SEAMILL HYDRO
HOTEL

'TIS THE SEASON

2024/25
**Enjoy time well spent with Family & Friends, full of Christmas Cheer & Joy**

Set by snow-capped peaks, a glittering seaside and topped with a sprinkle of seasonal sparkle - there is nowhere more magical than Seamill at Christmas time!

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas Party nights. Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

If you're looking for a more relaxing break this festive season, all you have to do is sit back, relax and let Seamill take care of the rest.
Christmas Markets

SUNDAY 24TH NOVEMBER & SUNDAY 1ST DECEMBER

Experience a true winter wonderland at Seamill’s popular Christmas Markets. Hosting a variety of hand-selected suppliers, enjoy a truly unique festive shopping experience in the Firth Pavilion.

From handmade candles, bespoke jewellery, accessories, textiles, perfume, confectionary and lots more!

As one of Ayrshire’s largest festive markets, you don’t want to miss out! Come along and find some beautiful gifts from 12pm-5pm.

FREE ENTRY
STARTERS
- Lentil & Butternut Squash Soup
- Prawn Marie Rose
- Chicken Liver & Brandy Parfait

MAINS
- Traditional Roast Turkey
- Slow Roasted Garlic & Thyme Scented Sirloin of Beef
- Shredded Vegetable Wellington

DESSERTS
- Duo of Desserts
- Duo of Desserts

TO FINISH
- Tea or Coffee

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.

Package Includes:
- Prosecco on Arrival
- 3 Course Meal
- Photobooth with Complimentary Prints
- Festive Props
- Live Music
- Devotion DJ and Host

FRI 6TH DECEMBER
DEVOTION DJ | £65.00

SAT 7TH DECEMBER
DEVOTION DJ | £65.00

FRI 13TH DECEMBER
DEVOTION DJ | £65.00

FRI 20TH DECEMBER
DEVOTION DJ | £65.00

SAT 21ST DECEMBER
DEVOTION DJ | £65.00

Doors Open at 6.30pm
Food Served from 7pm
Carriages at 1am

BOOK NOW
01294 822217
eventsales@radhotelgroup.com
seamillhydro.co.uk

STAY THE NIGHT

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.

STAY THE NIGHT
Festive Fayre Menu

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

Served within our stunning Orangery Restaurant.

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

STARTERS
- Homemade Soup Of The Day
- Creamy Garlic Mushrooms
- Chicken Liver & Brandy Parfait
- Duo of Melon & Seasonal Fruits
- Haggis Bon Bons

MAINS
- Traditional Roast Turkey
- Slow Braised Feather Blade of Scotch Beef
- Breast of Chicken Topped with Brie & Cranberry
- Fillet of Salmon
- Shredded Vegetable Wellington

DESSERTS
- Scottish Tablet Cheesecake
- Sticky Toffee Pudding
- Black Forest Pavlova
- Apple Crumble Tart
- Duo of Cheddar & Brie

(Each will be priced individually outwith these dates & times)

Monday-Thursday | 12-5pm
Sunday | 12-9pm

2 COURSE | 3 COURSE
£29.50 | £36.50

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£31.50 | £39.50

BOOK NOW

01294 822217
seamillhydro.co.uk

STARTERS
- Homemade Soup Of The Day
  fresh bread roll
- Creamy Garlic Mushrooms
  toasted garlic bread
- Chicken Liver & Brandy Parfait
  tomato chutney, oatcakes, crisp leaves
- Duo of Melon & Seasonal Fruits
  passionfruit syrup, raspberry sorbet
- Haggis Bon Bons
  peppercorn cream, root vegetable crisps

MAINS
- Traditional Roast Turkey
  apricot and chestnut stuffing, chipolatas, rich pan gravy, roast potatoes, seasonal vegetables
- Slow Braised Feather Blade of Scotch Beef
  haggis, peppercorn cream, creamed potatoes, vegetables
  (£3 SUPPLEMENT ON 2/3 COURSE PRICE)
- Breast of Chicken Topped with Brie & Cranberry
  garlic and spring onion, market vegetables and potatoes
- Fillet of Salmon
  white wine and caper cream sauce, market vegetables and potatoes
- Shredded Vegetable Wellington
  tomato and basil sauce, market vegetables and potatoes

DESSERTS
- Scottish Tablet Cheesecake
  chantilly cream, toffee sauce
- Sticky Toffee Pudding
  butterscotch sauce, vanilla ice cream
- Black Forest Pavlova
  chantilly cream, raspberry ripple ice cream
- Apple Crumble Tart
  warm vanilla custard
- Duo of Cheddar & Brie
  selection of biscuits, grapes, apple chutney
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 12pm - 5pm.

