



2018

**LET THE FESTIVITIES BEGIN**

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



**ROYAL**  
HOTEL

# CHRISTMAS PARTY NIGHT SAT 8TH DECEMBER

18+

**BOOK YOUR NIGHT  
BEFORE IT'S TOO LATE**

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

**DOORS OPEN  
AT 6.30PM  
CARRIAGES AT 1AM  
01290 420 822**



## PARTY NIGHT MENU

**3 COURSE MEAL & WELCOME SHOT ON ARRIVAL**

### TRADITIONAL LENTIL SOUP

*crusty Roll*

### CHICKEN LIVER PATE

*red onion marmalade, garlic bread*

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### TRADITIONAL ROAST TURKEY

*chipolata, sage and onion stuffing, roast jus*

### SLOW COOKED FEATHERBLADE STEAK

*peppercorn sauce*

### VEGETABLE WELLINGTON

*spicy tomato coulis*

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### SALTED CARAMEL CHEESECAKE

*chocolate pencil, vanilla whipped cream*

### WHITE CHOCOLATE AND RASPBERRY MOUSSE BRANDY BASKET

*raspberry coulis*



### ACCOMMODATION

*From £85 based on two sharing  
single room from £60*

# FESTIVE FAYRE

2 COURSE £12.95 OR 3 COURSE £16.95

FINISHES ON CHRISTMAS EVE

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

## STARTER

- CHEFS SOUP OF THE DAY** *crusty roll*  
**CHICKEN LIVER PATE** *red onion marmalade and oatcake biscuits*  
**CAJUN CHICKEN CREPE** *fresh salad and house dressing*  
**MELON AND FRUIT PLATTER** *raspberry coulis, winter berry sorbet*  
**HAGGIS PAKORA** *creamy minted salsa*

## MAIN

- TRADITIONAL ROAST TURKEY** *chipolata, sage and onion stuffing and roast gravy*  
**BREAST OF CHICKEN TOPPED WITH BACON AND BRIE** *garlic and chive cream*  
**BRAISED FEATHERBLADE STEAK** *peppercorn sauce*  
**OVEN BAKED SALMON** *garlic and herb butter*  
**FILO TART OF GOATS CHEESE AND CHERRY TOMATOES** *a spicy tomato coulis*

## DESSERT

- STICKY TOFFEE CHRISTMAS PUDDING** *butterscotch sauce and vanilla ice cream*  
**FESTIVE SUNDAE** *warm caramel sauce, vanilla ice cream*  
**SANTA SUNDAE** *crushed meringue, marshmallows, chantilly cream snowball, raspberry ripple ice cream*  
**SPICED ORANGE CHEESECAKE** *chocolate ice cream and vanilla whipped cream*  
**CHOCOLATE BROWNIE AND CHERRY COUPE** *cherry ice cream*  
**BRIE AND CHEDDAR PLATTER** *apple compote and biscuit selection*

# CHRISTMAS EVE

2 COURSE £19.50 OR 3 COURSE £23.50

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

- CHEF'S SOUP OF THE DAY** *crusty roll*  
**SEASONAL MELON** *fruit coulis and strawberry sorbet*  
**HAGGIS AND BLACK PUDDING CREPE** *peppercorn sauce*  
**CREAMY GARLIC MUSHROOMS** *swiss cheese and garlic croutons*  
**BUTTERFLY BREADED KING PRAWNS** *crisp salad and sweet chilli sauce*  
**ORIENTAL CHICKEN TEMPURA** *sweet curried mayonnaise dip and mixed leaves*

## MAINS

- TRADITIONAL ROAST TURKEY** *chipolata sausage, sage and onion stuffing and roast gravy*  
**BRAISED FEATHERBLADE STEAK** *bacon and shallot jus*  
**BREAST OF CHICKEN, STORNOWAY BLACK PUDDING** *drambuie and mushroom cream*  
**OVEN BAKED FILLET OF SALMON** *sweet chilli and garlic butter*  
**SLOW COOKED LAMB NAVARIN** *creamed mash potatoes and root vegetables*  
**TOMATO AND ROASTED RED PEPPER LINGUINE PASTA** *parmesan cheese and garlic bread*

## DESSERT

- SANTA SUNDAE** *crushed meringue, marshmallows, snowball and raspberry ripple ice cream*  
**STICKY TOFFEE CHRISTMAS PUDDING** *butterscotch sauce and vanilla ice cream*  
**MANDARIN SPICED CHEESECAKE** *citrus syrup, chocolate pencil, whipped cream*  
**APPLE CRUMBLE COUPE** *chantilly cream and cinnamon ice cream*  
**SWEET BELGIAN WAFFLE** *butterscotch sauce and honeycomb ice cream*  
**BRIE AND CHEDDAR PLATTER** *apple compote and biscuit selection*

