raspberry coulis*

Menu above (guests 12 – 30)

Choose 2 starters, 2 main courses and 2 desserts from below for over 31 guests

# LADIES DAY

**9<sup>TH</sup> DECEMBER • 3 COURSES £45.00**

**1PM FOR 1:30PM**

**CARRIAGES AT 8PM**

**GLASS OF BUBBLY ON ARRIVAL**

## STARTER

**SWEET POTATO, CHILLI AND COCONUT SOUP**

**ASSIETTE OF GALIA MELON,**

*watermelon cream cheese, parma ham and basil oil*

## MAINS

**ROAST TURKEY**

*chipolatas, sage and onion stuffing and natural jus*

**FILLET OF SALMON TOPPED WITH BRIE AND TIGER PRAWNS**

*white wine and garlic cream*

## DESSERT

**DUO OF DESERTS**

*salted caramel cheesecake, dark chocolate cup filled  
with limoncello mousse*

**TEA AND COFFEE**

*homemade cinammon shortbread*

**+18**

**DELICIOUS  
COCKTAILS**

**LIVE ACTS**

**HUNKY  
BUTLERS**



# SENIOR TEA DANCE

17<sup>TH</sup> DECEMBER • 3 COURSES £15.95

1 PM - 4:30 PM

DANCE THE AFTERNOON AWAY

GLASS OF BUBBLY ON ARRIVAL

## STARTER

TRADITIONAL LENTIL SOUP

*crusty roll*

GALIA MELON

*festive spiced berry compote and raspberry sorbet*

## MAIN

ROAST TURKEY

*chipolatas, sage and onion stuffing and natural jus*

TRADITIONAL STEAK PIE

*puff pastry lid*

## DESSERT

STICKY TOFFEE CHRISTMAS PUDDING

*butterscotch sauce and vanilla ice cream*

TEA AND COFFEE

*homemade cinammon shortbread*

LIVE ACT

DANCING



# UNWRAP THE PERFECT GIFT THIS CHRISTMAS

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

*This can be used at any of our venues to enjoy a luxury  
hotel or Lodge stay, to dine in any of our fantastic  
bars or restaurants, including Afternoon Tea, to  
attend Tribute evenings or even to Indulge in our  
breathtaking Spa at Lochside.*

### *Terms and Conditions*

1. *A £10pp non-refundable deposit is required to confirm your 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 2018.*
5. *Final balances for Christmas Day and Hogmanay are due no later than 15th November 2018*
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, Hogmanay ball and Ladies Day over 18's only*



**RADSTONE**  
HOTEL

*Ayr Road, Larkhall, Lanarkshire, ML9 2TZ*  
*01698 791111 • [radstonehotel.com](http://radstonehotel.com)*