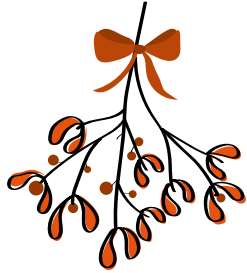




FESTIVE SEASON 22/23



*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.

Celebrate in style with friends, family or work colleagues at one
of our legendary Christmas or Tribute Party nights. 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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CHRISTMAS PARTY NIGHTS

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.

DEJA VU	FRIDAY 2 ND DECEMBER	£49.50
DEJA VU	SATURDAY 3 RD DECEMBER	£49.50
DEJA VU	FRIDAY 9 TH DECEMBER	£49.50
DEJA VU	SATURDAY 10 TH DECEMBER	£49.50
DEJA VU	FRIDAY 16 TH DECEMBER	£49.50
DEJA VU	SATURDAY 17 TH DECEMBER	£49.50
DEJA VU	SUNDAY 18 TH DECEMBER	£35.00
DEJA VU	FRIDAY 23 RD DECEMBER	£35.00

PACKAGE INCLUDES:

Shot on Arrival • 3 Course Meal • Festive Props
Photobooth with Complimentary Prints • Live Music • Devotion Host + DJ

Doors Open at 6.30pm • Food Served for 7pm • Carriages at 1am

BOOK NOW

☎ 01698 791111 ✉ reception@radstonehotel.com
🌐 radstonehotel.com



STARTERS

Lentil & Vegetable Soup

Ham Hock Terrine
mango salsa, crisp leaves,
mini oatcakes

Prawn Marie Rose & Honeydew Melon
crisp salad, cherry tomato,
lemon wedge, smoked paprika

MAINS

Roast Turkey
sage and onion stuffing,
pigs in blankets, rich gravy

Braised Ribeye Steak
black pudding, diane sauce

Roasted Mediterranean Vegetables
basmati rice, roast tomato
and garlic sauce, root
vegetables crisps

DESSERTS

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Lemon Meringue Pie
forest berry compote

Raspberry & White Chocolate Cheesecake
whipped cream

TO FINISH

Tea or Coffee
with mints



STAY THE NIGHT

Don't worry about getting home, you only have to make it to your bedroom!

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a **Full Scottish Breakfast** the next morning.

Room Type	Friday & Sunday	Saturday
SINGLE ROOM	£55	£65
DOUBLE ROOM	£80	£90



FESTIVE AFTERNOON TEA

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.
Available 12-5pm from the 1st of December until the 23rd of December

£17.95 PER PERSON • £27.95 FOR 2

SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon &
Pickled Cucumber

SAVOURY

Chef's Mini Cup of Soup of the Day

Roast Beef & Horseradish
in a Mini Yorkshire Pudding

Mini Croissant with Cream Cheese
& Red Onion Chutney

SWEET DELIGHTS

Forest Fruit Eton Mess

Gingerbread Man

Mince Pie

Chocolate & Caramel Brownie

Carrot Cake

Mini Fruit & Plain Scones
with Jam & Cream

Pot of Tea or Coffee

BOOK NOW

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LADIES DAY

Book your space at our Festive Ladies Day and enjoy ultimate festive fun!

£45.00 PER PERSON

PACKAGE INCLUDES:

3 Course Lunch · Cocktail on Arrival · Disco Feeva Tribute Act, Sax & DJ · Host

Sunday 11th December · 1pm - 8pm



SENIORS TEA DANCE

Be prepared for a day filled with singing, dancing and a delicious 3 course meal. Enjoy live entertainment and join us on the dancefloor as we "boogie" on down to all the classics – don't leave those dancing shoes at home!

£21.95 PER PERSON

PACKAGE INCLUDES:

Glass of Bubbly on Arrival · 3 Course Lunch · Live Entertainment from Craig Orr & Dancing

Monday 12th December · 1pm - 5pm

LADIES DAY MENU

STARTERS

Lentil & Vegetable Soup

Prawn Marie Rose & Honeydew Melon
crisp salad, cherry tomato, lemon wedge, smoked paprika

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Ribeye Steak
black pudding, diane sauce

Roasted Mediterranean Vegetables
basmati rice, roast tomato and garlic sauce, root vegetables crisps

DESSERTS

Raspberry & White Chocolate Cheesecake
whipped cream

TO FINISH

Tea or Coffee
with mints

SENIORS TEA MENU

STARTERS

Lentil & Vegetable Soup

Fantail of Seasonal Melon
winter berry compote, cassis sorbet

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Traditional Steak Pie
puff pastry

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Vanilla Ice Cream
crisp wafer

TO FINISH

Tea & Coffee
with mince pies

STAY THE NIGHT

OVERNIGHT INCLUDES:

- Luxury Overnight Accommodation
- Full Scottish Breakfast the next morning

SINGLE ROOM

£55

DOUBLE ROOM

£80

BOOK NOW

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FESTIVE FAYRE

Enjoy all your festive favourites specially prepared by our Head Chef, bringing everyone together and making this wonderful time of year extra special.

