



CARLTON
HOTEL

WINTER FESTIVITIES

2019/2020



Jingle **THE** NIGHTAWAY

AT OUR CHRISTMAS PARTY NIGHTS

FRIDAY 6TH
DECEMBER

£47.50

SATURDAY 7TH
DECEMBER

£47.50

THURSDAY 12TH
DECEMBER

£37.50

FRIDAY 13TH
DECEMBER

£47.50

SATURDAY 14TH
DECEMBER

£47.50

SUNDAY 15TH
DECEMBER

£37.50

THURSDAY 19TH
DECEMBER

£37.50

FRIDAY 20TH
DECEMBER

£47.50

SATURDAY 21ST
DECEMBER

£47.50

SATURDAY 4TH JANUARY • POST CHRISTMAS PARTY!

£29.50

CARLTON
PRESTWICK

18+

ENJOY A **3 COURSE** MEAL THEN
DANCE THE NIGHT AWAY TO **ANGELSTAR!**

Doors open at 6.30pm. Carriages at 1am.

For more information or to book please call 01292 476811.
or email eventsales@radhotelgroup.com.

Party **NIGHT** MENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!

TRADITIONAL LENTIL AND HAM HOCK SOUP

OATMEAL BREADED HAGGIS CAKE
pink peppercorn mayonnaise

DUO OF SEASONAL MELON
forest berry compote, raspberry sorbet

CLASSIC ROAST TURKEY BREAST
chipolata, stuffing, rich gravy

BRAISED RIBEYE STEAK
black pudding, bacon and baby onion jus

BROCCOLI, SPINACH AND TARRAGON
CREAM FILLED FILO BASKET
parmesan curls

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

LEMON MERINGUE PIE
raspberry compote

BELGIAN MILK CHOCOLATE AND ORANGE TORTE
clotted cream

TEA OR COFFEE AND MINTS



ACCOMMODATION

*From £90
based on 2 people sharing,
single room from £60*

FESTIVE *Fayre*

Enjoy all your favourites with a seasonal twist at our Logans Bar · Restaurant

2 COURSE £14.95 OR 3 COURSE £18.95

HOMEMADE SOUP OF THE DAY
crusty bread roll

CREAMY GARLIC MUSHROOMS
puff pastry vol au vents

CARLTON LIVER PATE
cranberry preserve, garlic ciabatta bread

OATMEAL BREADED HAGGIS CAKE
pink peppercorn mayonnaise

DUO OF SEASONAL MELON
forest berry compote, raspberry sorbet

CAJUN CHICKEN CREPE
mixed leaves

CLASSIC ROAST TURKEY
chipolata, stuffing, rich gravy

BRAISED RIBEYE STEAK (£3.00 SUPPLEMENT)
black pudding, bacon and baby onion jus

BREAST OF CHICKEN TOPPED WITH CRANBERRY AND BRIE
garlic and spring onion

POACHED FILLET OF SMOKED HADDOCK
leek and cheddar cream

SUN BLUSHED TOMATO AND RICOTTA PENNE
mozzarella cheese, garlic bread

BROCCOLI, SPINACH AND TARRAGON CREAM FILLED FILO BASKET
parmesan curls

BAILEYS CHEESECAKE
whipped cream, chocolate shavings

STICKY TOFFEE CHRISTMAS PUDDING
butterscotch sauce and vanilla ice cream

BELGIAN MILK CHOCOLATE AND ORANGE TORTE
clotted cream

STRAWBERRY SHORTBREAD SUNDAE
raspberry ripple ice cream

LEMON MERINGUE PIE
raspberry compote

DUO OF CHEDDAR AND BRIE
chutney, biscuit selection, 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

CREAM OF POTATO AND LEEK SOUP
crusty bread roll

CRISPY CHICKEN TEMPURA
sweet chilli sauce

SEASONAL MELON AND FRESH FRUIT COCKTAIL
toasted coconut curls, pineapple sorbet

CHICKEN LIVER PATE
cranberry preserve, garlic ciabatta bread

CREAMY GARLIC MUSHROOM CREPE
woodland herbs, smoked cheese

OATMEAL BREADED HAGGIS CAKE
pink peppercorn mayonnaise

CLASSIC ROAST TURKEY
chipolata, stuffing, rich gravy

6OZ SIRLOIN STEAK
grill garni, haggis, peppercorn sauce

SUPREME OF CHICKEN TOPPED WITH
SUN BLUSHED TOMATO AND MOZZARELLA
mixed pickle salad, sweet potato fries

