



2018

LET THE FESTIVITIES BEGIN

*Enjoy a unique experience at The Radstone
this Christmas and New year*



RADSTONE
HOTEL

CHRISTMAS PARTY 18+ NIGHTS

FRI 30TH
NOVEMBER

£42.50

SAT 1ST
DECEMBER

£42.50

FRI 7TH
DECEMBER

£47.50

SAT 8TH
DECEMBER

£47.50

FRI 14TH
DECEMBER

£47.50

SAT 15TH
DECEMBER

£47.50

FRI 21ST
DECEMBER

£42.50

SAT 22ND
DECEMBER

£42.50

BOOK YOUR NIGHT BEFORE IT'S TOO LATE

*Enjoy a 3 Course Meal then
dance the night away to ForteBeat*

**DOORS OPEN
AT 6.30PM
CARRIAGES AT 1AM
01698 791111**



PARTY NIGHT MENU

3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

RED LENTIL AND VEGETABLE SOUP

PRAWN MARIE ROSE

sliced seasonal melon

CHICKEN, PANCETTA AND LEEK PUFF PASTRY CROUSTADE

white wine and garlic cream

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TRADITIONAL ROAST TURKEY

chipolatas, sage and onion stuffing, natural jus

BRAISED RUMP OF SCOTCH BEEF

black pudding, peppercorn sauce

SHREDDED VEGETABLE WELLINGTON

smoked cheddar, roast garlic and tomato sauce

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STICKY TOFFEE CHRISTMAS PUDDING

vanilla ice cream, butterscotch sauce

MILK CHOCOLATE AND ORANGE CHEESECAKE

whipped cream

**WHITE CHOCOLATE AND RASPBERRY
MOUSSE BRANDY BASKET**

raspberry coulis



ACCOMMODATION

From £40pp based on two sharing

single room from £50

FESTIVE FAYRE

2 COURSE £15.95 OR 3 COURSE £19.95

FINISHES ON CHRISTMAS EVE

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

STARTER

SOUP OF THE DAY *crusty bread roll*

CHICKEN LIVER PARFAIT *red onion marmalade and garlic ciabatta*

GALIA MELON *winter berry compote and blueberry yoghurt ice*

RAMSAY'S HAGGIS AND BLACK PUDDING FRITTERS *peppercorn cream*

BREADED BRIE WEDGES *cranberry sauce*

PAN SEARED SCALLOPS (£2 SUPPLEMENT) *chilli and lime butter*

MAIN

ROAST TURKEY *chipolata, sage and onion stuffing and natural jus*

SLOW BRAISED RUMP OF BEEF (£3 SUPPLEMENT) *ramsay's haggis and peppercorn sauce*

POACHED HADDOCK *cheese and leek sauce*

PAN SEARED BACON LOIN STEAK *wholegrain mustard cream*

BREAST OF CHICKEN *cranberry and cream cheese, white wine and chive cream*

BUTTERNUT AND PUMPKIN RISOTTO *parmesan crisp*

DESSERT

STICKY TOFFEE PUDDING *butterscotch sauce and vanilla ice cream*

TOFFEE MERINGUE *honeycomb ice cream*

CHEF'S CHEESECAKE OF THE DAY *whipped cream*

POACHED PEAR IN MULLED WINE *cinnamon ice cream*

CHOCOLATE FUDGE AND CHERRY SUNDAE *whipped cream*

DUO OF CHEDDAR AND BRIE (£2 SUPPLEMENT) *oatcakes, grapes and chutney*



CHRISTMAS EVE

2 COURSE £22.50 OR 3 COURSE £26.50

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

STARTER

CHICKEN AND RICE SOUP *crusty bread roll*

CHICKEN TEMPURA *sweet chilli dip and teriyaki sauce*

SEASONAL MELON *winter berry compote and raspberry sorbet*

CREAMY GARLIC MUSHROOMS *toasted croissant*

SMOKED SALMON AND PRAWN PARCELS *chilli and lime mayonnaise*

GATEAUX OF HAGGIS, NEEPS AND TATTIES *whisky cream*

MAINS

ROAST TURKEY *chipolatas, sage and onion stuffing, natural jus*

BEEF BOURGUIGNON *puff pastry fleurent*

PANKO CRUMBED BREAST OF CHICKEN *basmati rice, hot and sour sauce*

TRIO OF LAMB CUTLETS *creamed potatoes, rosemary and red currant jus*

POACHED FILLET OF HADDOCK *a cheddar and leek sauce*

CHICKEN AND CHORIZO PENNE PASTA *a roast red pepper napoli sauce and garlic bread*

ASPARAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO *parmesan crisp*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce, vanilla ice cream*

WHITE CHOCOLATE BRULEE *mulled berry compote, cinnamon shortbread*

ORANGE AND LEMON TART *mango ice cream*

TOFFEE MERINGUE *chantilly cream and honeycomb ice cream*

TERRYS CHOCOLATE ORANGE CHEESECAKE *grand mariner syrup*

SCOTTISH CHEESE BOARD *oatcakes and red onion chutney*



CHRISTMAS DAY

ADULTS £62.00 SERVED 1PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

STARTER

ASSIETTE OF SEASONAL MELON *cream cheese, parma ham, basil oil*
MOZARELLA, SUNBLUSHED TOMATO AND BASIL TARTLET *balsamic glaze*

CHILLED CHICKEN AND RAMSEYS BLACK PUDDING TERRINE
beetroot chutney and arran oatcakes

TRIO OF SEAFOOD *oak roast smoked salmon, mackerel lemon and dill pate,*
prawns marie rose, rocket and cherry tomato

INTERMEDIATE

CREAM OF CURRIED PARSNIP AND APPLE SOUP
TRADITIONAL MINISTRONE SOUP

MAINS

ROAST TURKEY *chipolatas, sage and onion stuffing, natural jus*

BRAISED MEDALIONS OF BEEF FILLET
oatmeal crumbed haggis cake served with a drambuie cream sauce

POACHED FILLET OF SALMON AND CREAM CHEESE
wrapped in filo pastry with a white wine and garlic cream

OVEN ROASTED CANNON OF LAMB *caramelised plum and redcurrent jus*

ASPARAGUS, PEA AND SUN BLUSH RISOTTO *parmesan crisp*

DESSERT

WHITE CHOCOLATE AND MALTEASER CHEESECAKE *chilled sauce anglaise*

STICKY TOFFEE PUDDING *butterscotch sauce and vanilla ice cream*

WINTER BERRY BRANDY SNAP BASKET
gingerbread ice cream, raspberry and ginger coulis

SCOTTISH CHEESES *whisky marmalade, oatcakes and grapes*

TEA, COFFEE AND PETIT FOURS



BOXING DAY

2 COURSE £22.50 OR 3 COURSE £26.50

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 12.30pm - 6pm

STARTER

TOMATO AND CHUNKY VEGETABLE SOUP *crusty bread roll*

OATMEAL CRUMBED HAGGIS CAKE *peppercorn cream*

SMOKED HADDOCK, LEEK AND POTATO TART *red pepper glaze*

PRAWN AND CRAYFISH COCKTAIL *marie rose sauce, iceberg and buttered brown bread*

MELON AND SOFT FRUIT PLATTER *blueberry yoghurt ice and spiced syrup*

CREAMY GARLIC MUSHROOMS *puff pastry croustade*

MAINS

BEEF BOURGUIGNON *creamed potatoes and market vegetables*

CHARGILLED BREAST OF CHICKEN *oatmeal crumbed haggis cake and whisky café au lait*