# CHRISTMAS DAY

ADULTS £52.50 SERVED 1 PM - 4.30PM

KIDS (AGE 2-7) £12.50

JUNIOR (AGE 8-14) £25.00

## STARTER

CHICKEN BREAST AND SMOKED BACON *leek cream, crisp pastry basket and mixed leaves*  
PRAWN AND CRAYFISH COCKTAIL *spicy marie rose sauce*  
MELON AND FRESH FRUIT PLATTER *passionfruit syrup, raspberry yoghurt ice*  
CHICKEN LIVER PATE *sweet cranberry relish, oatcakes, house salad*

## INTERMEDIATE

TRADITIONAL LENTIL AND HAM SOUP  
CREAM OF CURRIED BUTTERNUT SQUASH SOUP

## MAINS

TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing and roast gravy*  
BRAISED FILLET OF BEEF TOPPED WITH HAGGIS *whisky and peppercorn cream*  
PAN FRIED BREAST OF DUCK *cointreau and orange jus*  
OVEN BAKED SCOTTISH SALMON WRAPPED IN SMOKED BACON *garlic and herb sauce*  
FILO TART OF CHERRY TOMATOES AND BRIE *spicy tomato coulis and balsamic glaze*

## DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce and vanilla ice cream*  
WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *fruit coulis and chocolate scroll*  
PASSIONFRUIT AND MANGO VACHERINS *peach yoghurt ice and whipped cream*  
BRIE AND CHEDDAR PLATTER *apple compote, grapes and biscuit selection*

TEA, COFFEE AND MINCEMEAT PIES

# BOXING DAY

2 COURSE £19.50 OR 3 COURSE £23.50

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

CHEF'S SOUP OF THE DAY *crusty roll*  
TOWER OF HAGGIS AND BLACK PUDDING *peppercorn cream*  
CHICKEN LIVER PATE *red onion marmalade and garlic bread*  
CHICKEN, BACON AND LEEK CREPE *mixed leaves*  
PRAWN AND CRAYFISH COUPE *spicy marie rose sauce*  
MELON AND FRUIT PLATTER *fruit coulis and refreshing sorbet*

## MAINS

TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing and roast gravy*  
BRAISED FEATHERBLADE STEAK *peppercorn and whisky sauce*  
BREAST OF CHICKEN TOPPED WITH BRIE AND CRANBERRY *garlic and chive cream*  
OVEN BAKED SALMON *garlic and chilli butter noodles*  
PAN FRIED BREAST OF DUCK *redcurrant jus*  
TOMATO AND ROASTED RED PEPPER LINGUINE PASTA *swiss cheese and garlic bread*

## DESSERT

AFTER DINNER MINT COUPE *mint choc chip ice cream and chocolate brownie*  
ROYAL TOFFEE MERINGUE *tablet ice cream and whipped cream*  
APPLE CRUMBLE SUNDAE *cinnamon ice cream*  
WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *fruit coulis and chocolate scroll*  
SANTA SUNDAE *crushed meringue, marshmallows, snowball and raspberry ripple ice cream*  
BRIE AND CHEDDAR PLATTER *apple compote and biscuit selection*

# NEW YEARS 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

CHEF'S SOUP OF THE DAY *crusty roll*

CHICKEN LIVER PÂTÉ *sweet onion marmalade and garlic bread*

OAK ROAST SMOKED SALMON *citrus dressing*

SEASONAL MELON AND SOFT FRUITS *peach yogurt ice*

BLACK PUDDING COATED IN A BLACK PEPPER BATTER *whisky cream sauce*

GRILLED GOATS CHEESE WRAPPED IN PARMA HAM *sun blush tomato salad and pesto dressing*

## MAIN

ROAST SIRLOIN OF BEEF *yorkshire pudding and pan gravy*

BREAST OF CHICKEN STUFFED WITH HAGGIS *peppercorn sauce*

BREAST OF DUCK *port and red currant jus*

OVEN BAKED SALMON *garlic and chilli butter noodles*

CHICKEN AND CHORIZO LINGUINE *tomato and cajun sauce and toasted garlic ciabatta bread*

SHREDDED VEGETABLES ENCASED IN PUFF PASTRY *spicy tomato coulis*

## DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream and butterscotch sauce*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *chocolate pencil*

WINTER BERRY PAVLOVA *mccallum crunch ice cream*

CREAM FILLED PROFITEROLE SUNDAE *tablet ice cream and a warm white chocolate sauce*

TRADITIONAL CLOTTIE DUMPLING *brandy custard*

BRIE AND CHEDDAR PLATTER *an apple compote and biscuit selection*

# HOGMANAY

FAMILY DINNER DANCE\* • 3 COURSE £27.50

UNDER 2  
F.O.C

KIDS (AGE 2-12)  
£13.75

## STARTER

TRADITIONAL LENTIL SOUP

*crusty roll*

CHICKEN LIVER PÂTÉ

*red onion marmalade and garlic bread*

## MAIN

SLOW COOKED FEATHERBLADE STEAK

*yorkshire pudding and bacon jus*

BREAST OF CHICKEN STUFFED WITH HAGGIS

*peppercorn sauce*

SHREDDED VEGETABLES ENCASED IN PUFF PASTRY

*spicy tomato coulis*

## DESSERT

STICKY TOFFEE PUDDING

*vanilla ice cream and butterscotch sauce*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

