



RADSTONE
HOTEL

THE MOST WONDERFUL

TIME OF THE YEAR

2020/2021



THIS CHRISTMAS, DISCOVER THE MAGIC AND WONDER OF THE RADSTONE HOTEL

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

We invite you to come and experience our magical venue at its very best,
with a whole host of festive activities planned just for you.

Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus -
especially created with seasonal ingredients and festive cheer in mind.

Perhaps, you're looking for a more relaxing break or Hogmanay celebration
within cosy, luxurious accommodation - however you choose to experience the festive
season, all you have to do is sit back, relax and let The Radstone take care of the rest.

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STAY WITH US THIS CHRISTMAS

RESIDENTIAL PACKAGES

*A warm welcome awaits complete with twinkling lights,
Christmas trees and festive decorations.*

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 by the fire before retreating to your luxurious, cosy accommodation.

2 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 26th December

Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet

£289

Based on 2 People Sharing

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December

Accommodation
Breakfast both mornings
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£289

Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Accommodation
Breakfast both mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

£389

Based on 2 People Sharing

BOOK NOW

☎ 01698 791111 ✉ reception@radstonehotel.com
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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 • 12-5pm

SANDWICH SELECTION

Turkey & Cranberry Relish, Smoked Applewood Cheese with Red Onion Chutney, Egg Mayo with Chives, Coronation Chicken

SAVOURY

Roast Beef and Horseradish in a Mini Yorkshire Pudding

SWEET DELIGHTS

Black Cherry Trifle, Iced Gingerbread Men, Mini Mince Pie, Sparkling Chocolate & Caramel Brownie, White Chocolate and Cranberry Tiffin, Mini Fruit and Plain Scones with Jam & Cream

Pot of Tea or Coffee



£16.95
PER PERSON

BOOK NOW

☎ 01698 791111 ✉ eventsales@radhotelgroup.com
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DINE THROUGHOUT DECEMBER

FESTIVE FAYRE

Enjoy all your festive favourites prepared especially by our head chef, bringing everyone together and making this wonderful time of year extra special – served within our stunning Opal Restaurant.

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

2 COURSE £14.95 · 3 COURSE £18.95 MONDAY - THURSDAY 12-6PM
INDIVIDUALLY PRICED FRIDAY TO SUNDAY

STARTERS

Chefs Soup of The Day £4.95
crusty roll

**Grilled Brie & Cranberry
Bruschetta £6.50**
cracked black pepper,
dressed crisp leaves

Duo of Melon £6.25
mango sorbet, passionfruit coulis,
coconut shavings

**Turkey & Spicy
Salsa Nachos £6.50**
mozzarella glaze

Chicken Liver Pate £6.50
toasted garlic ciabatta bread,
red onion marmalade

MAINS

Traditional Roast Turkey £13.95
cranberry stuffing, pig in blanket, rich
gravy, roast and creamed potatoes,
baby vegetables

Braised Ribeye Steak £14.95
(£2.00 supplement)
black pudding, crushed green
peppercorn and brandy sauce,
roast and creamed potatoes, baby
vegetables

**Breast of Chicken with
Brie & Cranberry £13.95**
spring onion and garlic cream,
roast and creamed potatoes, baby
vegetables

Fillet of Salmon £13.95
prawn, lemon and caper butter,
roast and creamed potatoes, baby
vegetables

