



ROYAL
HOTEL

'TIS THE SEASON

2024/25



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

We invite you to get into the Christmas spirit at the Royal Hotel, your home – from – home this festive season. Offering the most fabulous of atmospheres and warmest of welcomes, let us fill your seasonal calendar with a whole host of events and activities – in a way only we know how.

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

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SATURDAY 14TH DECEMBER

Christmas Party Night

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:

- Shot on Arrival
- 3 Course Meal
- Photobooth with Complimentary Prints
- Festive Props
- Live Music & Host by Devotion DJ

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

£39.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£175

STARTERS

Traditional Lentil Soup

Seasonal Melon & Fruit Platter
passionfruit coulis, berry compote

Creamy Cajun Chicken
puff pastry basket, crispy leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing,
pigs in blanket, roast gravy

Slow Braised Steak
peppercorn sauce

Vegetable Wellington
tomato and basil sauce



DESSERTS

Duo of Desserts
sticky toffee pudding, butterscotch sauce
winter berry cheesecake, chantilly cream,
fruit coulis

TO FINISH

Tea or Coffee
with mints



18+



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
1906 Restaurant

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

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

2 COURSE | 3 COURSE
£20.95 | £25.95

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£22.95 | £28.95

*(Menu will be individually priced
outwith these dates & times)*

STARTERS

Chef's Soup of the Day
crusty roll

Black Pudding Pakora
creamy minted salsa

Chicken Liver Pate
red onion marmalade, garlic bread

Creamy Garlic Mushrooms
puff pastry basket, crispy leaves

Breaded Brie Wedges
cranberry sauce, dressed crisp leaves

.....

MAINS

Traditional Roast Turkey
sage and onion stuffing, pigs in blanket,
roast gravy, roast potatoes,
market vegetables

**Breast of Chicken with
Brie & Cranberry**
garlic and chive cream, creamed
potatoes, steamed greens

Slow Braised Steak
peppercorn sauce, roast potatoes,
market vegetables
(£2 SUPPLEMENT ON 2/3 COURSE PRICE)

Baked Fillet of Salmon
garlic and herb butter,
cream potatoes, steamed greens

Vegetable Wellington
tomato and basil sauce, fries, crisp salad

.....

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

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

Winter Berry Cheesecake
vanilla whipped cream

Warm Chocolate Brownie
belgian chocolate sauce

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



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

£25.95

3 COURSE

£31.95

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

☎ 01290 420822

✉ eventsales@radhotelgroup.com

🌐 royalhotelcumnock.com

STARTERS

Traditional Lentil Soup

Seasonal Melon & Fruit Platter
passionfruit coulis, berry compote

Creamy Cajun Chicken
puff pastry basket, crispy leaves

Chicken Liver Pate
red onion marmalade, garlic bread

MAINS

Traditional Roast Turkey
sage and onion stuffing, pigs in blankets, roast gravy

Slow Braised Steak
peppercorn sauce

Baked Fillet of Salmon
garlic and herb butter

Vegetable Wellington
tomato and basil sauce

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Winter Berry Cheesecake
vanilla whipped cream

Warm Chocolate Brownie
belgian chocolate sauce

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

TO FINISH

Tea or Coffee
with mints





SATURDAY 7TH DECEMBER

Festive Ladies Day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live entertainment by **Dance through the Decades!**

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Tribute Entertainment
- 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

£39.95

PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£175

STARTERS

Seasonal Melon & Fruit Platter
passionfruit coulis, berry compote

Creamy Cajun Chicken
puff pastry basket, crispy leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing,
pig in blanket, roast gravy

Slow Braised Steak
peppercorn sauce

Vegetable Wellington
tomato and basil sauce

DESSERTS

Duo of Desserts
sticky toffee pudding, butterscotch sauce
winter berry cheesecake, chantilly cream,
fruit coulis

TO FINISH

Tea or Coffee
with mints



18+



Santa's Grotto



SUNDAY 8TH DECEMBER
(ASN FRIENDLY 9AM-11AM)

SATURDAY 14TH DECEMBER

SUNDAY 22ND DECEMBER

BOOK YOUR SLOT FROM 10AM-5PM

Enjoy little elves workshop with festive crafts & decorate your own gingerbread man, please arrive 30 minutes before your booked slot.