TEMPURA BATTERED GOUJONS OF WILD SEA BASS
tartar sauce, fries, salad

CHICKEN, BACON AND MUSHROOM
TAGLIATELLE CARBONARA
garlic ciabatta bread

BROCCOLI, SPINACH AND
TARRAGON CREAM FILLED FILO BASKET
parmesan curls

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

IRISH CREAM CHEESECAKE
whipped cream, chocolate shavings

APPLE AND BLUEBERRY CRUMBLE
custard, vanilla ice cream

STRAWBERRY AND WHITE CHOCOLATE PAVLOVA
chantilly cream

LUXURY CHOCOLATE FUDGE CAKE
honeycomb pieces, chocolate curls, vanilla ice cream

DUO OF CHEDDAR AND BRIE
chutney, biscuit selection, 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
5pm

CHRISTMAS *Day* IN LOGANS

ADULT £62.00

SPICED CHICKEN AND RED PEPPER TERRINE
red onion salsa, baby leaf salad

SMOKED SALMON AND PRAWN PARCEL
marie rose sauce, tortilla wafers

DUO OF SEASONAL MELON AND FRUIT PLATTER
forest berry compote, raspberry sorbet

SUN BLUSHED TOMATO AND RICOTTA TART
mozzarella cheese

SMOKED SAUSAGE AND MINISTRONE SOUP
CREAM OF HONEY ROAST ROOT VEGETABLE SOUP

CLASSIC ROAST TURKEY
chipolata, stuffing and rich gravy

BRAISED RIBEYE STEAK
mushroom duxelle, diane sauce

STEAMED PAUPIETTES OF SALMON AND HADDOCK
saffron and leek cream

SESAME GLAZED BREAST OF DUCK
savoy cabbage, cointreau and orange jus

PROVENÇAL VEGETABLE WELLINGTON
aged balsamic vinegar

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

STRAWBERRY PAVLOVA
chantilly cream, vanilla ice cream

MILK CHOCOLATE AND ORANGE TORTE
belgian chocolate sauce, citrus yoghurt ice

TRIO OF SCOTTISH CHEESE
*Dunsyre blue, Arran cheddar and brie
highland oaties and apple chutney*

TEA, COFFEE AND
MINCEMEAT PIES

KIDS
(AGE 2-7)
£15

JUNIORS
(AGE 8-14)
£30

CHRISTMAS *Day* IN THE CARVERY

ADULT £49.95

CREAMY VEGETABLE SOUP
herb croutons

SEASONAL MELON
winter berry compote, orange yoghurt ice

CHICKEN LIVER PATE
parma ham crisp, cranberry preserve, garlic ciabatta bread

OATMEAL BREADED HAGGIS CAKE
pink peppercorn mayonnaise

CHOICE OF CARVED MEATS
roast scottish sirloin, roast turkey and honey glazed gammon
SUPREME OF CHICKEN TOPPED WITH ASPARAGUS
leek and gruyere cheese sauce

POACHED FILLET OF SALMON
grapes, lemon and lime cream

FILO BASKET FILLED WITH BROCCOLI AND SPINACH
tarragon cream, parmesan curls

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE
ripple ice cream, chocolate curls

CHILLED LEMON TART
forest berry compote, raspberry sorbet

TRIO OF SCOTTISH CHEESE
*Dunsyre blue, Arran cheddar and brie
highland oaties and apple chutney*

TEA, COFFEE AND MINCEMEAT PIES

LOGANS & CARVERY

Christmas Day Lunch
Served from 1-4.30pm

ACCOMMODATION

From £229 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 IN LOGANS

2 COURSE £19.50 OR 3 COURSE £23.50

CHEF'S SOUP OF THE DAY
crusty bread roll

PRAWN MARIE ROSE
smoked salmon, pretzel bread

SEASONAL MELON AND FRESH FRUIT COCKTAIL
raspberry yoghurt ice, mixed berry compote

