



ROYAL
CUMNOCK



*This Christmas discover the Magic
& Wonder of the Royal Hotel...*

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CHRISTMAS PARTY NIGHTS

Let the festivities begin! Kick start your holiday season in style with friends, family or colleagues at one of our fabulous Christmas Party Nights.

An indulgent evening of eating, drinking and dancing awaits.

FRONTIER	SATURDAY 4 TH DECEMBER	£27.50
FRONTIER	SATURDAY 11 TH DECEMBER	£27.50
FRONTIER	SATURDAY 18 TH DECEMBER	£27.50

PACKAGE INCLUDES:

Shot on Arrival • 3 Course Meal • Festive Props • Photobooth with Complimentary Prints
Destination DJ Host & Entertainment • Party Games

Doors Open at 6.30pm • Food Served for 7pm • Carriages at 1am

BOOK NOW

☎ 01290 420822 ✉ royal-reception@rad.ltd.uk
🌐 royalhotelcumnock.com

STARTERS

Red Lentil & Winter
Vegetable Soup

Prawn & Honeydew
Melon Platter
marie rose sauce,
smoked paprika

Chicken Coated
in a Cajun Cream
puff pastry basket,
crispy leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing,
chipolatas, roast gravy

Slow Braised Steak
peppercorn cream

Goats Cheese &
Red Onion Chutney Tart
cherry tomatoes,
tomato coulis

DESSERTS

Raspberry & White
Chocolate Cheesecake
chantilly cream

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Peach & Coconut Meringue
chantilly cream, mango coulis

TO FINISH

tea or coffee with mints



CHRISTMAS PARTY NIGHT

STAY OVER

Don't worry about getting home, you only have to make it to your bedroom!

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

SINGLE ROOM FROM £50

DOUBLE ROOM FROM £75





RESIDENTIAL PACKAGES

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

£279

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

£279

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

£359

Based on 2 People Sharing

BOOK NOW

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🌐 royalhotelcumnock.com



FESTIVE FAYRE

Enjoy all your festive favourites especially prepared by our head chef, bringing everyone together and making this wonderful time of year extra special served within our Bistro Restaurant
Monday - Saturday 12-5pm & Sunday 12-9pm
Available from the 1st of December until the 23rd of December

2 COURSE £15.95 • 3 COURSE £19.95

STARTERS

Chefs Soup of the Day
crusty roll

Prawn & Honeydew Melon Platter
marie rose sauce, smoked paprika

Haggis & Black Pudding Crepe
peppercorn cream

Chicken Coated in a Cajun Cream
puff pastry basket, crispy leaves

Breaded Brie Wedges
cranberry sauce,
dressed crisp leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing,
chipolatas, roast gravy

**Breast of Chicken with
Brie & Cranberry**
garlic and chive cream

Slow Braised Steak
(£2 supplement)
mushroom sauce

Salmon & Broccoli Tagliatelle
peppercorn cream,
garlic ciabatta bread

**Goats Cheese &
Red Onion Chutney Tart**
cherry tomatoes, tomato coulis

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Santa Sundae
crumbed tablet and shortbread,
sliced strawberries, ripple ice cream,
whipped cream, red fruit coulis

Chefs Cheesecake Of Day
chantilly cream, fruit garnish

Peach & Coconut Meringue
chantilly cream, mango coulis

Duo of Cheddar & Brie
biscuits, grapes, red onion chutney





CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve
Served 12pm - 9pm

2 COURSE £21.50 • 3 COURSE £25.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Chef's Soup Of The Day
crusty roll

Creamy Garlic Mushroom
sea salt and rosemary focaccia

Duo of Melon & Soft Fruit Platter
passion fruit coulis, mango sorbet

Chicken Pakora
mint salsa, crispy leaves

Haggis & Black Pudding Tower
peppercorn cream, crispy leeks

Breaded Brie Wedges
cranberry sauce, dressed crisp leaves

Panko Breaded King Prawns
sweet chilli sauce, crisp leaves

Prawn & Smoked Salmon Cocktail
ciabatta bread, marie rose sauce

MAINS

Traditional Roast Turkey
sage & onion stuffing, chipolata, roast gravy, creamed and roast potatoes, seasonal vegetables

Breast of Chicken & Black Pudding
peppercorn cream, creamed and roast potatoes, seasonal vegetables

