



WINTER FESTIVITIES

2019/2020



Jingle **THE** **NIGHT** AWAY

☆ AT OUR CHRISTMAS PARTY NIGHTS

SATURDAY 7TH DECEMBER

£19.95

18+

SATURDAY 14TH DECEMBER

£19.95

☆ **ROYAL**
CUMNOCK



ENJOY A **3 COURSE MEAL** THEN
DANCE THE NIGHT AWAY TO **DEVOTION DJ!**
INCLUDES PHOTOBOOTH!

Doors open at 6.30pm. Carriages at 1am.

For more information or to book please call 01290 420822
or email eventsales@radhotelgroup.com

Party **NIGHT** MENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!

TRADITIONAL LENTIL SOUP
crusty roll

PRAWN MARIE ROSE
sliced seasonal melon

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

SLOW COOKED FEATHERBLADE STEAK
diane sauce

SUN BLUSHED TOMATO, PESTO AND BRIE FILO TART
balsamic glaze

VANILLA CHEESECAKE
chocolate pencil, whipped cream

TOFFEE AND HONEYCOMB VACHERIN
honeycomb ice cream

TEA, COFFEE AND MINTS



ACCOMMODATION

From £80 based on 2 people sharing,
single room from £50

FESTIVE *Fayre*

2 COURSE £14.95 OR 3 COURSE £17.95

CHEFS SOUP OF THE DAY
crusty bread roll

PANKO CRUMBED KING PRAWNS
(£1 SUPPLEMENT)
sweet chilli and lime dip

CAJUN CHICKEN CREPE
fresh salad, house dressing

DUO OF MELON AND FRUIT PLATTER
raspberry yoghurt ice, winter berry compote

HAGGIS BON BONS
black pepper mayonnaise

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

BREAST OF CHICKEN TOPPED
WITH CRANBERRY AND BRIE
garlic and chive cream

BRAISED FEATHERBLADE STEAK
peppercorn sauce

OVEN BAKED FILLET OF SALMON
chilli buttered noodles

SUN BLUSHED TOMATO, PESTO
AND BRIE FILO TART
balsamic glaze

STICKY TOFFEE CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

SANTA SUNDAE
crushed meringue, marshmallows, chantilly cream
snowball, raspberry ripple ice cream

WINTER BERRY CHEESECAKE
vanilla whipped cream, chocolate shavings

LEMON MERINGUE PIE
mandarin yoghurt ice

BRIE AND CHEDDAR PLATTER
spiced gooseberry chutney, biscuits, grapes

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

FINISHES ON CHRISTMAS EVE

CHRISTMAS *Eve*

2 COURSE £19.50 OR 3 COURSE £23.50

CHEF'S SOUP OF THE DAY
crusty bread roll

SEASONAL MELON AND EXOTIC FRUIT PLATTER
passion fruit coulis, coconut yoghurt ice

TOWER OF HAGGIS AND BLACK PUDDING
peppercorn sauce, crispy leeks

CREAMY BUTTON MUSHROOMS
wholegrain mustard sauce, toasted croissant

PANKO BREADED KING PRAWNS
crisp salad, lemon pepper dip

CRISPY CHICKEN TEMPURA
sweet chilli sauce

TRADITIONAL ROAST TURKEY
chipolata sausage, sage and onion stuffing, roast gravy

BRAISED FEATHERBLADE STEAK
peppercorn and haggis cream

CAJUN CHICKEN CREPE
fresh salad, house dressing

ORIENTAL FILLET OF SALMON
curried noodles, bacon crisps

ROAST GIGOT OF LAMB
rosemary and mint jus

TOMATO AND ROASTED RED PEPPER PENNE
mascarpone cream sauce, parmesan cheese, garlic bread

FESTIVE SUNDAE
crushed meringue, marshmallows, snowball,
raspberry ripple ice cream

STICKY TOFFEE CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

VANILLA AND HONEYCOMB CHEESECAKE
chocolate pencil, whipped cream

APPLE CRUMBLE COUPE
chantilly cream, cinnamon ice cream

RASPBERRY PANNA COTTA
shortbread sables, mixed berry compote

BRIE AND CHEDDAR PLATTER
spiced gooseberry chutney, biscuits, grapes

Served
from
5pm

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

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

CHRISTMAS *Day*

ADULT £52.95

SMOKED CHICKEN, AVOCADO AND WALNUT SALAD
rocket leaves, cherry tomatoes, basil dressing