PER PERSON
£25.95

FOR 2 PEOPLE SHARING
£34.95

BOOK NOW
01294 822217
seamillhydro.co.uk

SANDWICH SELECTION
Turkey with Cranberry Relish
Egg Mayonnaise with Chives
Smoked Salmon and Herb Cream Cheese

SAVOURY
Chefs Mini Cup of Soup of the Day
Gammon, Lettuce, Tomato Slider Roll
Cream Cheese & Red Onion Chutney Croissant

SWEET DELIGHTS
Chef’s selection of Festive Sweet Treat Delights
Mini Fruit and Plain Scones with Jam, Butter & Cream
Pot of Tea or Coffee
Festive 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
£34.50

3 COURSE
£42.50

Private Event Room Hire Free of Charge with Minimum 16 Paying Adults.

For over 51 guests choose 2 Starters, 2 Main Courses and 2 Desserts from menu.

BOOK NOW
01294 822217
seamilihydro.co.uk

STARTERS
Lentil & Butternut Squash Soup
Prawn Marie Rose
sliced seasonal melon, crisp salad
Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves
Duo of Melon & Seasonal Fruits
passionfruit syrup, raspberry sorbet

MAINS
Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy
Slow Roasted Garlic & Thyme Scented Sirloin of Beef
mixed peppercorn and brandy cream sauce
Fillet of Salmon
white wine and caper cream sauce
Shredded Vegetable Wellington
tomato and basil sauce

DESSERTS
Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream
Black Forest Pavlova
chantilly cream, raspberry ripple ice cream
Scottish Tablet Cheesecake
toffee sauce, chantilly cream
Duo Of Cheddar & Brie
selection of biscuits, grapes, apple chutney

TO FINISH
Tea or Coffee
with mints
Join us for a joyous celebration as we gather together for our 3 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts that’s sure to keep the whole family entertained

PACKAGE INCLUDES:
- 3 Course Lunch
- Children's Entertainment
- Gift for Kids from Santas Elves
- GB Soundz DJ & Host

Doors Open at 11.30am
Food Served from 12.00pm
Carriages at 3.30pm

ADULT & CHILD OVER 2
£29.95

CHILD UNDER 2
£5.00

STARTERS
Lentil & Vegetable Soup
Honeydew Melon & Fruit Platter
fruit sorbet

ADULT MAINS
Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy
Slow Roasted Garlic & Tyme
Scented Sirloin of Beef
mixed peppercorn and brandy cream sauce
Shredded Vegetable Wellington
tomato and basil sauce

KIDS MAINS
Traditional Roast Turkey
apricot and chestnut stuffing, rich jus
Breaded Chicken Tenders
fries, tomato sauce
Macaroni Cheese
fries

DESSERTS
Chocolate Brownie
vanilla ice cream, chocolate sauce
Duo of Vanilla & Strawberry Ice Cream
crisp wafer

TO FINISH
Tea or Coffee
with mints
SUNDAY 15TH DECEMBER

Festive Ladies Day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by Disco Feeva!

PACKAGE INCLUDES:
- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player
- Evening Buffet of Morning Rolls

Doors Open at 1pm
Food Served from 1.30pm
Carriages at 8pm

£55.00 PER PERSON

STARTERS
Prawn Marie Rose
sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

MAINS
Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy

Slow Roasted Garlic & Thyme Scented Sirloin of Beef
mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington
tomato and basil sauce

DESSERTS
Duo of Desserts
black forest pavlova, chantilly cream tablet cheesecake, toffee sauce

TO FINISH
Tea or Coffee with mints

PACKAGE INCLUDES:
- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player
- Evening Buffet of Morning Rolls

Doors Open at 1pm
Food Served from 1.30pm
Carriages at 8pm

£55.00 PER PERSON

BOOK NOW
01294 822217
eventsales@radhotelgroup.com
seamillhydro.co.uk

18+

Festive Ladies Day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by Disco Feeva!