Monday - Saturday 12-5pm & Sunday 12-9pm (Menu will be individually priced outwith these dates & times)
Available from the 1st of December until the 23rd of December.

2 COURSE £18.95 · 3 COURSE £22.95

STARTERS

Chef's Soup of the Day
crusty roll

Ham Hock Terrine
mango salsa, crisp leaves, mini oatkakes

Duo of Melon
fruit sorbet, passionfruit gel

Breaded Brie Wedges
cranberry sauce

Haggis Fritters
peppercorn cream

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Ribeye Steak
black pudding, diane sauce
(£2 supplement)

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

Fillet of Salmon
prawn, lemon and caper butter

Roasted Mediterranean Vegetables
basmati rice, roast tomato and garlic sauce, root vegetables crisps

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Raspberry & White Chocolate Cheesecake
whipped cream

Cranberry & Apple Crumble
warm custard, vanilla ice cream

Lemon Meringue Pie
raspberry ripple ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney



BOOK A TABLE

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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 £21.95 · 3 COURSE £25.95

STARTERS

Lentil & Vegetable Soup

Ham Hock Terrine
mango salsa, crisp leaves, mini oatkakes

Prawn Marie Rose & Honeydew Melon
crisp salad, cherry tomato, lemon wedge, smoked paprika

Breaded Brie Wedges
cranberry sauce

MAINS

Roast Turkey
sage and onion stuffing, pigs in blankets, rich gravy

Braised Ribeye Steak
black pudding, diane sauce
(£2 supplement)

Fillet of Salmon
prawn, lemon and caper butter

Roasted Mediterranean Vegetables
basmati rice, roast tomato and garlic sauce, root vegetables crisps

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Raspberry & White Chocolate Cheesecake
whipped cream

Lemon Meringue Pie
forest berry compote

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.

BOOK A TABLE

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CHRISTMAS RESIDENTIAL 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

Package Includes:

Accommodation
Breakfast Both Mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet

from £335
Based on 2 People Sharing

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December

Package Includes:

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

from £335
Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Package Includes:

Accommodation
Breakfast Both Mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffet
Boxing Day Lunch

from £449
Based on 2 People Sharing



BOOK NOW

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CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve at the Radstone Hotel
Served 12pm - 9pm

2 COURSE £24.50 · 3 COURSE £28.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup Of The Day
crusty roll

Chicken Liver Pate
red onion marmalade,
mixed leaves, garlic bread

Mushroom Croustade
garlic cream sauce

Crispy Chicken or Veg Tempura
teriyaki dip, sweet chilli sauce

Panko Crumbed King Prawns
rocket salad, sweet chilli sauce

Haggis & Black Pudding Tower
crispy leeks, peppercorn sauce

**Duo of Honeydew
& Watermelon**
fruit sorbet, passion fruit gel

**Grilled Brie &
Cranberry Bruschetta**
cracked black pepper,
dressed crisp leaves

MAINS

Traditional Roast Turkey
sage and onion stuffing, pigs in
blankets, rich gravy, creamed and
roast potatoes, baby vegetables

Braised Ribeye Steak
black pudding, peppercorn sauce
creamed and roast potatoes,
baby vegetables

**Breast of Chicken with
Brie & Cranberry**
garlic and spring onion cream,
creamed and roast potatoes, baby
vegetables

Honey Glazed Gammon
spiced peach jus, creamed and
roast potatoes, baby vegetables

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

**Roasted Mediterranean
Vegetables**
basmati rice, roast tomato and
garlic sauce, root vegetables crisps

Strips of Beef Fillet Diane
brandy, mustard and mushroom
sauce, steamed basmati rice, garlic
ciabatta bread

Battered Haddock
fries, garden peas, tartar sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

**Raspberry & White
Chocolate Cheesecake**
whipped cream

Luxury Chocolate Fudge Cake
vanilla ice cream, toffee sauce,
berry compote

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

Lemon Meringue Pie
raspberry ripple ice cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

Trio of Ice Cream
vanilla, chocolate,
raspberry ripple, tablet
choice of sauces: toffee,
chocolate, raspberry