**Provencal Vegetable
& Brie Tart £11.50 V**
pesto dressing, salad, parmesan fries

DESSERTS

Sticky Toffee Pudding £6.50
butterscotch sauce,
vanilla ice cream

**Chef's Cheesecake
of The Day £6.50**
whipped cream

Milk Chocolate Torte £6.25
chantilly cream, winter fruit compote

Lemon Shortcake Pavlova £6.50
chantilly cream, vanilla ice cream

Duo of Cheddar & Brie £6.50
biscuits, grapes, chutney

BOOK A TABLE

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**RAD
REWARDS**

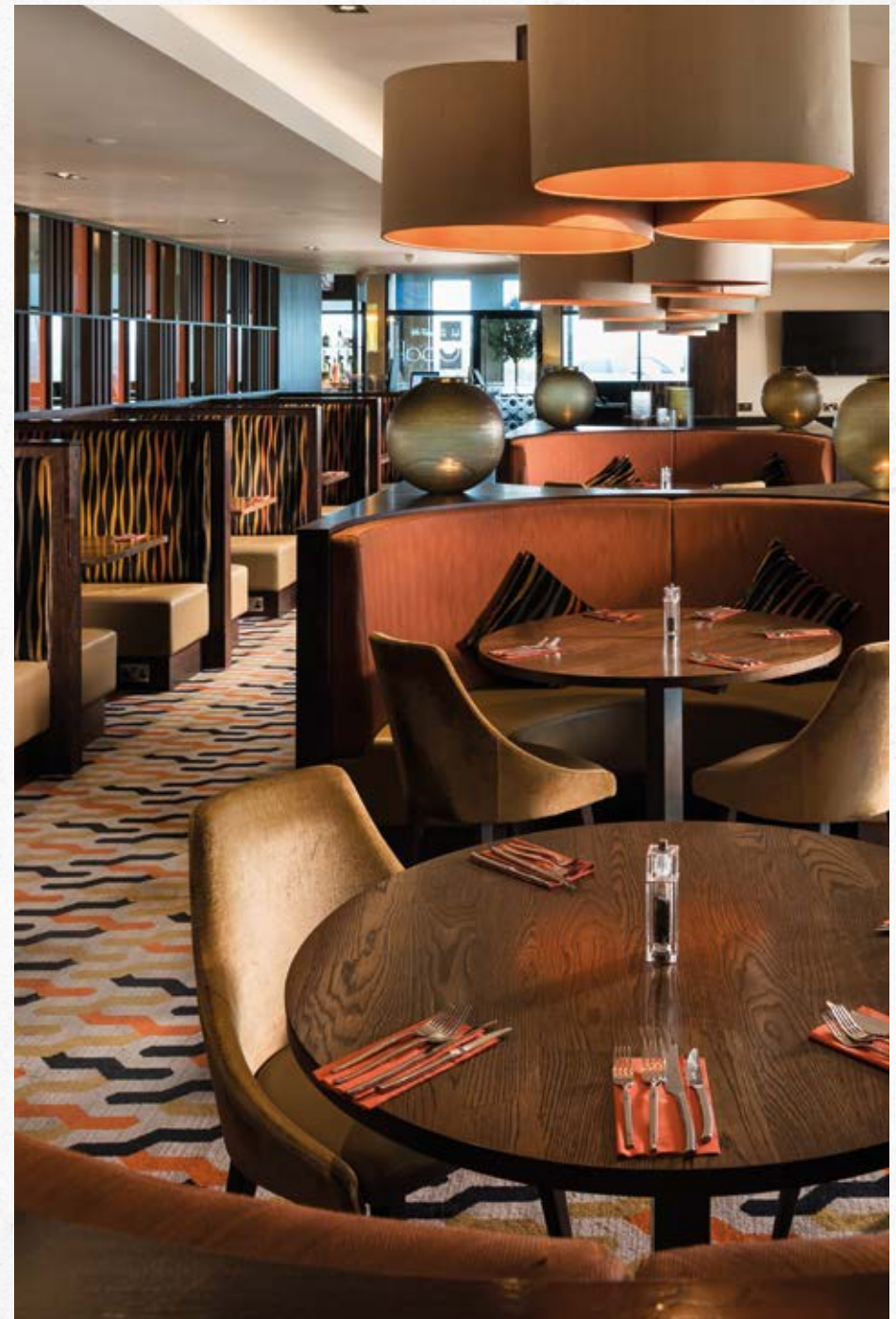
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TWAS THE NIGHT BEFORE CHRISTMAS
CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve

SERVED 12.00PM - 9PM

2 COURSE £22.50 · 3 COURSE £26.50
KIDS (2-10) 2 COURSE £8.50 3 COURSE £10.50

STARTERS

Chef's Soup of Day
crusty roll

Chicken Liver Pate
red onion marmalade,
mixed leaves, garlic bread

Mushroom Croustade
garlic cream sauce

Panko Crumbed King Prawns
rocket salad, sweet chilli sauce

Salt & Pepper Crispy Chicken
sliced red chillies, spring onions,
garlic mayonnaise

Haggis & Black Pudding Tower
crispy leeks, peppercorn sauce

MAINS

Traditional Roast Turkey
cranberry stuffing, pig in blanket, rich
gravy

Braised Ribeye Steak
black pudding, crushed green
peppercorn sauce

**Breast of Chicken with
Brie & Cranberry**
garlic and spring onion cream

Battered Haddock
fries, mushy pies, tartar sauce

**Mediterranean Vegetable
Stuffed Pepper**
roasted garlic and tomato sauce

Honey Glazed Gammon
spiced peach jus

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chefs Cheesecake of The Day
whipped cream

