



RADSTONE
HOTEL

WINTER FESTIVITIES

2019/2020



Jingle THE NIGHT AWAY

AT OUR CHRISTMAS PARTY NIGHTS

FRIDAY 6TH
DECEMBER

£47.50

SATURDAY 7TH
DECEMBER

£47.50

FRIDAY 13TH
DECEMBER

£47.50

SATURDAY 14ST
DECEMBER

£47.50

FRIDAY 20TH
DECEMBER

£42.50

SATURDAY 21ST
DECEMBER

£42.50

SATURDAY 4TH
JANUARY

£29.50

RADSTONE
LANARKSHIRE

18+



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

Doors open at 6.30pm. Carriages at 1am.

For more information or to book please call 01698 791111
or email eventsales@radhotelgroup.com

Party NIGHT MENU

3 COURSE MEAL AND WELCOME SHOT ON ARRIVAL!

TRADITIONAL LENTIL SOUP

ASSIETTE OF GALIA MELON, WATER MELON
cream cheese, parma ham, basil oil

CHICKEN AND RAMSAY'S BLACK PUDDING TERRINE
red onion and apple chutney

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

BRAISED RUMP OF SCOTCH BEEF
haggis, peppercorn sauce

SHREDDED VEGETABLE EN CROUTE
smoked cheddar, roast garlic and tomato sauce

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

RASPBERRY RIPPLE CHEESECAKE
whipped cream, winter berry coulis

NUTELLA FILLED PROFITEROLES
white chocolate sauce

TEA OR COFFEE WITH 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 Opal Bar · Restaurant · Lounge

2 COURSE £15.95 OR 3 COURSE £19.95

SOUP OF THE DAY
crusty bread roll

CHICKEN AND CHORIZO TERRINE
chilli pepper dressing

DUO OF MELON
winter berry compote, blueberry yoghurt ice

RAMSAY'S HAGGIS AND BLACK PUDDING FRITTERS
peppercorn cream

BREADED BRIE WEDGES
cranberry sauce

SIZZLING TIGER PRAWNS
(£2 SUPPLEMENT)
chilli and lime butter

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

SLOW BRAISED RUMP OF BEEF
(£2 SUPPLEMENT)
peppercorn sauce

POACHED FILLET OF HADDOCK
cheese and leek sauce

GINGER BEER AND TANGERINE GLAZED BACON LOIN STEAK
wilted greens, creamed potatoes

BREAST OF CHICKEN FILLED WITH CRANBERRY AND CREAM CHEESE
white wine and chive cream

TORTILLA BASKET FILLED WITH MUSHROOM STROGANOFF
brandy cream sauce, wild rice

CHEF'S CHEESECAKE OF THE DAY
whipped cream

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

POACHED PEAR IN MULLED WINE
cinnamon ice cream

NUTELLA FILLED PROFITEROLES
white chocolate sauce

STRAWBERRY AND CREAM PAVLOVA
cherry yoghurt ice

DUO OF CHEDDAR AND BRIE
oatcakes, grapes and chutney

Festive Fayre Served
Monday - Saturday **12-5pm**
& Sunday **12-9pm**

FINISHES ON CHRISTMAS EVE

CHRISTMAS *Eve*

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S SOUP OF THE DAY
crusty bread roll

TOWER OF HAGGIS AND BLACK PUDDING
crispy leek, peppercorn sauce

CHICKEN LIVER PATE
spiced cranberry chutney, toasted brioche

CHICKEN AND CHORIZO FRITTERS
mango and curried mayo

MUSHROOMS COOKED IN A GARLIC AND CHIVE CREAM
cheddar glaze, toasted ciabatta

PANKO CRUMBED KING PRAWNS
rocket leaves, sweet chilli mayo

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

6OZ SIRLOIN STEAK
grill garni, peppercorn sauce

CAJUN CHICKEN PENNE
spicy cajun cream, garlic ciabatta bread

POACHED FILLET OF HADDOCK
black pudding mash, cheese and leek sauce

CHICKEN FILLED WITH HAGGIS
whisky cream sauce

BROCCOLI, BRIE AND RED ONION MARMALADE TART
leek cream sauce

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

CHEF'S CHEESECAKE OF THE DAY
whipped cream

JAM SPONGE COUPE
vanilla ice cream, whipped cream, strawberry coulis

**MILK CHOCOLATE AND HAZELNUT
FILLED CHOUX PASTRY BUNS**
toffee sauce

LEMON MOUSSE
cinnamon shortbread, berry compote

DUO OF CHEDDAR AND BRIE
biscuits, grapes, plum chutney

Served
from
5pm



CHRISTMAS *Day*

ADULT £65.00

TRIO OF SEASONAL MELON AND FRESH FRUIT PLATTER
pineapple sorbet, mango caramel

GATEAU OF HAGGIS, NEEPS AND TATTIES
parma ham crisp, toasted oatmeal, drambuie cream sauce