*chocolate pencil*

TEA, COFFEE AND MINTS

  
Entertainer and DJ  
by magic den

# NEW YEARS DAY

2 COURSE £23.95 OR 3 COURSE £27.95

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

TRADITIONAL SCOTCH BROTH SOUP *crusty roll*  
ATLANTIC PRAWNS AND SEASONAL MELON *marie rose sauce*  
MUSHROOMS IN A SMOKED CHEDDAR CREAM *a puff pastry basket*  
TOWER OF HAGGIS AND BLACK PUDDING *peppercorn cream*  
CAJUN CHICKEN CREPE *salad garnish*  
CHICKEN LIVER PATE *salad garnish, oatcakes and red onion marmalade*

## MAINS

ROAST SIRLOIN OF BEEF *yorkshire pudding and pan gravy*  
STEAK AND SAUSAGE PIE *a puff pastry lid*  
BREAST OF CHICKEN TOPPED WITH BACON AND SWISS CHEESE *leek cream sauce*  
OVEN BAKED SALMON *sweet chilli and garlic butter*  
SLOW COOKED LAMB NAVARIN *creamed mash potatoes and root vegetables*  
SHREDDED VEGETABLES WRAPPED IN PUFF PASTRY *teriyaki noodles*

## DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream and butterscotch sauce*  
WINTER BERRY MERINGUE *mccallum crunch ice cream*  
SALTED CARAMEL CHEESECAKE *chocolate scroll*  
CREAM FILLED PROFITEROLES *white chocolate sauce*  
CHOCOLATE BROWNIE SUNDAE *vanilla whipped cream and cherry ice cream*  
BRIE AND CHEDDAR PLATTER *apple compote and biscuit selection*

TEA, COFFEE AND MINTS

# PRIVATE DINING

LUNCH 12-5PM • DINNER 5PM-9PM

LUNCH 2 COURSE £13.95  
LUNCH 3 COURSE £17.95

DINNER 2 COURSE £15.95  
DINNER 3 COURSE £19.95

## 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. Minimum 12 adults.*

TRADITIONAL LENTIL SOUP *crusty Roll*

CHICKEN LIVER PATE *red onion marmalade, garlic bread*  
MELON AND FRUIT PLATTER *raspberry coulis, winter berry sorbet*

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TRADITIONAL ROAST TURKEY *chipolata, sage and onion stuffing, roast jus*

SLOW COOKED FEATHERBLADE STEAK *peppercorn sauce*

OVEN BAKED SALMON *garlic and herb butter*

VEGETABLE WELLINGTON *spicy tomato coulis*

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

SALTED CARAMEL CHEESECAKE *chocolate pencil, vanilla whipped cream*

BRIE AND CHEDDAR PLATTER *apple compote, biscuit selection*

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TEA, COFFEE AND MINTS

*Menu above (guests 12 - 30)  
Choose 2 starters, 2 main courses and 2 desserts from above for over 31 guests  
Private Event Room Hire Inclusive*



# WEEKENDS NEVER LOOKED SO GOOD

**SATURDAY 1ST DECEMBER DJ BLAIR**

**SUNDAY 2ND LOS PERROS**

**SATURDAY 8TH DECEMBER DJ BLAIR**

**SUNDAY 9TH DECEMBER SONIX**

**SATURDAY 15TH DECEMBER DJ ROHAN**

**SUNDAY 16TH DECEMBER COVER STORY**

**FRIDAY 21ST DECEMBER (SCHOOLS OUT)**  
DJ LOWRIE DISCO AND KARAOKE

**SATURDAY 22ND DECEMBER**  
DJ LOWRIE DISCO AND KARAOKE

**SUNDAY 23RD DECEMBER**  
THE USUAL SUSPECTS

**MONDAY 24TH PAPA SKIMS DJ**

**WEDNESDAY 26TH DECEMBER**  
DESTINATION ANYWHERE

**SATURDAY 29TH DECEMBER DJ BLAIR**

**SUNDAY 30TH THE FRONTIERS**

**MONDAY 31ST PAPA SKIMS DJ**

**TUESDAY 1ST JANUARY FUSION**

## SPORTS BAR ENTERTAINMENT THROUGHOUT DECEMBER

*Celebrate the 2018 Christmas season at  
The Sports bar. We want to make this year's  
Christmas one to remember.*

STARTS  
SATURDAY  
**01.12.18**

FINISHES  
TUESDAY  
**01.01.19**

**7PM  
ONWARDS**

# 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 Night 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 are over 18's only.



**ROYAL**  
HOTEL

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*01290 420 822 • [royalhotelcumnock.com](http://royalhotelcumnock.com)*