Milk Chocolate Torte
chantilly cream

Eves Pudding
warm custard

Lemon Meringue Pie
raspberry ripple ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

WITH ALL THE TRIMMINGS
CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings
at Radstone and enjoy another unforgettable Christmas

SERVED 12.30PM - 6PM

ADULTS £67.50 · JUNIOR (8-14) £30 · KIDS (2-7) £15

STARTERS

**Roasted Red Pepper &
Sunblushed Tomato Terrine**
piri piri dressing, tomato and
rocket salad

Duo of Galia & Watermelon
passionfruit syrup, coconut shards

Prawn & Smoked Salmon Tian
marie rose sauce, rye bread

Assiette Of Parma Ham & Salami
cream cheese, sun blushed tomato
bread, basil oil

SOUP

Chunky Lentil & Carrot Soup

Tomato & Roast Red Pepper Soup

MAINS

Traditional Roast Turkey
cranberry stuffing, pigs in blankets,
rich gravy

Braised Shin of Beef
red wine jus, black pudding biscuit

Pan Fried Sea Bass
saffron butter

**Wild Mushroom, Courgette &
Spinach Wellington**
roast chestnuts, red pepper pesto

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Traditional Cranachan
lemon shortbread

Chocolate & Orange Cheesecake
chantilly cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

Tea or Coffee with Mince Pies



BOOK A TABLE

☎ 01698 791111 🌐 RADSTONEHOTEL.COM

OVERNIGHT BREAKS
**CHRISTMAS
PACKAGES**

FESTIVE BREAK INCLUDING:

- Christmas Day Lunch
- Christmas Day Evening Buffet
- Breakfast on Boxing Day



CHEERY & BRIGHT BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Radstone. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal.

SERVED 12.30PM - 6PM

2 COURSE £24.50 · 3 COURSE £28.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Chef's Soup of the Day
crusty bread roll

Tower of Haggis & Black Pudding
cracked black peppercorn sauce

Duo of Watermelon & Galia Melon
pineapple sorbet, pineapple gel

Panko Breaded Brie Wedges
cranberry sauce, dressed rocket

Ham Hock and Parsley Terrine
red chilli and pineapple chutney, toasted ciabatta

Prawn Tian
horseradish cream, cos lettuce, cherry tomato, rye bread

MAINS

Turkey, Leek and Pancetta Pie
creamed mash, seasonal vegetables, puff pastry

Braised Ribeye of Beef
black pudding croquette, creamed mash, market vegetables, whisky cream

Pan Fried Sea Bass
wilted garlic greens, dauphinoise potato, saffron cream

Honey Glazed Gammon
natural jus, market vegetables, chipped potatoes

Pan Fried Duck Breast
red currant jus, dauphinoise potato, crisp greens

Wild Mushroom & Spinach Risotto
truffle oil, parmesan crisp

DESSERTS

Sticky Toffee Pudding
Vanilla ice cream, butterscotch sauce

Chefs Cheesecake of the Day
vanilla whipped cream, fruit garnish

Strawberry and Lime Pavlova
chantilly cream, berry coulis

Lemon Meringue Pie
raspberry ripple ice cream

Luxury Chocolate Fudge Cake
white chocolate shavings, fudge pieces, vanilla ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

SAY GOODBYE TO 2020 HOGMANAY

What better way to see the year out, than a perfectly prepared pre-bells Hogmanay menu? Relax and enjoy a three-course meal before heading off out for the bells – all set for a cracking 2021!

SERVED FROM 5PM

2 COURSE £26.50 · 3 COURSE £30.50
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Traditional Lentil Soup
crusty bread roll

Tower of Haggis, Neeps & Tatties
whisky cream, crispy leeks

Panko Crumbed King Prawns
sweet chilli sauce, rocket salad

Salt & Pepper Chicken
onions, peppers, garlic aioli

Melon, Pineapple & Mandarin Coupe
toasted coconuts, watermelon sorbet

Heirloom Tomato & Mozzarella Crostini
fresh basil, olive oil

MAINS

Chargrilled 6oz Sirloin Steak
hand cut chips, crispy shallots, rocket

Chicken Balmoral
peppercorn sauce, creamed mash potato, turnip puree

Pan Fried Cod
pea mash, lemon butter, crisp greens

Wild Mushroom & Spinach Risotto
truffle oil, parmesan crisp

Honey Glazed Ham
market vegetables, potatoes, apple cider cream

Slow Braised Shin of Beef
creamed mash, seasonal vegetables, red wine jus

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Winter Berry Parfait
red berry coulis, soft fruits