PRAWN AND CRAYFISH COCKTAIL
spicy marie rose sauce

MELON AND FRESH FRUIT PLATTER
winter berry compote, mandarin yoghurt ice

HAM HOCK, LEEK AND APRICOT TERRINE
mango and chilli jam

CHICKEN AND RICE SOUP
CREAM OF ROOT VEGETABLE SOUP

TRADITIONAL ROAST TURKEY
chipolata, sage and onion stuffing, roast gravy

**BRAISED FILLET OF BEEF TOPPED
WITH STORNOWAY BLACK PUDDING**
mushroom, tarragon and tomato sauce

PAN FRIED BREAST OF DUCK
chambord and cherry jus

**OVEN BAKED SCOTTISH SALMON
TOPPED WITH PRAWNS AND BRIE**
garlic and herb sauce

**SUN BLUSHED TOMATO, PESTO AND
GOATS CHEESE FILO TART**
balsamic glaze

STICKY TOFFEE CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

CHOCOLATE AND HAZELNUT CHEESECAKE
honeycomb pieces, vanilla whipped cream

STRAWBERRY CREAM FILLED PROFITEROLES
white chocolate sauce, chantilly cream

BRIE AND CHEDDAR PLATTER
spiced gooseberry chutney, biscuits, grape

**TEA OR COFFEE WITH
MINCE PIES**

Christmas Day Lunch
Served from 1-4.30pm

ACCOMMODATION
From £199 based on 2 sharing

Includes Christmas Day Lunch,
Christmas Evening Buffet and Breakfast

**KIDS
(AGE 2-7)
£12.50**

**JUNIORS
(AGE 8-14)
£25**



BOXING *Day*

3 COURSE £19.95

CHEF'S SOUP OF THE DAY
crusty bread roll

TOWER OF HAGGIS AND BLACK PUDDING
peppercorn cream, crispy leeks

CHICKEN LIVER PATE
red onion marmalade, garlic ciabatta bread

PRAWN AND CRAYFISH COUPE
spicy marie rose

MELON AND FRUIT PLATTER
fruit coulis, refreshing sorbet

CRISPY CHICKEN PAKORA
cooling mint salsa, mixed leaves

TRADITIONAL ROAST TURKEY
chipolata, sage and onion stuffing, roast gravy

BRAISED FEATHERBLADE STEAK
mushroom, tarragon and tomato sauce

BREAST OF CHICKEN TOPPED WITH HAGGIS
peppercorn and whisky sauce

BREADED FILLET OF HADDOCK
chipped potatoes, mushy peas with bacon

PAN FRIED BREAST OF DUCK
orange and cranberry jus

TOMATO AND ROASTED RED PEPPER PENNE
swiss cheese, garlic bread

FESTIVE SUNDAY
crushed meringue, marshmallows, snowball, raspberry ripple ice cream

AFTER DINNER MINT COUPE
mint choc chip ice cream, chocolate brownie

CREAM FILLED PROFITEROLES
warm butterscotch sauce

VANILLA PANNA COTTA
shortbread sables, winter berry compote

NUTELLA CHEESECAKE
white chocolate sauce

BRIE AND CHEDDAR PLATTER
spiced gooseberry chutney, biscuits, grapes

Served
from
12.30-6pm



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

**JUNIOR
(AGE 8-14)
2 COURSE £13.95
3 COURSE £16.95**

NEW YEARS Eve

3 COURSE £29.95

CHEF'S SOUP OF THE DAY
crusty bread roll

CHICKEN LIVER PATE
sweet onion marmalade, garlic bread

SMOKED SALMON, PRAWN AND CRAYFISH PAUPIETTES
marie rose sauce

SEASONAL MELON AND SOFT FRUITS
berry yogurt ice

TOWER OF HAGGIS AND BLACK PUDDING
peppercorn sauce, crispy leeks

BREADED BRIE WEDGES
cranberry and apple compote

ROAST SIRLOIN OF BEEF
yorkshire pudding, pan gravy

BREAST OF CHICKEN WRAPPED IN BACON
garlic and spring onion sauce

BREAST OF DUCK STIRFRY
hoisin noodles, prawn crackers

OVEN BAKED FILLET SALMON
garlic and chilli butter

CHICKEN AND SMOKED BACON PENNE
tomato and cajun sauce, toasted garlic ciabatta bread

MEDITERRANEAN VEGETABLES FILO PARCEL
spicy tomato coulis

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

STRAWBERRY CHEESECAKE
chantilly cream

WINTER BERRY PAVLOVA
mccallum crunch ice cream

WARM CHOCOLATE BROWNIE
vanilla ice cream

TRADITIONAL CLOOTIE DUMPLING
brandy custard

BRIE AND CHEDDAR PLATTER
spiced gooseberry chutney, biscuits, grapes

Served
from
5pm



KIDS (AGE 2-7)

2 COURSE **£6.95**
3 COURSE **£9.95**

JUNIOR (AGE 8-14)