SUNDAY 15TH DECEMBER

Festive Family Fun Day Lunch

Join us for a joyous celebration as we gather together for our annual 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
- Childrens Entertainment
- Santa's Grotto
- Gift for Kids from Santas Elves
- Devotion DJ & Host

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

ADULT & CHILD OVER 2

£25.00

CHILD UNDER 2

£5.00

STARTERS

Traditional Lentil Soup

Seasonal Melon & Fruit Platter
passionfruit coulis, berry compote

Creamy Cajun Chicken
puff pastry basket, crispy leaves

.....

ADULT MAINS

Traditional Roast Turkey
sage and onion stuffing,
pigs in blanket, roast gravy

Slow Braised Steak
peppercorn sauce

Vegetable Wellington
tomato and basil sauce

.....

KIDS MAINS

Traditional Roast Turkey
sausage 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





SATURDAY 21ST DECEMBER

Festive ABBA Tribute Lunch

Gather the squad and enjoy a 3 course meal before dancing the day away to live entertainment by **ABBA**

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live ABBA Tribute Entertainment
- DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 8pm

£39.95
PER PERSON

STAY THE NIGHT

TICKETS & DOUBLE ROOM
BASED ON 2 PEOPLE SHARING FROM

£175

STARTERS

Seasonal Melon & Fruit Platter
passionfruit coulis, berry compote

Creamy Cajun Chicken
puff pastry basket, crispy leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing,
pig in blanket, roast gravy

Slow Braised Steak
peppercorn sauce

Vegetable Wellington
tomato and basil sauce

DESSERTS

Duo of Desserts
sticky toffee pudding, butterscotch sauce
winter berry cheesecake, chantilly cream,
fruit coulis

TO FINISH

Tea or Coffee
with mints



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 1906 Restaurant is the ideal setting to relax this Christmas Eve. *Served 12pm - 9pm.*

2 COURSE
£25.50

3 COURSE
£31.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Chef's Soup of the Day
crusty roll

Creamy Garlic Mushrooms
swiss cheese, garlic crouton

Seasonal Melon & Fresh Fruits
strawberry sorbet, passionfruit coulis

Crispy Chicken Tempura
garlic mayonnaise dip, mixed leaves

Breaded Brie Wedges
cranberry sauce, dressed crisp leaves

Prawn & Smoked Salmon Cocktail
ciabatta bread, marie rose sauce

MAINS

Traditional Roast Turkey
sage and onion stuffing, pig in blanket, roast gravy, creamed and roast potatoes, seasonal vegetables

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

Baked Fillet of Salmon
sweet chilli and garlic butter, creamed and roast potatoes, seasonal vegetables

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

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

Brie, Cherry Tomato & Red Onion Tart
white wine and chive cream, fries

DESSERTS

Winter Berry Cheesecake
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Cream Filled Profiteroles
belgian chocolate sauce

Toffee & Banana Meringue
toffee sauce, tablet ice cream

Hot Chocolate Fudge Cake
toffee sauce, vanilla ice cream

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

Christmas Day Dining

Experience the magic of Christmas Day at the Royal and Indulge in a delicious 4 course meal served with all the seasonal trimmings. *Served 12.30pm - 4.30pm.*

ADULT

£75.00

JUNIOR (8-14)

£37.50

KIDS (2-7)

