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THIS CHRISTMAS, DISCOVER THE MAGIC AND WONDER OF THE RADSTONE HOTEL

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

We invite you to come and experience our magical venue at its very best, with a whole host of festive activities planned just for you.

Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

Perhaps, you're looking for a more relaxing break or Hogmanay celebration within cosy, luxurious accommodation - however you choose to experience the festive season, all you have to do is sit back, relax and let The Radstone take care of the rest.

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STAY WITH US THIS CHRISTMAS RESIDENTIAL PACKAGES

A warm welcome awaits complete with twinkling lights, Christmas trees and festive decorations.

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

£289 Based on 2 People Sharing

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December Accommodation Breakfast both mornings Christmas Day Lunch Christmas Day Evening Buffet Boxing Day Lunch

£289 Based on 2 People Sharing

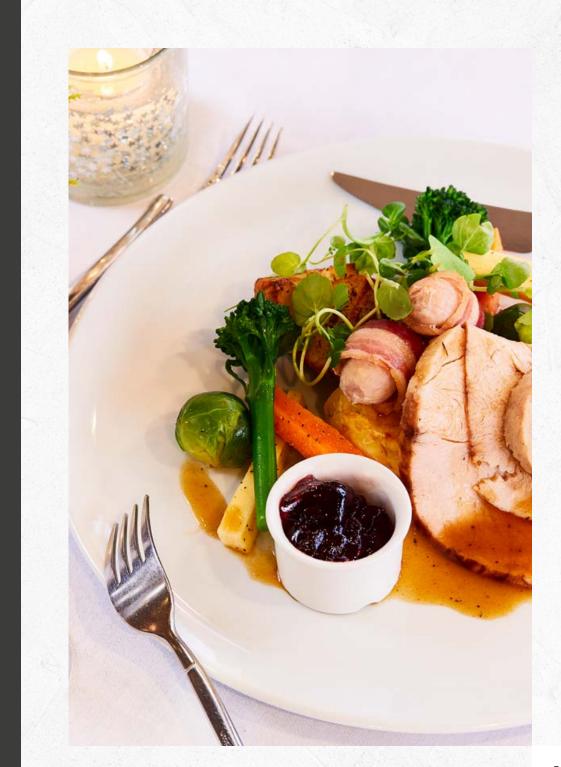
3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Accommodation Breakfast both mornings Christmas Eve Dinner Christmas Day Lunch Christmas Day Evening Buffet Boxing Day Lunch

£389 Based on 2 People Sharing

BOOK NOW BOOK NOW BOOK NOW



PLANNING SOMETHING MORE PRIVATE?

PRIVATE DINING

Tis the season to indulge and enjoy with family or friends, in your own private space. Choose from a range of dining areas to suit your needs.

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

2 COURSE £19.95 · 3 COURSE £24.95

STARTERS

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Winter Vegetable Soup

Roasted Red Pepper & Sunblushed Tomato Terrine piri piri dressing, crisp leaves

Prawn & Smoked Salmon Tian marie rose sauce, pickled cucumber, dill

Duo of Melon champagne sorbet, passionfruit gel

DESSERTS

Traditional Roast Turkey cranberry stuffing, pig in blanket, rich gravy

Braised Ribeye Steak black pudding, crushed green peppercorn sauce

MAINS

Fillet of Salmon lemon and caper butter

Mediterrianan Vegetable Stuffed Pepper roasted garlic and tomato sauce

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Strawberry & Lime Cheesecake whipped cream

Milk Chocolate Torte chantilly cream

Duo of Cheddar & Brie biscuits, grapes, chutney

TO FINISH Tea or 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.



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 · 12-5pm

SANDWICH SELECTION

Turkery & Cranberry Relish

Smoked Applewood Cheese with Red Pepper Salsa

Egg Mayonnaise with Chives

Pesto and Parmesan Chicken

SAVOURY

Roast Beef and Horseradish in a Mini Yorkshire Pudding

SWEET DELIGHTS

Mulled Wine & Black Cherry Trifle

Iced Gingerbread Men

Mini Mince Pie

Clootie Dumpling Bites

Cinnamon Shortbread

Mini Fruit and Plain Scones with Jam & Cream

POT OF TEA OR COFFEE





BOOK NOW

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THE THROUGHOUT DECEMBER FESTIVE FAYRE

Enjoy all your festive favourites prepared especially by our head chef, bringing everyone together and making this wonderful time of year extra special – served within our stunning Opal Restaurant.