TURKEY, PANCETTA AND LEEK PIE *creamed potatoes and market vegetables*

FRESHLY CRUMBED FILLETS OF SOLE *crushed peas, hand cut chips and tartare sauce*

TERRIYAKI DUCK STIR FRY *asian vegetables and egg noodles*

ASPARAGUS, PEA & SUNBLUSH TOMATO RISOTTO *with parmesan shavings*

DESSERT

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

WHITE CHOCOLATE AND MALTESER CHEESECAKE *chantilly cream*

CARAMEL AND BANANA CRUSHED MERINGUE SUNDAE *honeycomb ice cream*

GLAZED LEMON TART *mango ice cream*

DARK CHOCOLATE CUP *raspberry and white chocolate mousse*

DUO OF SCOTTISH CHEESES *oatcakes, grapes, chutney*



HOGMANAY

2 COURSE £25.95 OR 3 COURSE £29.95

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



STARTER

- CHEF'S LENTIL SOUP** *crusty bread roll*
- HAGGIS AND BLACK PUDDING FRITTERS** *whisky café au lait*
- GALIA MELON** *soft fruits, pineapple sorbet*
- MUSHROOM AND LEEK CREPE** *swiss cheese*
- SMOKED SALMON AND PRAWN PARCELS** *a chilli and lime mayonnaise*
- HIGHLAND GAME TERRINE** *red onion chutney and oatcakes*

MAIN

- SLOW BRAISED RUMP OF BEEF** *ramsay's black pudding in a whisky sauce*
- STRIPS OF BEEF FILLET STROGANOFF**
paprika mushroom, shallots, french mustard, brandy cream and steamed rice
- PAN SEARED BACON STEAK** *apple and cider cream sauce*
- BREAST OF CHICKEN** *cream cheese, bacon, garlic and spring onion cream*
- GRILLED TROUT** *tomato and caper butter*
- ASPARAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO** *parmesan crisp*

DESSERT

- DARK CHOCOLATE CUP FILLED WITH CRANNACHAN**
homemade cinnamon shortbread
- STICKY TOFFEE PUDDING** *butterscotch sauce and vanilla ice cream*
- APPLE AND SULTANA CRUMBLE** *sauce anglaise*
- LEMON AND LIME CHEESECAKE** *chantilly cream*
- CARAMEL AND BANANA WAFFLES** *honeycomb ice cream*
- DUO OF SCOTTISH CHEDDAR AND BRIE** *oatcakes, grapes and chutney*
- TRIO OF CHEDDAR, BRIE AND STILTON CHEESE**
red berry preserve and peppered oatcakes



HOGMANAY BLACK TIE

DINNER AND DANCE • 5 COURSE £65.00

SERVED FROM 6:30 FOR 7:30PM

CARRIAGES - 1:30AM

GLASS OF BUBBLY AND CANAPES ON ARRIVAL

DUO OF CHICKEN LIVER PATE AND SMOKED CHICKEN MOUSSE

red onion chutney and arran oatcakes

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CURRIED PARSNIP AND APPLE SOUP

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BRAISED RUMP OF SCOTCH BEEF

haggis cake served in a balmoral sauce

OVEN ROASTED SALMON

herb crust, lemon, coriander, and prawn veloute

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GRAND DESSERT

*milk chocolate and orange tart, cranachan filled chocolate cup,
lemon and lime cheesecake*

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DUO OF MULL OF KINTYRE CHEDDER AND HOWGATE BRIE

oatcakes, grapes and chutney

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TEA OR COFFEE , HOMEMADE CINNAMON SHORTBREAD



TICKET AND
ACCOMMODATION
PACKAGE AVAILABLE

*from £230 per couple,
(including tickets)*

18+



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



NEW YEARS DAY

2 COURSE £25.95 OR 3 COURSE £29.95

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 1pm - 6pm



STARTER

TOMATO AND LENTIL SOUP *crusty bread roll*

CHICKEN LIVER PARFAIT *red onion marmalade served on a toasted brioche*

SMOKED SALMON AND PRAWN PARCEL *lime and coriander mayonnaise and rocket salad*

OATMEAL CRUMBED HAGGIS CAKE *peppercorn cream*

CREAM OF GARLIC MUSHROOMS *puff pastry croustade*

HIGHLAND GAME TERRINE *tomato relish and oatcakes*

MAINS

PRIME ROAST SIRLOIN OF BEEF *yorkshire pudding, roast potatoes, root vegetables and red wine jus*