PACKAGE INCLUDES:
- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player
- Evening Buffet of Morning Rolls

Doors Open at 1pm
Food Served from 1.30pm
Carriages at 8pm

£55.00 PER PERSON

STARTERS
Prawn Marie Rose
sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

MAINS
Traditional Roast Turkey
apricot and chestnut stuffing, chipolatas, rich pan gravy

Slow Roasted Garlic & Thyme Scented Sirloin of Beef
mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington
tomato and basil sauce

DESSERTS
Duo of Desserts
black forest pavlova, chantilly cream tablet cheesecake, toffee sauce

TO FINISH
Tea or Coffee with mints

PACKAGE INCLUDES:
- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player
- Evening Buffet of Morning Rolls

Doors Open at 1pm
Food Served from 1.30pm
Carriages at 8pm

£55.00 PER PERSON

BOOK NOW
01294 822217
eventsales@radhotelgroup.com
seamillhydro.co.uk

18+
**Christmas Eve Dining**

Gather with loved ones and let the magic begin as you enjoy an expertly crafted meal by our talented Head Chef. The warm and welcoming atmosphere of our Orangery Restaurant is the ideal setting to relax this Christmas Eve. Served 12-9pm.

<table>
<thead>
<tr>
<th>STARTERS</th>
<th>MAINS</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentil &amp; Butternut Squash Soup fresh crusty bread</td>
<td>Traditional Roast Turkey apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, chantenay carrots, garlic and thyme roast potatoes, cranberry sauce</td>
<td>Hydro Sticky Toffee Pudding caramel sauce, vanilla bean ice cream</td>
</tr>
<tr>
<td>Trio of Melon Parisienne orange and Basil soup, champagne sorbet, lemon verbena</td>
<td>Slow Braised Shin of Beef carrot, cauliflower, crispy cheek, pomme puree, caramelized shallot, bordelaise sauce</td>
<td>Dark Chocolate Marquise caramelized banana, salted popcorn, peanut butter ice cream</td>
</tr>
<tr>
<td>Cullen Skink traditional smoked haddock soup with leek, potato, cream, smoked bacon</td>
<td>Pan Seared Fillet of Salmon crushed potato, charred leek, sweet and sour beet puree, caper and parsley relish</td>
<td>Passionfruit Cheesecake fresh fruit, mango puree</td>
</tr>
<tr>
<td>Panko Breaded Ballochmyle Brie candied walnut crumb, borettnio onions, chicory salad, maple syrup dressing</td>
<td>Breast of Chicken Filled with Local Haggis &amp; Wrapped in Smoked Ayrshire Bacon clapshot, savoy cabbage, braised beer onion, black pepper and cognac cream</td>
<td>Cranachan Pavlova raspberry sauce, raspberry ripple ice cream</td>
</tr>
<tr>
<td>Salt &amp; Chilli Spiced Chicken Tempura carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise</td>
<td>Gratin of Oak Smoked Haddock glazed with mature aran cheddar, creamed potatoes, bacon lardon, buttered greens</td>
<td>Spiced Apple Crumble Tart stem ginger anglaise, vanilla ice cream</td>
</tr>
<tr>
<td>Ham Hough Terrine hydro piccalilli, soft boiled egg, warm salad of haricot blanc parsley and shallot</td>
<td>Selection of Scottish Cheese onion and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties</td>
<td>Selection of Scottish Cheese onions, beetroot chutney, truffle honey, spelt grain wafer, Arran oaties</td>
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**Christmas Day Dining**

Experience the magic of Christmas Day at Seamill Hydro and Indulge in a delicious 4 course meal served with all the seasonal trimmings in our Orangery Restaurant served 12.30pm-4.30pm.