HONEY GLAZED GOATS CHEESE
walnut and sun blushed tomato salad

CRISPY CHICKEN TEMPURA
teriyaki dip, sweet chilli sauce

OATMEAL BREADED HAGGIS CAKE
pink peppercorn mayonnaise

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TURKEY, AYRSHIRE HAM AND LEEK PIE
puff pastry, seasonal vegetables, creamed mash

6OZ SIRLOIN STEAK
grill garni, fries, peppercorn sauce

GRILLED FILLET OF SALMON
prawn, lemon and parsley butter

CAJUN CHICKEN CREPE
baby leaf salad, fries

BREADED PORK MEDALLIONS TOPPED WITH FRIED EGG
tomato and basil linguine

CRISP VEGETABLE STIR FRY
roasted cashew nuts, hoisin sauce, soft noodles

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ETON MESS
*crushed meringue, chantilly cream,
red fruit coulis, strawberry ice cream*

LUXURY FUDGE CAKE
honeycomb pieces, white chocolate curls, vanilla ice cream

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

WHITE CHOCOLATE AND FOREST BERRY CHEESECAKE
vanilla ice cream

CHILLED LEMON TART
raspberry sorbet

DUO OF CHEDDAR AND BRIE
red onion chutney, grapes, biscuits

KIDS
(AGE 2-7)

2 COURSE £6.95
3 COURSE £9.95

JUNIOR
(AGE 8-14)

2 COURSE £16.95
3 COURSE £19.95



BOXING Day IN THE CARVERY

2 COURSE £15.95 OR 3 COURSE £19.95

CHEF' SOUP OF THE DAY
crusty bread roll

CHILLED DUO OF GALIA AND WATERMELON
pineapple sorbet, coconut curls

CAJUN CHICKEN TERRINE
red onion salsa, baby leaf salad

TIMBALE OF HAGGIS, NEEPS AND TATTIES
whisky cream

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SELECTION OF CARVED MEATS
roast Scottish beef, honey glazed ham and roast turkey

CHICKEN, LEEK AND HAM PIE
puff pastry

BREADED FILLET OF HADDOCK
fries, salad, tartar sauce

MUSHROOM AND WINTER VEGETABLE STROGANOFF
basmati rice, smoked paprika

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STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

STRAWBERRY PAVLOVA
whipped cream and vanilla ice cream

TRIO OF CHEESE
biscuits, chutney, grapes

SELECTION OF ICE CREAM
FROM MANCINI'S CART



KIDS
(AGE 2-7)

2 COURSE £5.95
3 COURSE £8.95

JUNIOR
(AGE 8-14)

2 COURSE £15.95
3 COURSE £18.95

LOGANS & CARVERY

Boxing Day
Served from 12.30-6pm



NEW YEARS Eve IN LOGANS

2 COURSE £22.50 OR 3 COURSE £26.50

CREAM OF CHICKEN SOUP
crusty bread roll

CHICKEN LIVER PATE
redcurrant preserve, garlic ciabatta bread

HOT OAK SMOKED SALMON
caper, lemon and parsley butter

BREADED GOATS CHEESE
red onion chutney, baby leaf salad

CRISPY CHICKEN TEMPURA
sweet chilli sauce, teriyaki dip

HAGGIS AND BLACK PUDDING TOWER
crispy leeks, peppercorn sauce

6OZ SIRLOIN STEAK
grill garni, fries, peppercorn sauce

BREAST OF CHICKEN WRAPPED IN BACON
sun blushed tomato and fresh basil cream

GRILLED FILLET OF WILD SEA BASS
cous cous, piri piri dressing

CHICKEN AND CHORIZO PENNE ARRABIATA
mozzarella, garlic ciabatta bread

LIGHTLY PEPPERED BREAST OF DUCK
calvados and apple jus

BROCCOLI, BRIE AND SUN BLUSHED TOMATO TARTLET
walnut salad, pesto dressing

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

RASPBERRY PAVLOVA
chantilly cream, white chocolate curls

BAILEYS CREAM FILLED PROFITEROLES
belgian chocolate sauce, vanilla ice cream

DARK CHOCOLATE CUP FILLED WITH CRANACHAN
buttered shortbread, tablet ice cream

TOFFEE CHEESECAKE
honeycomb ice cream

DUO OF BRIE AND SMOKED
APPLEWOOD CHEDDAR
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 Black Tie

