

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.

SATURDAY 4 [™] DECEMBER	£27.50
SATURDAY 11 TH DECEMBER	£27.50
SATURDAY 18 TH DECEMBER	£27.50

PACKAGE INCLUDES:

Shot on Arrival · 3 Course Meal · Festive Props · Photobooth with Complimentary Prints Devotion 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

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 <u>mints</u>

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	2 NIGHT BREAK	3 NIGHT BREAK
ARRIVING ON	ARRIVING ON	ARRIVING
CHRISTMAS EVE	CHRISTMAS DAY	ON CHRISTMAS EVE
24th - 26th December	25th - 27th December	24th - 27th December
Accommodation Breakfast both mornings Christmas Eve Dinner Christmas Day Lunch Christmas Day Evening Buffet	Accommodation Breakfast both mornings Christmas Day Lunch Christmas Day Evening Buffet Boxing Day Lunch	Accommodation Breakfast both mornings Christmas Eve Dinner Christmas Day Lunch Christmas Day Evening Buffet Boxing Day Lunch
£279	£ 279	£359
Based on 2 People Sharing	Based on 2 People Sharing	Based on 2 People Sharing

BOOK NOW

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FESTIVE FAYRE

Enjoy all your festive favourites especially prepared by our head chef, bringing everyone together and making this wonderful time of year extra specialserved 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

Slow Braised Steak (£2 supplement)

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 chutne





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

MAINS

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



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

MAINS

ADULT £55.00

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

STARTERS

Prawn & Smoked Salmon Cocktail Traditional Roast Turkey

Duo of Melon & Fruit Platter

Creamy Garlic & Leek Mushrooms

Chicken & Black Pudding Terrine

SOUP

Traditional Lentil & Ham

Sweet Potato & Carrot

Braised Fillet of Beef

Fillet of Oven Baked Salmon

Brie & Cranberry Filo Parcel

Dark Chocolate & Orange Cheesecake

Sticky Toffee Pudding

DESSERTS

Mixed Berry Meringue

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

TO FINISH

BOOK NOW

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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

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

Slow Braised Steak

MAINS

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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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

MAINS

STARTERS

Chef's Soup of the Day

Duo Of Melon Platter soft berries, fruit sorbet

Haddock Tempura

Breaded Haggis Bon Bons pepper mayonnaise

Prawn & Crayfish Cocktail marie rose sauce, focaccia bread

DESSERTS

Traditional Roast Turkey sage and onion stuffing, chipolata, roast gravy, creamed and roast potatoes, seasonal vegetables Chef's Cheesecake of the Day

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

Traditional Steak Pie

After Eight Sundae

Hot Chocolate Fudge Cake mini marshmallows, vanilla ice cream

Toffee & Banana Meringue toffee sauce

Duo Of Cheddar & Brie spiced apple chutney, biscuit selection



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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**

MAINS

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

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Cajun Chicken Breast coconut curry, basmati rice, naan

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

Chorizo Linguine tomato & cajun sauce, garlic breac

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 shaving

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

MAINS

STARTERS

Scotch Broth Soup crusty roll

Haggis Nachos mature cheddar, sour cream

Cajun Chicken Crepe cajun cream sauce

Goats Cheese & Black Pudding Tower

Vegetable Pakora mint yogurt salsa Roast of Sirloin Beef red wine jus, creamed and roasted

Breaded Chicken Breast

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 an 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 creat

Vanilla Panna Cotta fresh fruit salad, pineapple crisp

Duo of Cheddar & Brie apple chutney, biscuit selectio

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 · Live Entertainment & 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

Slow Braised Steak

MAINS

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 crean

TO FINSIH

Tea or Coffee tablet and shortbread

BOOK NOW





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. £10pp deposit is required to confirm your Party Night booking, no later than 14 days after your initial provisional booking.
- 5. Final balances for Party Nights are due no later than 15th October 2021.
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.
- 7. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
- 8. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2021.
- 9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
- 10. 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.
- 11. Upon payment of your deposit, you are adhering to our terms and conditions.



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