£20.00



STARTERS

Cajun Chicken Puff Pastry Croustade
creamy cajun sauce, mixed leaves

Smoked Salmon & Prawn Marie Rose
crisp leaves, cherry tomatoes

Melon & Fresh Fruit Platter
passionfruit syrup, raspberry yoghurt ice

Chicken Liver Pate
sweet cranberry relish, oatcakes, house salad

INTERMEDIATE

Traditional Lentil & Ham Soup

MAINS

Traditional Roast Turkey
pigs in blankets, sage and onion stuffing, roast gravy

Braised Fillet of Beef Topped with Haggis
whisky and peppercorn cream

Fillet of Scottish Salmon Wrapped in Smoked Bacon
garlic and herb sauce

Filo Tart of Cherry Tomatoes & Brie
spicy tomato coulis, balsamic glaze

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Scottish Tablet Cheesecake
whipped cream, chocolate shards

Strawberry & Cream Pavlova
raspberry ripple ice cream, fresh berries

Brie & Cheddar Platter
apple compote, grapes, biscuit selection

TO FINISH

Tea or Coffee
with mince pies

Boxing Day Dining

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 in the warm and welcoming 1906 Restaurant.

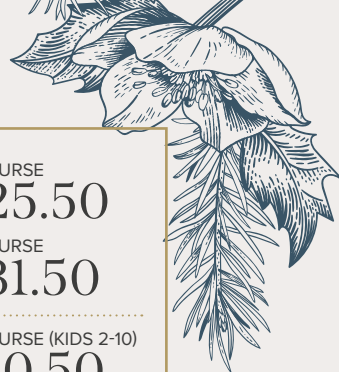
Served 12.30pm - 6pm

2 COURSE
£25.50

3 COURSE
£31.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50



STARTERS

Chef's Soup of the Day
crusty roll

Tower of Haggis & Black Pudding
peppercorn cream

Chicken Liver Pate
red onion marmalade,
garlic bread

Cajun Chicken Crepe
mixed leaves

Prawn & Crayfish Coupe
spicy marie rose

Melon & Fruit Platter
refreshing sorbet,
fruit coulis

MAINS

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

Braised Steak
peppercorn sauce, fries,
onion rings

**Breast of Chicken topped
with Brie & Cranberry**
garlic and chive cream,
creamed potatoes,
steamed greens

Cajun Fillet of Salmon
garlic and chilli butter,
basmati rice

Steak Burger
prime scottish 6oz steak,
smoked cheddar, bacon,
salsa, coleslaw, fries,
toasted bun

**Tomato & Roasted
Red Pepper Penne Pasta**
swiss cheese, garlic bread

DESSERTS

Festive Coupe
crushed meringue,
marshmallows, snowball,
raspberry ripple ice cream

Chocolate Fudge Cake
mint choc chip ice cream

Royal Toffee Meringue
tablet ice cream,
whipped cream

Cream Filled Profiteroles
white chocolate and
strawberry sauce

Strawberry Cheesecake
fruit coulis, chocolate scroll

Brie & Cheddar Platter
apple compote, biscuit
selection



Christmas Accommodation 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

FROM

£350

2 NIGHT BREAK

ARRIVING ON CHRISTMAS DAY
25TH - 27TH DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£350

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

- Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£459

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2024. Minimum 2 nights stay.



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.

2 COURSE
£25.50

3 COURSE
£31.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Chef's Soup of the Day
crusty roll

Classic Prawn Cocktail
succulent prawns, marie rose sauce, baby gem lettuce

Crispy Chicken Tempura
sweet chilli dip

Haggis & Black Pudding Tower
peppercorn cream, crispy leeks

Bang Bang Cauliflower
panko crumb, sweet chilli and siracha sauce, sesame seeds

Chicken Liver Pâté
red onion marmalade, toasted garlic ciabatta

MAINS

Slow Braised Steak
peppercorn sauce, haggis, creamed and roast potatoes, seasonal vegetables

Battered Haddock
fries, garden peas, tartar sauce

Cajun Chicken Penne Pasta
mozzarella glaze, toasted garlic bread

Traditional Steak Pie
puff pastry, creamed potatoes, seasonal vegetables

Shredded Vegetables Encased In Puff Pastry
spicy tomato coulis, fries, salad

Southern Fried Chicken Burger
chipotle mayo, toasted bun, fries, coleslaw

DESSERTS

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

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chocolate Fudge Cake
fudge pieces, white chocolate shards, toffee sauce, vanilla ice cream

Cream Filled Profiterole Coupe
tablet ice cream, white chocolate sauce

Winter Berry Pavlova
raspberry ripple ice cream

Brie & Cheddar Platter
apple compote, biscuit selection

New Year's 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.