<table>
<thead>
<tr>
<th>STARTERS</th>
<th>SOUP</th>
<th>MAINS</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Scottish Salmon local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil</td>
<td>Cream of Potato &amp; Leek Soup chives, truffle oil</td>
<td>Traditional Roast Turkey apricot and chestnut stuffing, chipolatas, rich pan gravy, sprouts, chantenay carrots, garlic and thyme roast potatoes, cranberry sauce</td>
<td>Hydro Sticky Toffee Pudding salted caramel sauce, honeycomb ice cream</td>
</tr>
<tr>
<td>Chicken Liver Parfait date puree, crispy shallots, bitter seville orange and grand marnier gel, red chicory and endive</td>
<td>Chicken Liver Parfait date puree, crispy shallots, bitter seville orange and grand marnier gel, red chicory and endive</td>
<td>Passionfruit Cheesecake fresh fruit, mango puree</td>
<td>Ferrero Rocher Cheesecake whipped cream, white chocolate shards</td>
</tr>
<tr>
<td>Trio of Melon Parisienne orange and basil soup, champagne sorbet, lemon verbena</td>
<td>Cranachan Pavlova raspberry sauce, raspberry ripple ice cream</td>
<td>Medallion of Beef with a Mushroom Duxelles rich pan gravy, buttered spinach, asparagus, glazed carrot, dauphinoise potato</td>
<td>Mixed Berry Pavlova berry compote, raspberry ripple ice cream</td>
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<tr>
<td>Ayrshire Ham Hough Terrine hydro piccalilli, arran oaties, chicory salad, maple syrup dressing</td>
<td>Selection of Scottish Cheese on and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties</td>
<td>Gratin of Oak Smoked Haddock glazed with mature aran cheddar, creamed potatoes, bacon lardon, buttered greens</td>
<td>Selection of Scottish Cheeses strathdon blue, ballochmyle brie, smoked dunlop, isle of mull cheddar, damson jelly, apple, celery, grapes aaroon oaties</td>
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<tr>
<td>TO FINISH</td>
<td>Grilled Fillets of Seabass seared king scallop, garlic and rosemary butter, parmentier potatoes, parma ham crisp</td>
<td>Tea or Coffee with mince pies</td>
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<table>
<thead>
<tr>
<th>2 COURSE</th>
<th>3 COURSE</th>
<th>2 COURSE (KIDS 2-10)</th>
<th>3 COURSE (KIDS 2-10)</th>
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</thead>
<tbody>
<tr>
<td>£31.50</td>
<td>£39.50</td>
<td>£10.50</td>
<td>£13.50</td>
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<table>
<thead>
<tr>
<th>ADULT</th>
<th>JUNIOR (8-14)</th>
<th>KIDS (2-7)</th>
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</thead>
<tbody>
<tr>
<td>£110.00</td>
<td>£55.00</td>
<td>£27.50</td>
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</table>
Christmas Day Dining

Celebrate Christmas Day with all your family as we serve a “family style” feast, featuring all your festive favourites. You’ll be spoiled for choice with our 4 course meal served within the Firth Pavilion. Served at 12.30pm or 4.30pm.

**ON ARRIVAL**
Glass of Bubbly

**STARTERS**
- Starter Platter: chicken liver parfait, ayrshire ham hough terrine, antipasto meats, smoked salmon, prawn-marie rose, seasonal fruits, selection of breads, mixed salad, tomato chutney

**MAIN**
- Meat Platter (per person): two slices of turkey, one slice of ham, slice of roast beef
- Trimmings Platter: yorkshire pudding, pigs in blankets, apricot and chestnut stuffing
- Vegetable Platter: roast potatoes, honey roasted root vegetables, brussel sprouts, broccoli, cauliflower
- Extras: lashings of gravy, cranberry sauce

**DESSERT**
- Cheese Platter: Ayrshire and Arran cheese will be accompanied with arran oatcakes, damson jelly, apple, celery and grapes

**TO FINISH**
- Tea or Coffee: petit four

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<thead>
<tr>
<th></th>
<th>ADULT</th>
<th>JUNIOR (8-14)</th>
<th>KIDS (2-7)</th>
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<tbody>
<tr>
<td></td>
<td>£95.00</td>
<td>£47.50</td>
<td>£27.50</td>
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*21*
Boxing Day Dining

When leftovers just won’t cut it... do Christmas Day all over again. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Orangey Restaurant. Served 12.30pm - 7pm.

STARTERS
Cream of Potato & Leek Soup
chives, truffle oil

Black Pepper Crumbed Local Haggis, Turnip & Smoked Ham Velouté
arran mustard pomme puree

Whipped Truffle Honey Mousse
roasted beets, sourdough croutons, watercress, green apple and basil oil

Smoked Scottish Salmon
local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil

Chicken Liver Parfait
date puree, crispy shallots, bitter seville orange and grand marnier gel, red chicory and endive

Trio of Melon Parisienne
orange and basil soup, champagne sorbet, lemon verbena

MAINS
Braised Steak & Sausage Pie
butter puff pastry, roast carrot, buttered greens, creamed potatoes

Slow Roasted Sirloin of Beef bourguignon style jus with button mushroom lardons and shallot, honey roasted roots, dauphinoise potato

Pan Seared Fillet of Salmon
spinach, cauliflower puree, mussel, roast cauliflower, leek croquette

Poached Breast of Chicken
red cabbage choucroute, butternut purée, haggis bon bon, sprouting broccoli