£69.95 · 5 COURSE DINNER

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

HIGHLAND GAME TERRINE
mini oatcakes, cumberland sauce, crisp leaves

CREAM OF CHICKEN AND WHITE ONION SOUP
herb croutons

FILLET OF BEEF ROSSINI
pate crouton, mushroom duxelle, madeira sauce

PAUPIETTES OF LEMON SOLE AND SALMON
saffron, champagne and dill velouté

DUO OF DESSERT
*scottish tablet cheesecake, dark chocolate cup filled with
raspberry cranachan whipped cream, chocolate curls*

DUO OF BRIE AND SMOKED APPLEWOOD CHEDDAR
chutney, biscuits, grapes

TEA OR COFFEE WITH SHORTBREAD

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



DANCE IN THE NEW YEAR, TO MUSIC FROM ANGELSTAR!
along with traditional bagpipes through the bells



OVERNIGHT ACCOMMODATION
PACKAGE AVAILABLE

from £250 based on 2 people sharing
(including tickets and breakfast)

18+

NEW YEARS *Day* IN LOGANS

2 COURSE £20.95 OR 3 COURSE £24.95

TRADITIONAL SCOTCH BROTH
crusty bread roll

TOWER OF HAGGIS AND BLACK PUDDING
crispy leeks, peppercorn sauce

VENISON AND DUCK TERRINE
red onion chutney, mini oaties

CRISPY CHICKEN TEMPURA
sweet chilli sauce, teriyaki dip

CREAMY GARLIC MUSHROOMS GRATIN
smoked cheese, garlic bread

SLICED HONEYDEW MELON
fresh fruits, wild berry sorbet

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ROAST SIRLOIN OF BEEF
yorkshire pudding, red wine jus

BAKED FILLET OF SALMON WRAPPED IN PARMA HAM
citrus butter sauce

TRADITIONAL STEAK PIE
puff pastry, winter vegetables

SOLE, SALMON AND SMOKED HADDOCK CREPE
prawn, lemon dill cream

SUPREME OF CHICKEN
haggis, neeps and tatties timbale, whisky peppercorn cream

BROCCOLI, ASPARAGUS AND BASIL PESTO PENNE
parmesan curls, rocket, garlic ciabatta bread

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STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

CARAMEL CHEESECAKE
whipped cream, belgian chocolate sauce

LUXURY FUDGE CAKE
honeycomb pieces, white chocolate curls, vanilla ice cream

RASPBERRY CREAM FILLED PROFITEROLE COUPE
raspberry ripple ice cream, red berry sauce

LEMON AND LIME POSSET
buttered shortbread

DUO OF BRIE AND SMOKED APPLEWOOD CHEDDAR
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



NEW YEARS *Day* IN THE CARVERY

2 COURSE £19.50 OR 3 COURSE £23.50

CREAM OF WINTER VEGETABLE SOUP
crusty bread roll

OATMEAL BREADED HAGGIS CAKE
whisky and black pepper mayonnaise

TRIO OF GALIA, HONEYDEW AND WATERMELON
winter berry coulis, raspberry sorbet

CRISPY CHICKEN TEMPURA
sweet chilli sauce

CLASSIC PRAWN COCKTAIL
marie rose sauce, ciabatta bread

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CHOICE OF CARVED MEATS
roast scottish sirloin of beef, honey glazed ham, roast turkey

TRADITIONAL STEAK PIE
puff pastry

BREADED FILLET OF SCOTTISH HADDOCK
fries, salad, tartar sauce

BREAST OF CHICKEN TOPPED WITH BLACK PUDDING
peppercorn sauce

BUTTON MUSHROOMS AND BROCCOLI STROGANOFF
basmati rice, garlic bread

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STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