CHICKEN AND ASPARAGUS TERRINE
parma ham, pineapple and mango salsa, arran oatcakes

BETROOT CURED SMOKED SALMON
horseradish cream, rocket and cherry tomato

TOMATO AND ROAST RED PEPPER SOUP

TRADITIONAL CULLEN SKINK

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

BRAISED MEDALIONS OF BEEF FILLET
oatmeal crumbed black pudding cake, highland cream sauce

PAUPIETTES OF SOLE FILLED WITH SALMON MOUSSE
champagne and dill essence

ROAST GIGOT LAMB STUFFED WITH APRICOT AND HERB
redcurrant and mint jus

SMOKED CHEESE, SPINACH AND CHESTNUT TART
brandy and wild mushroom cream

FERRERO ROCHE CHEESECAKE
chilled anglaise, almond praline

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

RHUBARB AND GINGER PAVLOVA
raspberry and mandarin coulis

TRIO OF CHEESES
cheddar, brie, stilton, whisky marmalade, oatcakes, grapes

**TEA, COFFEE
AND MINCE PIES**

Christmas Day Lunch
Served from **1-4.30pm**

ACCOMMODATION

From **£229** based on 2 sharing

Includes Christmas Lunch,
Christmas Evening Buffet and Breakfast



BOXING *Day*

2 COURSE £22.50 OR 3 COURSE £26.50

CHEF'S SOUP OF THE DAY
crusty bread roll

CHICKEN AND ASPARAGUS FRITTERS
red pepper vinaigrette

SMOKED HADDOCK, LEEK AND POTATO TART
red pepper glaze

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

MELON AND SOFT FRUIT PLATTER
blueberry yoghurt ice and spiced syrup

CREAMY GARLIC MUSHROOMS
puff pastry croustade

SLOW BRAISED RUMP OF BEEF
peppercorn sauce

CHARGRILLED BREAST OF CHICKEN
timbale of haggis, neeps and tatties, whisky café au lait

TURKEY, PANCETTA AND LEEK PIE
creamed potatoes, market vegetables

FRESHLY CRUMBED FILLETS OF SOLE
crushed peas, fries, tartar sauce

ROAST GIGOT LAMB
apricot and mint gravy

ASPARAGUS, PEA AND SUNBLUSH TOMATO RISOTTO
parmesan shavings

CHEF'S CHEESECAKE OF THE DAY
chantilly cream

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

RHUBARB AND GINGER CRUMBLE
cinnamon ice cream

LEMON MOUSSE
cinnamon shortbread, berry compote

STRAWBERRY JAM SPONGE
warm vanilla custard

DUO OF CHEDDAR AND BRIE
oatcakes, grapes, chutney

Served
from
12.30-6pm



**KIDS
(AGE 2-7)**

**2 COURSE £6.95
3 COURSE £9.95**

**JUNIOR
(AGE 8-14)**

**2 COURSE £16.95
3 COURSE £19.95**

**KIDS
(AGE 2-7)**

£15

**JUNIORS
(AGE 8-14)**

£30



NEW YEARS *Eve*

2 COURSE £25.95 OR 3 COURSE £29.95

TRADITIONAL LENTIL SOUP
crusty bread roll

TOWER OF HAGGIS AND BLACK PUDDING
crispy leeks, peppercorn sauce

DUO OF SEASONAL MELON
soft fruits, pineapple sorbet

MUSHROOM AND LEEK CREPE
swiss cheese

PANKO CRUMBED KING PRAWNS
rocket salad, sweet chilli sauce

SRIRACHA SPICED CHICKEN STRIPS
mango and curry mayo

SLOW BRAISED RUMP OF BEEF
ramsay's haggis, whisky sauce

STRIPS OF BEEF FILLET STROGANOFF
paprika mushroom, shallots, french mustard, brandy cream, steamed rice

PAN SEARED BACON STEAK
apple and cider cream sauce

CHARGILLED BREAST OF CHICKEN
black pudding, peppercorn sauce

GRILLED FILLET OF COD
pea mash, warm tartar cream

ASPRAGUS, PEA AND SUNBLUSHED TOMATO RISOTTO
parmesan crisp

WINTER BERRY PARFAIT
white chocolate shards, raspberry gel

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

LEMON MERINGUE PIE
pineapple sorbet

CRANACHAN CHEESECAKE
chantilly cream, raspberry coulis

STEAMED CHOCOLATE PUDDING
vanilla ice cream

DUO OF CHEDDAR AND BRIE
oatcakes, grapes and chutney

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 *Ball*

£65.00 · 5 COURSE DINNER

GLASS OF BUBBLY & CANAPES ON ARRIVAL

SAVOURY SMOKED CHICKEN CHEESECAKE
apple and red onion chutney, rocket and cherry tomato salad