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

2 COURSE £16.95 · 3 COURSE £21.50

MONDAY - SATURDAY 12-5PM & SUNDAY 12-9PM

STARTERS

Chefs Soup of The Day crusty roll

Roasted Red Pepper & Sunblushed Tomato Terrine piri piri dressing, crisp leaves

Prawn & Smoked Salmon Tian marie rose sauce, pickled cucumber, dill

Duo of Melon champagne sorbet, passionfruit gel

Breaded Brie Wedges cranberry sauce

Haggis Fritters peppercorn cream

MAIN

DES

Traditional Roast Turkey cranberry stuffing, pig in blanket, rich gravy

Braised Ribeye Steak black pudding, crushed green peppercorn sauce £3 SUPPLEMENT

Breast of Chicken filled with Chorizo Mousse

Fillet Of Seabass lemon and caper butter

Brocolli & Brie Tart chestnut crumb

Honey Glazed Gammon spiced peach jus

DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Chef's Cheesecake of The Day whipped cream

Milk Chocolate Torte chantilly cream

Eves Pudding warm custard

Lemon Meringue Pie raspberry ripple ice cream

REWARDS

Duo Of Cheddar & Brie biscuits, grapes, chutney £1.50 SUPPLEMENT

BOOK A TABLE

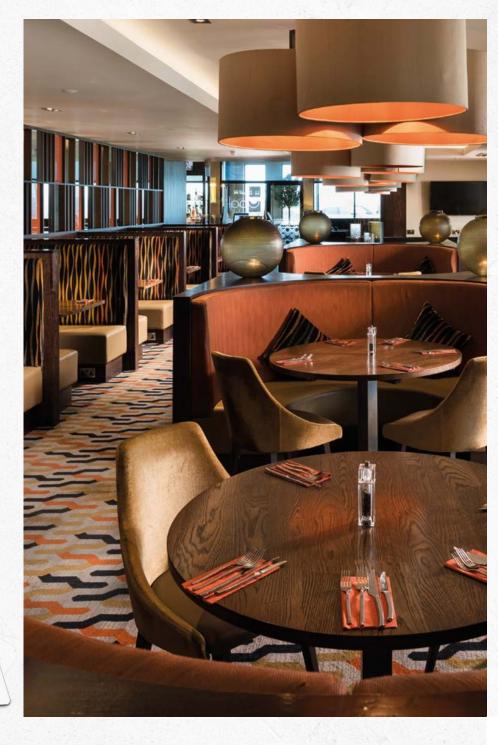
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TWAS THE NIGHT BEFORE CHRISTMAS CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve

SERVED 12.00PM - 9PM

2 COURSE £22.50 · 3 COURSE £26.50 KIDS (2-10) 2 COURSE £8.50 3 COURSE £10.50

Chef's Soup of Day crusty roll

Chicken Liver Pate red onion marmalade.

Mushroom Croustade

Panko Crumbed King Prawns rocket salad, sweet chilli sauce

Salt & Pepper Crispy Chicken sliced red chillies, spring onions,

Haggis & Black Pudding Tower crispy leeks, peppercorn sauce

Traditional Roast Turkey cranberry stuffing, pig in blanket, rich butterscotch sauce, vanilla ice cream

Braised Ribeye Steak black pudding, crushed green

Breast of Chicken with Brie & Cranberry garlic and spring onion cream

Battered Haddock fries, mushy pies, tartar sauce

Mediterrianan Vegetable Stuffed Pepper roasted garlic and tomato sauce

Honey Glazed Gammon spiced peach jus

Sticky Toffee Pudding

Chefs Cheesecake of The Day

Milk Chocolate Torte chantilly cream

Eves Pudding warm custard

Lemon Meringue Pie raspberry ripple ice cream

Duo of Cheddar & Brie biscuits, grapes, chutney

WITH ALL THE TRIMMINGS CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings at Radstone and enjoy another unforgettable Christmas