PAN SEARED BACON LOIN STEAK *wholegrain mustard cream*

SLOW BRAISED SHOULDER OF BEEF *puff pastry, market vegetables*

OVEN ROASTED SALMON *herb crust, garlic and spring onion cream*

GRILLED BREAST OF CHICKEN *filled with ramsay's haggis, peppercorn sauce*

ASPARAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO *parmesan crisp*

DESSERT

MILK CHOCOLATE AND ORANGE CHEESECAKE *chantilly cream*

APPLE AND SALTANA CRUMBLE *sauce anglaise*

CRANNACHAN AND CRUSHED MERINGUE SUNDAE *honeycomb ice cream*

KEY LIME PIE *raspberry sorbet*

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

DUO OF MULL OF KINTYRE CHEDDAR AND HOWGATE BRIE *oatcakes, grapes and chutney*



PRIVATE DINING

LUNCH 12-5PM • DINNER 5PM-9PM

LUNCH 2 COURSE £16.95

LUNCH 3 COURSE £20.95

DINNER 2 COURSE £18.95

DINNER 3 COURSE £22.95

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE PRIVATE FOR YOUR CHRISTMAS CELEBRATIONS?

We have a range of private spaces to suit your needs. Available to hire for Breakfast, Lunch or Dinner, for Business or Pleasure.

RED LENTIL AND VEGETABLE SOUP

PRAWN MARIE ROSE

sliced seasonal melon

CHICKEN, PANCETTA AND LEEK PUFF PASTRY CROUSTADE

white wine and garlic cream

GALIA MELON

winter berry compote, blueberry yoghurt ice

•

TRADITIONAL ROAST TURKEY

chipolatas, sage and onion stuffing, natural jus

BRAISED RUMP OF SCOTCH BEEF

black pudding, peppercorn sauce

POACHED HADDOCK

cheese and leek sauce

SHREDDED VEGETABLE WELLINGTON

smoked cheddar, roast garlic and tomato sauce

•

STICKY TOFFEE CHRISTMAS PUDDING

vanilla ice cream, butterscotch sauce

MILK CHOCOLATE AND ORANGE CHEESECAKE

whipped cream

TOFFEE MERINGUE

honeycomb ice cream

WHITE CHOCOLATE AND RASPBERRY MOUSSE BRANDY BASKET

raspberry coulis

Menu above (guests 12 – 30)

Choose 2 starters, 2 main courses and 2 desserts from below for over 31 guests



LADIES DAY

9TH DECEMBER • 3 COURSES £45.00

1PM FOR 1:30PM

CARRIAGES AT 8PM

GLASS OF BUBBLY ON ARRIVAL

STARTER

SWEET POTATO, CHILLI AND COCONUT SOUP

ASSIETTE OF GALIA MELON,

watermelon cream cheese, parma ham and basil oil

MAINS

ROAST TURKEY

chipolatas, sage and onion stuffing and natural jus

FILLET OF SALMON TOPPED WITH BRIE AND TIGER PRAWNS

white wine and garlic cream

DESSERT

DUO OF DESERTS

*salted caramel cheesecake, dark chocolate cup filled
with limoncello mousse*

TEA AND COFFEE

homemade cinammon shortbread



+18

DELICIOUS
COCKTAILS

LIVE ACTS

HUNKY
BUTLERS

SENIOR TEA DANCE

17TH DECEMBER • 3 COURSES £15.95

1 PM - 4:30 PM

DANCE THE AFTERNOON AWAY

GLASS OF BUBBLY ON ARRIVAL

STARTER

TRADITIONAL LENTIL SOUP

crusty roll

GALIA MELON

festive spiced berry compote and raspberry sorbet

MAIN

ROAST TURKEY

chipolatas, sage and onion stuffing and natural jus

TRADITIONAL STEAK PIE

puff pastry lid

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING

butterscotch sauce and vanilla ice cream

TEA AND COFFEE

homemade cinammon shortbread

LIVE ACT

DANCING



UNWRAP THE PERFECT GIFT THIS CHRISTMAS

*Spoil your friends and family
with a RAD Gift Card.*

*This can be used at any of our venues to enjoy a luxury
hotel or Lodge stay, to dine in any of our fantastic
bars or restaurants, including Afternoon Tea, to
attend Tribute evenings or even to Indulge in our
breathtaking Spa at Lochside.*

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 2018.*
5. *Final balances for Christmas Day and Hogmanay are due no later than 15th November 2018*
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*



RADSTONE
HOTEL

Ayr Road, Larkhall, Lanarkshire, ML9 2TZ
01698 791111 • radstonehotel.com