CREAM OF ASPARAGUS AND WHITE WINE SOUP

BRAISED RUMP OF SCOTCH BEEF
haggis and potato filo basket, highland cream sauce

OVEN ROASTED SALMON WRAPPED IN PARMA HAM
spinach and tiger prawn veloute

GRAND DESSERT
*lemon meringue pie, cranachan cheesecake,
milk chocolate and hazelnut profiterole*

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

TEA OR COFFEE, HOMEMADE CINNAMON SHORTBREAD

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



DANCE IN THE NEW YEAR, TO MUSIC FROM FORTEBEAT!
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*

2 COURSE £25.95 OR 3 COURSE £29.95

TOMATO AND LENTIL SOUP
crusty bread roll

CHICKEN LIVER PATE
red onion marmalade, toasted brioche

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

HAGGIS AND POTATO FILO BASKET
peppercorn cream

CREAM OF GARLIC MUSHROOMS
puff pastry croustade

HIGHLAND GAME TERRINE
tomato relish, oatcakes

PRIME ROAST SIRLOIN OF BEEF
yorkshire pudding, red wine jus

HONEY ROAST GAMMON
wholegrain mustard cream

TRADITIONAL STEAK PIE
puff pastry

OVEN ROASTED SALMON
herb crust, garlic and spring onion cream

BREAST OF CHICKEN FILLED WITH HAGGIS
peppercorn sauce

PENNE ALFREDO
spinach and garlic cream, parmesan crisp

CRANACHAN CHEESECAKE
chantilly cream, raspberry coulis

APPLE AND SALTANA CRUMBLE
sauce anglaise

TOFFEE MERINGUE
honeycomb ice cream

LEMON AND LIME POSSET
raspberry pavlova ice cream

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

DUO OF CHEDDAR AND BRIE
oatcakes, grapes and chutney



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
1-6pm

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

ASSIETTE OF GALIA MELON, WATER MELON
cream cheese, parma ham, basil oil

CHICKEN AND RAMSEY'S BLACK PUDDING TERRINE
red onion and apple chutney

CHICKEN LIVER PATE
red onion marmalade, toasted brioche

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

BRAISED RUMP OF SCOTCH BEEF
haggis, peppercorn sauce

POACHED FILLET OF HADDOCK
cheese and leek sauce

SHREDDED VEGETABLE EN CROUTE
smoked cheddar, roast garlic and tomato sauce

STICKY TOFFEE PUDDING
vanilla ice cream, butterscotch sauce

RASPBERRY RIPPLE CHEESECAKE
whipped cream, winter berry coulis

NUTELLA FILLED PROFITEROLES
white chocolate sauce

STRAWBERRY AND CREAM PAVLOVA
cherry yoghurt ice

TEA, COFFEE WITH MINTS

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.**

LUNCH 2 COURSE £17.95
LUNCH 3 COURSE £21.95

Served from 12-5pm

DINNER 2 COURSE £19.95
DINNER 3 COURSE £23.95

Served from 5-9pm

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

**MICHAEL BUBLE TRIBUTE &
LIVE MUSIC FROM FORTEBEAT!**

Doors open 1.30pm · Carriages at 8pm



+18

GAMES
AND RAFFLE
DRAW

£35

LIVE ACTS

DANCING



ACCOMMODATION

From £150 based on two sharing
(includes tickets and breakfast)

FESTIVE FAMILY CHRISTMAS *Party*

SUNDAY 15TH DECEMBER · 2 COURSES

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

ADULT MAIN MEALS

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

BRAISED RUMP OF SCOTCH BEEF
haggis, peppercorn sauce

KIDS MAIN MEALS

PORK SAUSAGES

MACARONI CHEESE

CHICKEN NUGGETS

CHOCOLATE BROWNIE
vanilla ice cream

DUO OF STRAWBERRY & VANILLA ICE CREAM



CHILD
ENTERTAINER

£16.50
PER PERSON

GAMES

MINI
DISCO

FACE
PAINTING

GIFT FROM
ELVES

Doors open
12.30pm
Carriages at
5.30pm

Suitable for children under 14 years old.



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 **STEVE**
FROM FORTEBEAT!

Doors open
1pm
Carriages at
5pm

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 party night 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.



RADSTONE
HOTEL

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