SERVED 12.30PM - 6PM

ADULTS £67.50 · JUNIOR (8-14) £30 · KIDS (2-7) £15

Roasted Red Pepper & Sunblushed Tomato Terrine piri piri dressing, tomato and rocket salad

Duo of Galia & Watermelon

Prawn & Smoked Salmon Tian marie rose sauce, rye bread

Assiette Of Parma Ham & Salami cream cheese, sun blushed tomato bread basil oil

Chunky Lentil & Carrot Soup

Tomato & Roast Red Pepper Soup

Traditional Roast Turkey cranberry stuffing, pigs in blankets,

Braised Shin of Beef

Pan Fried Sea Bass saffron butter

Wild Mushroom, Courgette & Spinach Wellington roast chestnuts, red pepper pesto

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Traditional Cranachan lemon shortbread

Chocolate & Orange Cheesecake

Duo of Cheddar & Brie

Tea or Coffee with Mince Pies

BOOK A TABLE

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OVERNIGHT BREAKS CHRISTMAS PACKAGES

FESTIVE BREAK INCLUDING:

· Christmas Day Lunch · Christmas Day Evening Buffet · Breakfast on Boxing Day

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CHEERY & BRIGHT BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Radstone. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal.

SERVED 12.30PM - 6PM

2 COURSE £24.50 · 3 COURSE £28.50 KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

Chef's Soup of the Day crusty bread roll

Tower of Haggis & Black Pudding cracked black peppercorn sauce

Duo of Watermelon & Galia Melon pineapple sorbet, pineapple gel

Panko Breaded Brie Wedges cranberry sauce, dressed rocket

Ham Hock and Parsley Terrine red chilli and pineapple chutney, toasted ciabatta

Prawn Tian cherry tomato, rye bread

Turkey, Leek and Pancetta Pie creamed mash, seasonal vegetables, Vanilla ice cream, butterscotch sauce puff pastry

Braised Ribeye of Beef black pudding croquette, creamed mash, market vegetables, whisky cream

Pan Fried Sea Bass wilted garlic greens, dauphinoise potato, saffron cream

Honey Glazed Gammon natural jus, market vegetables, chipped potatoes

Pan Fried Duck Breast red currant jus, dauphinoise potato, crisp greens

Wild Mushroom & Spinach Risotto truffle oil, parmesan crisp

Sticky Toffee Pudding

Chefs Cheesecake of the Day vanilla whipped cream, fruit garnish

Strawberry and Lime Pavlova chantilly cream. berry coulis

Lemon Meringue Pie raspberry ripple ice cream

Luxury Chocolate Fudge Cake white chocolate shavings, fudge pieces, vanilla ice cream

Duo of Cheddar & Brie

SAY GOODBYE TO 2020 HOGMANAY

What better way to see the year out, than a perfectly prepared pre-bells Hogmanay menu? Relax and enjoy a three-course meal before heading off out for the bells – all set for a cracking 2021!

SERVED FROM 5PM

2 COURSE £26.50 · 3 COURSE £30.50 KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

Traditional Lentil Soup crusty bread roll Tower of Haggis, Neeps & Tatties

whisky cream, crispy leeks Panko Crumbed King Prawns sweet chilli sauce, rocket salad

Salt & Pepper Chicken onions, peppers, garlic aioli

Melon, Pineapple & Mandarin Coupe toasted coconuts, watermelon sorbet

Heirloom Tomato & Mozzarella Crostini fresh basil, olive oil

Chararilled 6oz Sirloin Steak hand cut chips, crispy shallots, rocket

Chicken Balmoral peppercorn sauce, creamed mash potato, turnip puree

Pan Fried Cod pea mash, lemon butter, crisp greens

Wild Mushroom & Spinach Risotto truffle oil, parmesan crisp

Honey Glazed Ham market vegetables, potatoes, apple cider cream

Slow Braised Shin of Beef creamed mash. seasonal vegetables, red wine jus

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Winter Berry Parfait red berry coulis, soft fruits

Salted Caramel Tart white chocolate sorbet

Blood Orange & Chocolate Cheesecake vanilla whipped cream

Spiced Apple & Ginger Crumble warm vanilla custard

Duo of Brie & Cheddar oatcakes, chutney, grapes





START AS YOU MEAN TO GO ON NEW YEARS DAY

The ideal venue for a special and enjoyable New Year's Day Lunch. With an array of crowd-pleasing dishes, we have just the thing to welcome 2021 in style.