Baked Salmon
garlic & chive cream, creamed and roast potatoes, seasonal vegetables

Cajun Chicken Lasagne
garlic bread, chips

Braised Beef
bacon jus, creamed and roast potatoes, seasonal vegetables

RAD Steak Burger
6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Tomato & Roasted Vegetable Pasta
garlic bread

Battered Haddock
chips, mushy peas

DESSERTS

Chefs Cheesecake of the Day
chantilly cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Santa Sundae
crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Peach & Coconut Meringue
chantilly cream, mango coulis

Duo of Cheddar & Brie
apple chutney, grapes, biscuits

Eves Pudding
warm custard

Hot Chocolate Fudge Cake
mini marshmallows, vanilla ice cream

Trio of Ice Cream
vanilla, chocolate, raspberry ripple, tablet
choice of sauces: toffee, chocolate, raspberry



CHRISTMAS DAY

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

ADULT £55.00

KIDS (2-10) £15.00 • JUNIORS (8-14) £30.00

STARTERS

Prawn & Smoked Salmon Cocktail
marie rose sauce

Duo of Melon & Fruit Platter
raspberry coulis, blackcurrant sorbet

Creamy Garlic & Leek Mushrooms
rosemary & sea salt focaccia bread

Chicken & Black Pudding Terrine
oatcakes, toasted hazelnuts, red pepper chutney

SOUP

Traditional Lentil & Ham

Sweet Potato & Carrot

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolatas, roast gravy

Braised Fillet of Beef
haggis, peppercorn cream

Fillet of Oven Baked Salmon
parma ham, cajun spiced tomato sauce

Brie & Cranberry Filo Parcel
white wine & chive cream

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Dark Chocolate & Orange Cheesecake
chantilly cream

Mixed Berry Meringue
cherry cream

Brie & Cheddar Platter
grapes, selection of biscuits, apple chutney

TO FINISH

tea or coffee with mince pies

BOOK NOW

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🌐 royalhotelcumnock.com



PRIVATE DINING

Tis the season to indulge and enjoy with family or friends, in your own private space.

Choose from a range of private dining areas to suit all your needs.

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

2 COURSE £18.95 • 3 COURSE £22.95

STARTERS

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter
marie rose sauce, smoked paprika

Chicken Coated in a Cajun Cream
puff pastry basket, crispy leaves

Breaded Brie Wedges
cranberry sauce, dressed crisp leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolatas, roast gravy

Slow Braised Steak
peppercorn cream

Breast of Chicken with Brie & Cranberry
garlic and chive cream

Goats Cheese & Red Onion Chutney Tart
cherry tomatoes, tomato coulis

DESSERTS

Raspberry & White Chocolate Cheesecake
chantilly cream

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Peach & Coconut Meringue
chantilly cream, mango coulis

Duo of Cheddar & Brie
biscuits, grapes, red onion chutney

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.

BOOK NOW

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🌐 royalhotelcumnock.com





BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Royal Hotel. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal **Served 12.30pm - 6pm**

2 COURSE £21.50 • 3 COURSE £25.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Chef's Soup of the Day
crusty roll

Duo Of Melon Platter
soft berries, fruit sorbet

Haddock Tempura
cheese sauce

Breaded Haggis Bon Bons
pepper mayonnaise

Prawn & Crayfish Cocktail
marie rose sauce, focaccia bread

MAINS

Traditional Roast Turkey
sage and onion stuffing, chipolata, roast gravy, creamed and roast potatoes, seasonal vegetables

Breast of Chicken
basmati rice, garlic & chive cream, crisp salad

Pan Fried Duck Breast
orange jus, creamed and roast potatoes, seasonal vegetables

Cajun Cream Pasta
toasted garlic bread

Traditional Steak Pie
puff pastry, creamed and roast potatoes, seasonal vegetables

DESSERTS

Chef's Cheesecake of the Day
chantilly cream, chocolate shavings

After Eight Sundae
mint choc chip ice cream, warm chocolate brownie

Hot Chocolate Fudge Cake
mini marshmallows, vanilla ice cream

Toffee & Banana Meringue
toffee sauce

Duo Of Cheddar & Brie
spiced apple chutney, biscuit selection



BOOK NOW

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🌐 royalhotelcumnock.com



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 £21.50 • 3 COURSE £25.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Chef's Soup Of The Day
crusty roll