Ayshire Ham Glazed
hot honey and thyme, parsley potatoes, buttered local greens, fried capers, tarragon emulsion

Red Wine & Thyme Jus Wild Mushroom & Pea Risotto
vegan parmesan, rocket and pickled shallot

DESSERTS
Hydro Sticky Toffee Pudding
salted caramel sauce, honeycomb ice cream

Ferrero Rocher Cheesecake
whipped cream, white chocolate shards

Mixed Berry Pavlova
berry compote, raspberry ripple ice cream

Mint Chocolate Sundae
chocolate cremes, dark chocolate sauce, mint choc chip ice cream

Apple Parfait
toffee sauce, apple sorbet, cinnamon doughnuts

Mull Cheddar
spelt wafer, truffle honey, grapes

Boxing Day
Dining

2 COURSE
£31.50

3 COURSE
£39.50

KIDS (2-10) 2 COURSE
£10.50

KIDS (2-10) 3 COURSE
£13.50
Hogmanay Family Escape

As a special treat for you and the full family, why not plan a fun filled Hogmanay 2 day Family Escape

Enjoy everything from our spectacular Hogmanay Dinner Dance, Afternoon Tea Quiz and Kids Entertainers to our Family Dinner with Live Entertainment on the 1st of January

Tuesday 31st December

HOGMANAY

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Family Dinner Dance

- Glass of Bubbly & Canapes on Arrival
- 5 Course Meal
- Live Music from Rumour Has It
- Devotion DJ & Host
- Childrens Entertainment
- “Nip” at the Bells (Arran Malt or Arran Gold)
- Piper at the Bells

Wednesday 1st January

NEW YEAR’S DAY

Celebrate New Year’s Day with fun filled activities for all

- Afternoon Tea & Quiz with Devotion DJ
- Childrens Entertainment 1pm - 3pm
- 3 Course Family Dinner Party at Night
- Devotion DJ Host & Singer

HOGMANAY

STARTERS
Smoked Scottish Salmon
local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots, nasturtium oil

INTERMEDIATE
Cream of Potato & Leek Soup
chives, truffle oil

MAINS
Medallion of Beef with a Mushroom Duxelles
rich pan gravy
Grilled Fillet Of Salmon
garlic and rosemary butter
Wild Mushroom & Pea Risotto
vegan parmesan, rocket, pickled shallots

DESSERT
Grand Dessert
hydro sticky toffee pudding, salted caramel sauce, cranachan pavlova, raspberry sauce, passionfruit cheesecake

TO FINISH
Duo of Scottish Cheeses
ballochmyle brie, isle of mull cheddar, damson jelly, apple, celery, grapes, aaran oaties

Tea or Coffee
with tablet and shortbread

NEW YEAR’S DAY

STARTERS
Hydro Scotch Broth
Prawn Marie Rose
sliced seasonal melon, crisp salad
Chicken Liver & Brandy Parfait
tomato chutney, oatcakes, crisp leaves

MAINS
Braised Steak & Sausage Pie
butter puff pastry
Breast Of Chicken Filled With Haggis Wrapped In Smoked Ayrshire Bacon
mixed peppercorn and brandy cream sauce
Shredded Vegetable Wellington
tomato and basil sauce

DESSERTS
Tablet Cheesecake
chantilly cream, toffee sauce
Mint Chocolate Pavlova
chocolate cremes, dark chocolate sauce, mint choc chip ice cream
Mull Cheddar
spelt wafer, truffle honey, grape

TO FINISH
Tea or Coffee
with mints

£695
BASED ON
2 SHARING

£210
PER CHILD
(2-16)
Hogmanay Dining

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2025. Served 12pm - 9pm.

STARTERS

- Ham Hough Broth
  fresh crusty bread

- Trio Of Melon Parisienne orange and Basil soup, champagne sorbet, lemon verbena

- Cullen Skink traditional smoked haddock soup with leek, potato, cream, smoked bacon

- Panko Breaded Ballochmyle Brie candied walnut crumb, borettane onions, chicory salad, maple syrup dressing

- Salt & Chilli Spiced Chicken Tempura carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise

- Ham Hough Terrine hydro piccalilli, soft boiled egg, warm salad of haricot blanc parsley and shallot

DESSERTS

- Hydro Sticky Toffee Pudding caramel sauce, vanilla bean ice cream

- Dark Chocolate Marquise caramelized banana, salted popcorn, peanut butter ice cream