Salted Caramel Tart
white chocolate sorbet

Blood Orange & Chocolate Cheesecake
vanilla whipped cream

Spiced Apple & Ginger Crumble
warm vanilla custard

Duo of Brie & Cheddar
oatcakes, chutney, grapes



START AS YOU MEAN TO GO ON

NEW YEARS DAY

The ideal venue for a special and enjoyable New Year's Day Lunch. With an array of crowd-pleasing dishes, we have just the thing to welcome 2021 in style.

SERVED 1PM - 6PM

2 COURSE £27.95 · 3 COURSE £31.95
KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Traditional Lentil Soup
crusty bread roll

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Tian
marie rose sauce, rye bread

Crispy Chicken Tempura
sweet chilli sauce, teriyaki dip

Melon, Pineapple & Mandarin Coupe
toasted coconuts, watermelon sorbet

Button Mushroom Gratin
creamy garlic sauce, toasted ciabatta bread

MAINS

Chargrilled 6oz Sirloin Steak
hand cut chips, field mushroom, grilled tomato, diane sauce

Breast of Chicken with Haggis
peppercorn sauce, creamed mash potato, turnip puree

Classic Fish & Chips
battered haddock, mushy peas, hand cut chips, tartar sauce

Wild Mushroom & Spinach Stroganoff
paprika, mushrooms, shallots, French mustard, brandy cream, steamed rice

Honey Glazed Ham with Peaches
red wine jus, market vegetables, potatoes

Traditional Steak Pie
slow braised beef shoulder, creamed mash, baby veg, puff pastry

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Dark Chocolate Cup Filled with Raspberry Cranachan
vanilla whipped cream

Strawberry Cream filled Profiteroles
white chocolate sorbet

Tablet Cheesecake
vanilla whipped cream

Spiced Apple & Ginger Crumble
vanilla custard

Duo of Brie & Cheddar
oatcakes, chutney, grapes



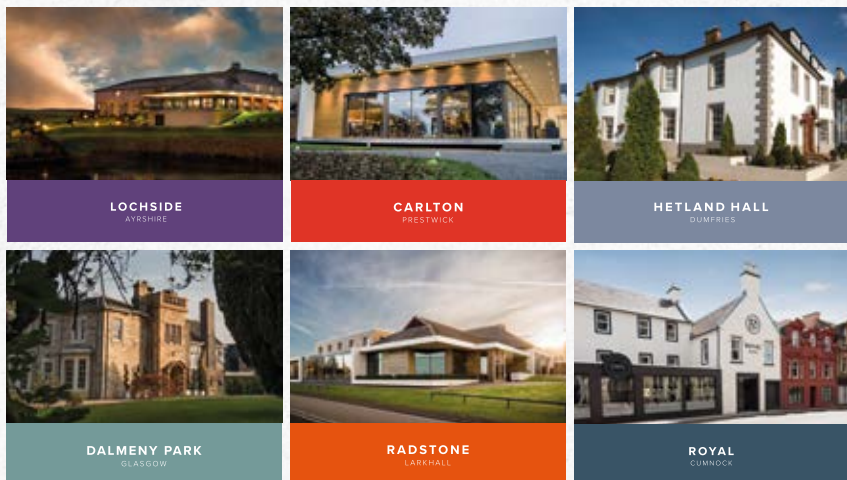
SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME AND LOVE FULL OF CHRISTMAS CHEER



*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!



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FESTIVE 2020/2021 - TERMS & CONDITIONS

Our terms and conditions may look a little different this year due to COVID-19.

This year we have included a festive deposit guarantee. This means that should your booking be unable to go ahead due to government restrictions; we will fully refund your deposit and additional payments.

1. All deposits and payments for Christmas Day including linked bedroom payments are covered by our festive deposit guarantee.
2. Please note that all guests will be required to adhere to government guidance and social distancing regulations applicable on the date they have booked. This may include providing track and trace details for guests within your party.
3. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
4. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
5. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2020.
6. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
7. 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.
8. Upon payment of your deposit, you are adhering to our terms and conditions.



RADSTONE
HOTEL

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