Oriental Chicken Tempura
curry mayo dip

Duo Of Melon Platter
soft berries, refreshing sorbet

Haggis & Black Pudding Tower
peppercorn sauce

Breaded Brie Wedges
cranberry sauce,
dressed crisp leaves

MAINS

Cajun Chicken Breast
coconut curry, basmati rice, naan bread

Roast Sirloin of Beef
mushroom & red wine jus, creamed and roast potatoes, seasonal vegetables

Chorizo Linguine
tomato & cajun sauce, garlic bread

Oven Baked Salmon
red pepper & parsley cous cous, kale crisp

Filo Tart Filled with Cherry Tomatoes & Red Onions
cheddar cheese sauce, creamed and roast potatoes, seasonal vegetables

DESSERTS

Chef's Cheesecake of the Day
chantilly cream, chocolate shavings

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Strawberry Pavlova
whipped cream, strawberry compote

Salted Caramel Brownie
tablet ice cream

Duo of Cheddar & Brie
red onion chutney, biscuit selection



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 £25.50 • 3 COURSE £29.50

KIDS (2-10) 2 COURSE £9.00 • 3 COURSE £11.00

STARTERS

Scotch Broth Soup
crusty roll

Haggis Nachos
mature cheddar, sour cream

Cajun Chicken Crepe
cajun cream sauce

Goats Cheese & Black Pudding Tower
red onion chutney

Vegetable Pakora
mint yogurt salsa

MAINS

Roast of Sirloin Beef
red wine jus, creamed and roasted potatoes, seasonal vegetables

Breaded Chicken Breast
tomato linguine, garlic butter

Oven Baked Salmon
garlic and chive cream, creamed and roasted potatoes, seasonal vegetables

Filo Tart Filled with Cherry Tomatoes & Red Onions
cheddar cheese sauce, creamed and roast potatoes, seasonal vegetables

Traditional Steak Pie
creamed and roast potatoes, seasonal vegetables, puff pastry

DESSERTS

Chef's Cheesecake of the Day
chantilly cream, chocolate shavings

Strawberry Pavlova Sundae
strawberry, vanilla ice cream

Salted Caramel Tart
salted caramel ice cream

Vanilla Panna Cotta
fresh fruit salad, pineapple crisp

Duo of Cheddar & Brie
apple chutney, biscuit selection

SAY GOODBYE TO 2021



FAMILY HOGMANAY PARTY NIGHT

Celebrate your New Year in style and grandeur at our spectacular Family Party Night. Indulge in bubbles, a decadent five-course dinner followed by live entertainment and a piper at midnight – **what a way to start 2022 with a bang!**

ADULT £32.50 • KIDS (2-12) £16.50 • UNDER 2 FOC

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival • 3 Course Dinner
Dancing • Magic Den Childrens Entertainer

Doors Open at 6.30pm • Food Served for 7pm • Carriages at 1.30am

FAMILY PARTY NIGHT MENU

STARTERS

Red Lentil & Winter
Vegetable Soup

Prawn & Honeydew
Melon Platter
marie rose sauce,
smoked paprika

MAINS

Slow Braised Steak
rich pan gravy

Breast of Chicken With Haggis
peppercorn sauce

Goats Cheese &
Red Onion Chutney Tart
cherry tomatoes, tomato coulis

DESSERTS

Raspberry & White
Chocolate Cheesecake
chantilly cream

Salted Caramel Brownie
toffee sauce, vanilla ice cream

TO FINISH

Tea or Coffee
tablet and shortbread

BOOK NOW

☎ 01698 791111 ✉ eventsales@radhotelgroup.com
🌐 radstonehotel.com



OVERNIGHT BREAKS

**HOGMANAY
PACKAGE**

FESTIVE BREAK INCLUDING:

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM
£145
based on 2 sharing

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & 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!

RADHOTELGROUP.COM

FESTIVE 2021/2022 - 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. Final balances for Party Nights are due no later than 15th October 2021.
5. Final balances for all other festive events within the brochure are due 1 month prior to event.
6. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
7. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2021.
8. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. 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.
10. Upon payment of your deposit, you are adhering to our terms and conditions.



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