- Passionfruit Cheesecake fresh fruit, mango puree

- Cranachan Pavlova raspberry sauce, raspberry ripple ice cream

- Whipped Truffle Honey Mousse roasted beets, sourdough croutons, watercress, green apple and basil oil

- Spiced Apple Crumble Tart stem ginger anglaise, vanilla ice cream

- Selection of Scottish Cheese on and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties

MAINS

- Slow Braised Shin of Beef carrot, cauliflower, crispy cheek, pomme puree, caramelized shallot, bordelaise sauce

- French Trimmed Breast Of Chicken rich wild mushroom risotto, tenderstem broccoli, thyme jus

- Pan Seared Fillet of Salmon crushed potato, charred leek, sweet and sour beet puree, caper and parsley relish

- Breast of Chicken filled with Local Haggis & wrapped in Smoked Ayrshire Bacon clapsot, savoy cabbage, braised beer onion, black pepper and cognac cream

- Gratin of Oak Smoked Haddock glazed with mature arran cheddar, creamed potatoes, bacon lardons, buttered greens

- Creamy Braised Leek & Chestnut Wellington roasted root vegetables, truffle roasted potatoes

- Hydro Scotch Broth warm crusty bread

- Black Pepper Crumbed Local Haggis, Turnip & Smoked Ham Velouté arran mustard pomme puree

- Trio of Hot Smoked Salmon, Prawn Marie Rose & Crispy Fried Crab Cake caviar potato salad, gem lettuce, brown bread, lemon

- Spiced Apple Crumble Tart stem ginger anglaise, vanilla ice cream

- Selection of Scottish Cheese on and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties

- Ayrshire Ham Glazed hot honey and thyme, parsley potatoes, buttered local greens, fried capers, tarragon emulsion

- Red Wine & Thyme Jus Wild Mushroom & Pea Risotto vegan parmesan, rocket and pickled shallot

New Years Day Dining

Welcome the first day of the New Year in style with a delectable dining experience that sets the tone for the year ahead. Relax and unwind as you choose from a varied menu selection which truly offers something for everyone. Served 1pm - 6pm.

STARTERS

- Hydro Scotch Broth warm crusty bread

- Black Pepper Crumbed Local Haggis, Turnip & Smoked Ham Velouté arran mustard pomme puree

- Trio of Hot Smoked Salmon, Prawn Marie Rose & Crispy Fried Crab Cake caviar potato salad, gem lettuce, brown bread, lemon

- Whipped Truffle Honey Mousse roasted beets, sourdough croutons, watercress, green apple and basil oil

- Spiced Apple Crumble Tart stem ginger anglaise, vanilla ice cream

- Selection of Scottish Cheese on and beetroot chutney, truffle honey, spelt grain wafer, Arran oaties

MAINS

- Braised Steak & Sausage Pie butter puff pastry, roast carrot, buttered greens, creamed potatoes

- Slow Roasted Sirloin of Beef bourguignon style jus with button mushroom lardons and shallot, honey roasted roots, dauphinoise potato

- Pan Seared Fillet of Salmon spinach, cauliflower puree, mussel, roast cauliflower, leek croquette

- Poached Breast of Chicken red cabbage choucroute, butternut puree, haggis bon bon, sprouting broccoli

- Ham Egg & Beans Ayrshire ham Hough terrine, soft boiled egg, hydro piccalilli, warm salad of haricot blank parsley and shallot

- Parisienne Of Melon basil and orange soup, lemon sorbet, viola

DESSERTS

- Hydro Sticky Toffee Pudding caramel sauce, vanilla bean ice cream

- Tropical Fruit Cheesecake fresh fruit, mango puree

- Cranachan Pavlova raspberry sauce, raspberry ripple ice cream

- Mint Chocolate Sundae chocolate cremes, dark chocolate sauce, mint choc chip ice cream

- Apple Parfait toffee sauce, apple sorbet, cinnamon doughnuts

- Mull Cheddar spelt wafer, truffle honey, grape
SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER

With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including Seamill’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!

FESTIVE 2024/25 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night or Christmas Event booking, no later than 14 days after your initial provisional booking.
2. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
3. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of Event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
6. Final balances for all other Festive Events within the brochure are due 1 month prior to event.
7. Deposit payments are non-refundable or transferable.
8. Any cancellations after date of final balance due full payment will be retained.
9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
10. Upon payment of your deposit, you are adhering to our terms and conditions.
11. 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.

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