SERVED 1PM - 6PM

2 COURSE £27.95 · 3 COURSE £31.95 KIDS (2-10) 2 COURSE £8.50 · 3 COURSE £10.50

STARTERS

Traditional Lentil Soup crusty bread roll

Haggis a& Black Pudding Tower peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Tian marie rose sauce, rye bread

Crispy Chicken Tempura sweet chilli sauce, teriyaki dip

Melon, Pineapple & Mandarin Coupe toasted coconuts, watermelon sorbet

Button Mushroom Gratin creamy garlic sauce, toasted ciabatta bread

Chargrilled 6oz Sirloin Steak hand cut chips, field mushroom, grilled tomato, diane sauce

Breast of Chicken with Haggis peppercorn sauce, creamed mash potato, turnip puree

Classic Fish & Chips battered haddock, mushy peas, hand cut chips, tartar sauce

Wild Mushroom & Spinach Stroganoff paprika, mushrooms, shallots, French mustard brandw coarm staamed rice

Honey Glazed Ham with Peaches red wine jus, market vegetables, potatoes

Traditional Steak Pie slow braised beef shoulder, creamed mash, baby veg, puff pastry

DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

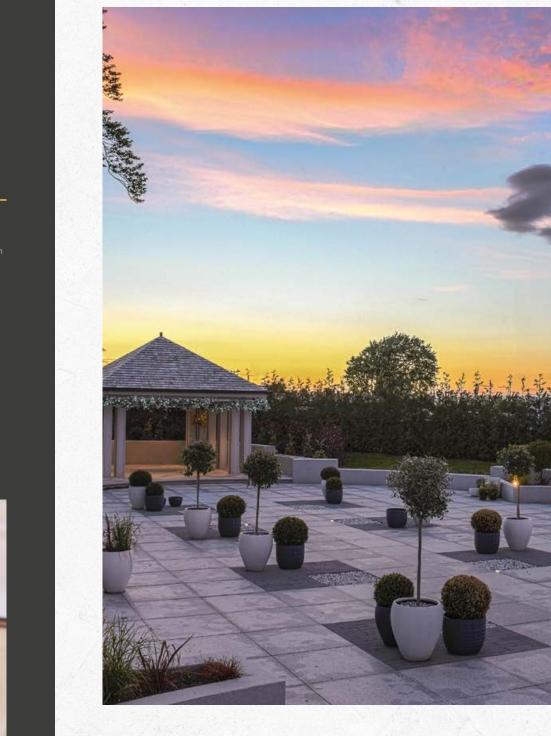
Dark Chocolate Cup Filled with Raspberry Cranachan vanilla whipped cream

Strawberry Cream filled Profiteroles white chocolate sorbet

Tablet Cheesecake vanilla whipped cream

Spiced Apple & Ginger Crumble vanilla custard

Duo of Brie & Cheddar oatcakes, chutney, grapes





SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

THE GIFT OF TIME AND LOVE FULL OF CHRISTMAS CHEER



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!



FESTIVE 2020/2021 - TERMS & CONDITIONS

Our terms and conditions may look a little different this year due to COVID-19.

This year we have included a festive deposit guarantee. This means that should your booking be unable to go ahead due to government restrictions; we will fully refund your deposit and additional payments.

- 1. All deposits and payments for Christmas Day including linked bedroom payments are covered by our festive deposit guarantee.
- 2. Please note that all guests will be required to adhere to government guidance and social distancing regulations applicable on the date they have booked. This may include providing track and trace details for guests within your party.
- 3. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
- 4. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of final balance.
- 5. Final balances for Christmas Day and linked accommodation are due no later than 30th November 2020.
- 6. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
- 7. 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.
- 8. Upon payment of your deposit, you are adhering to our terms and conditions.

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