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

HOGMANAY FAMILY DINNER Dance

ADULTS £27.50 • KIDS (2-12) £15.75 • UNDER 2 FOC

CREAM OF POTATO AND LEEK SOUP
crusty roll

SOUTHERN FRIED CHICKEN GOUJONS
garlic and chive mayo

SLOW COOKED FEATHERBLADE STEAK
peppercorn sauce

BREAST OF CHICKEN WRAPPED IN BACON
garlic and spring onion sauce

MEDITERRANEAN VEGETABLES FILO PARCEL
spicy tomato coulis

WARM CHOCOLATE BROWNIE
vanilla ice cream

STRAWBERRY CHEESECAKE
chantilly cream

TEA, COFFEE AND MINTS

Arrive at 6.30pm • Dinner served at 7.30pm • Carriages at 1.30am



DANCE IN THE NEW YEAR, ENTERTAINER & DJ BY **MAGIC DEN**



OVERNIGHT ACCOMMODATION PACKAGE AVAILABLE

from **£145** based on 2 sharing

Family rooms available

Kid (2-7 years **£35**) Junior (8-14 years **£55**)
(including tickets and breakfast)



NEW YEARS *Day*

2 COURSE £23.95 OR 3 COURSE £27.95

CHEF'S SOUP OF THE DAY
crusty bread roll

CHICKEN LIVER PATE
mini oatcakes, red onion marmalade

GOATS CHEESE TEMPURA
red onion marmalade

TOWER OF HAGGIS AND BLACK PUDDING
peppercorn cream, crispy leeks

CAJUN CHICKEN CROUSTADE
puff pastry basket, salad garnish

ATLANTIC PRAWNS AND CRAYFISH COCKTAIL
marie rose sauce



ROAST SIRLOIN OF BEEF
yorkshire pudding, pan gravy

STEAK AND SAUSAGE PIE
puff pastry

BREAST OF CHICKEN WRAPPED IN BACON
swiss and leek sauce

ORIENTAL OVEN BAKED SALMON
sweet chilli and garlic butter noodles

ROAST GIGOT OF LAMB
minted mash, mixed berry jus

MEDITERRANEAN VEGETABLES FILO PARCEL
spicy tomato coulis



STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

STRAWBERRY CHEESECAKE
chantilly cream

CREAM FILLED PROFITEROLES
white chocolate sauce

CHOCOLATE BROWNIE SUNDAE
belgian chocolate sauce, vanilla ice cream

MIXED BERRY PAVLOVA
mccallum crunch ice cream

BRIE AND CHEDDAR PLATTER
spiced gooseberry chutney, biscuits, grapes



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
12.30-6pm

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.

TRADITIONAL LENTIL SOUP
crusty roll

PRAWN MARIE ROSE
sliced seasonal melon

DUO OF MELON AND FRUIT PLATTER
raspberry yoghurt ice, winter berry compote

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

SLOW COOKED FEATHERBLADE STEAK
diane sauce

OVEN BAKED FILLET OF SALMON
garlic and chive cream sauce

SUN BLUSHED TOMATO, PESTO AND BRIE FILO TART
balsamic glaze

STICKY TOFFEE CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

VANILLA CHEESECAKE
chocolate pencil, whipped cream

TOFFEE AND HONEYCOMB VACHERIN
honeycomb ice cream

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 £16.95
LUNCH 3 COURSE £20.95

Served from 12-5pm

DINNER 2 COURSE £18.95
DINNER 3 COURSE £22.95

Served from 5-9pm

FESTIVE FAMILY CHRISTMAS *Party*

SATURDAY 21ST DECEMBER

*Santa's Elves have arrived! Bring the whole family
for a day of festivities, food and fun!*

ADULT MAIN MEALS

TRADITIONAL ROAST TURKEY

chipolata, sage and onion stuffing, roast jus

SLOW COOKED FEATHERBLADE STEAK

diane sauce

KIDS MAIN MEALS

PORK SAUSAGES

mash, beans, fries

CHEESY MACARONI

fries, garlic bread

CHICKEN NUGGETS

fries, peas

CHOCOLATE BROWNIE

vanilla ice cream

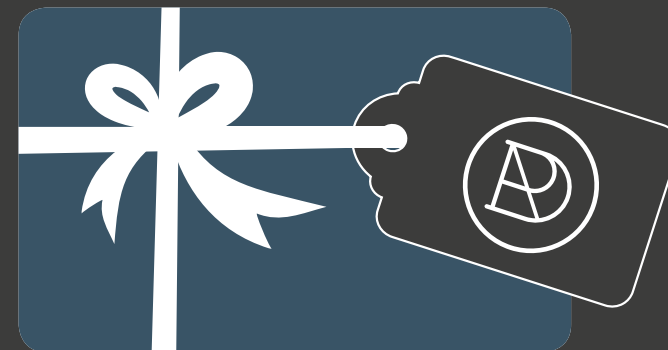
DUO OF STRAWBERRY & VANILLA ICE CREAM



Suitable for Children aged 14 and under.

Doors open
12.30pm
Carriages at
5.30pm

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!

CHRISTMAS 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 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 over 18's only.



ROYAL
HOTEL

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