2 COURSE
£29.95

3 COURSE
£35.95

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

STARTERS

Traditional Scotch Broth Soup
crusty roll

Atlantic Prawns & Seasonal Melon
marie rose sauce

Mushrooms in a Smoked Cheddar Cream
puff pastry basket

Tower of Haggis & Black Pudding
peppercorn cream

Cajun Chicken Crepe
salad garnish

Chicken Liver Pate
salad garnish, oatcakes, red onion marmalade

MAINS

Slow Braised Steak
yorkshire pudding, pan gravy, creamed potatoes, seasonal vegetables

Breast of Chicken topped with Bacon & Swiss Cheese
leek cream, creamed potatoes, market vegetables

Oven Baked Salmon
sweet chilli and garlic butter, creamed potatoes, seasonal vegetables

Steak & Sausage Pie
puff pastry lid, fries, market vegetables

Shredded Vegetables Wrapped in Puff Pastry
teriyaki noodles

Lightly Battered Haddock
fries, mushy peas, tartar sauce

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Winter Berry Meringue
raspberry ripple ice cream

Chef's Cheesecake of the Day
chantilly cream, fresh fruit

Cream Filled Profiteroles
white chocolate sauce

Hot Chocolate Fudge Cake
vanilla whipped cream, cherry ice cream

Brie & Cheddar Platter
apple compote, biscuit selection

Hogmanay Family Dinner Dance

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

Indulge in bubbles, a 3 Course Dinner followed
by live entertainment and a piper at midnight –
what a way to start 2025 with a bang!

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- 3 Course Dinner
- Children's Entertainer until **9pm**
- Live Entertainment from **Devotion DJ**
- Piper at the Bells
- Photobooth with Complimentary Prints

Doors Open at 6.30pm
Food Served from 7.00pm
Carriages at 1.30am

£50.00

PER PERSON

£30.00

UNDER 14'S

UNDER 2 FOC

STARTER

Red Lentil & Winter Vegetable Soup

Prawn & Honeydew Melon Platter
marie rose sauce, smoked paprika

ADULT MAINS

Slow Braised Steak
peppercorn sauce

Breast of Chicken
black pudding gravy

Vegetable Wellington
spicy tomato coulis

KIDS MAINS

Cheeseburger
served with fries

Breaded Chicken Tenders
served with fries

Homemade Macaroni Cheese
served with fries

DESSERTS

Raspberry & White Chocolate Cheesecake
chantilly cream

Chocolate Brownie
toffee sauce, vanilla ice cream

TO FINISH

Tea or Coffee
with tablet and shortbread

BOOK NOW

☎ 01290 420822

✉ eventsales@radhotelgroup.com

🌐 royalhotelcumnock.com



OVERNIGHT BREAKS

HOGMANAY PACKAGES

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

- Hogmanay Family Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM

£225

BASED ON 2 PEOPLE SHARING

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Family Dinner Dance Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Years Day Dinner

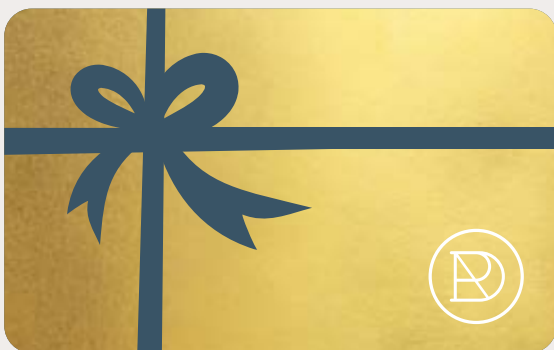
FROM

£350

BASED ON 2 PEOPLE SHARING

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 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 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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