TRADITIONAL RHUBARB AND APPLE CRUMBLE
warm custard, vanilla ice cream

INDIVIDUAL STRAWBERRY AND VANILLA CREAM GATEAU
jammy dodger ice cream

CHOCOLATE AND CARAMEL CHEESECAKE
whipped cream, belgian chocolate sauce

DUO OF BRIE AND SMOKED APPLEWOOD CHEDDAR
chutney, biscuits, grapes



KIDS
(AGE 2-7)

2 COURSE £5.95
3 COURSE £8.95

JUNIOR
(AGE 8-14)

2 COURSE £15.95
3 COURSE £18.95



Served
from
1-6pm

LADIES AFTERNOON TEA WITH A *Twist*

SUNDAY 8TH DECEMBER

*For one day only enjoy the ultimate
Christmas occasion - this one's just for the ladies!*

GLASS OF FIZZ ON ARRIVAL

FESTIVE SELECTION
OF SANDWICHES AND SAVORIES

WINTER SWEET DELIGHTS & MINCE MEAT PIES

TEA & COFFEE

Doors open 1.30pm · Carriages at 8pm

+18

GAMES
AND RAFFLE
DRAW

£35

LIVE ACTS

DANCING



OVERNIGHT
ACCOMMODATION
PACKAGE AVAILABLE

*from £150 based on 2 people sharing
(including tickets and breakfast)*



SENIOR TEA *Dance*

3 COURSE LUNCH · MONDAY 16TH DECEMBER

GLASS OF BUBBLY ON ARRIVAL

TRADITIONAL LENTIL SOUP

DUO OF SEASONAL MELON
forest berry compote, raspberry sorbet

TRADITIONAL ROAST TURKEY
stuffing, chipolatas, rich gravy

CLASSIC STEAK PIE
puff pastry lid

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

TEA, COFFEE AND MINTS

DANCING

£16.95

LIVE ACTS

DANCE AWAY TO **CRAIG ORR** FROM
DESTINATION ANYWHERE!

Doors open 1pm · Carriages at 5pm



FESTIVE FAMILY CHRISTMAS Party

SUNDAY 22ND DECEMBER

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

ADULT MAIN MEALS

CLASSIC ROAST TURKEY BREAST
chipolata, stuffing, rich gravy

BRAISED RIBEYE STEAK
black pudding, bacon and baby onion jus

KIDS MAIN MEALS

PORK SAUSAGES
mash, beans, fries

MACARONI CHEESE
garlic bread, fries

CHICKEN NUGGETS
peas, fries

CHOCOLATE BROWNIE
vanilla ice cream

DUO OF STRAWBERRY & VANILLA ICE CREAM



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
OATMEAL BREADED HAGGIS CAKE
pink peppercorn mayonnaise

DUO OF SEASONAL MELON
forest berry compote, raspberry sorbet

CARLTON LIVER PATE
cranberry preserve, garlic ciabatta bread

CLASSIC ROAST TURKEY BREAST
chipolata, stuffing, rich gravy

BRAISED RIBEYE STEAK
black pudding, bacon and baby onion jus

POACHED FILLET OF SMOKED HADDOCK
leek and cheddar cream

BROCCOLI, SPINACH AND TARRAGON CREAM FILLED FILO BASKET
parmesan curls

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

LEMON MERINGUE PIE
raspberry compote

BELGIAN MILK CHOCOLATE AND ORANGE TORTE
clotted cream

BAILEYS CHEESECAKE
whipped cream, chocolate shavings

TEA OR COFFEE WITH MINTS

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

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.*



Suitable for Children aged 14 and under.

*Doors open
12.30pm
Carriages at
5.30pm*



COCKTAIL EXPERIENCE

perfect for a girls night!

Host your night in our Mharena Suite to include

SHOT ON ARRIVAL • 3 COURSE MEAL
2 COCKTAILS • DESIGNATED MIXOLOGIST

£39.95 PER PERSON

For more information on our menus or to book call 01292 476811

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!

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, Hogmanay Ball and Ladies Day over 18's only.





CARLTON
HOTEL

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