Cranberry & Apple Crumble
warm custard, vanilla ice cream



CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings
at Radstone and enjoy another unforgettable Christmas Served 1pm - 4.30pm

ADULT £72.50

KIDS (2-7) £15.00 · JUNIORS (8-14) £30.00

STARTERS

Ham Hock Terrine
mango salsa, crisp leaves, mini
oatcakes

Duo of Galia & Watermelon
passionfruit syrup, coconut shards

Prawn & Smoked Salmon Parcel
marie rose sauce, ciabatta bread

**Creamy Garlic
Button Mushrooms**
puff pastry croustade,
spring onions

SOUP

Lentil & Bacon Soup

**Cream of Parsnip
& Apple Soup**

MAINS

Roast Turkey
sage and onion stuffing,
pigs in blankets, rich gravy

Braised Ribeye of Beef
peppercorn sauce,
breaded black pudding

Pan Fried Fillet of Salmon
king prawns, saffron butter

**Winter Vegetable &
Howgate Brie Tartlet**
tomato, garlic and basil sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

**Raspberry & White
Chocolate Pavlova**
red fruit compote, whipped cream,
white chocolate shards

**Passionfruit & Mango
Cheesecake**
tropical fruit syrup, chantilly
cream, coconut shavings

Duo of Cheddar & Brie
biscuits, grapes, chutney

TO FINISH

Tea or Coffee
with mince pies



BOOK A TABLE

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BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Radstone Hotel. 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 £9.00 · 3 COURSE £11.00

STARTERS

Lentil & Bacon Soup
crusty bread roll

Ham Hock Terrine
pineapple salsa, mini oatcakes

Smoked Salmon & Prawn Tian
marie rose sauce, mixed leaves,
cherry tomato, ciabatta bread

**Tower of Haggis
& Black Pudding**
peppercorn sauce, crispy leeks

**Duo of Watermelon
& Galia Melon**
pineapple sorbet, pineapple gel

Breaded Brie Wedges
cranberry sauce, dressed rocket

MAINS

Roast Turkey
sage and onion stuffing, pigs in
blankets, rich gravy

Braised Ribeye of Beef
breaded black pudding, creamed
mash, market vegetables,
peppercorn sauce

**Breast of Chicken topped
with Brie & Cranberry**
spring onion and garlic cream,
creamed mash, market vegetables

Honey Glazed Gammon
natural jus, market vegetables,
chipped potatoes

Classic Fish & Chips
battered haddock, garden peas,
fries, chunky tartar sauce

**Roasted Mediterranean
Vegetables**
basmati rice, roast tomato and
garlic sauce, root vegetables crisps

DESSERTS

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

Tropical Fruit Cheesecake
vanilla whipped cream,
fruit garnish

Strawberry & 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
biscuits, grapes, chutney



BOOK A TABLE

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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 2023! **Served from 12pm - 9pm**

2 COURSE £24.50 · 3 COURSE £28.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup of Day
crusty roll

Crispy Chicken or Veg Tempura
teriyaki dip, sweet chilli sauce

Panko Crumbed King Prawns
rocket salad, sweet chilli sauce

Haggis & Black Pudding Tower
crispy leeks, peppercorn sauce

Duo of Honeydew & Watermelon
fruit sorbet, passion fruit gel

Chicken Liver Pate
red onion marmalade, mixed leaves, garlic bread

Creamy Garlic Mushrooms
puff pastry basket

Goats Cheese & Red Onion Chutney Bruschetta
cracked black pepper, dressed crisp leaves

MAINS

Braised Ribeye Steak
black pudding, diane sauce, fries, onion rings

Breast of Chicken with Haggis
peppercorn sauce, creamed and roast potatoes, baby vegetables

Honey Glazed Gammon
spiced peach jus, creamed and roast potatoes, baby vegetables

Seafood Crepe
salmon, haddock, prawns, mature cheddar cream, fries, garlic bread

RAD Steak Burger
6oz burger, bacon, brie, cranberry, fries, toasted bun, coleslaw

Roasted Mediterranean Vegetables
basmati rice, roast tomato and garlic sauce, root vegetables crisps

Cajun Spiced Chicken Breast
coconut curry cream, basmati rice, coconut flakes, prawn crackers

Battered Haddock
fries, garden peas, tartar sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake
vanilla ice cream, toffee sauce, berry compote

Cranachan filled Brandy Basket
raspberry ripple ice cream

Scottish Sundae
crumbed tablet and shortbread, sliced strawberries, ripple icecream, whipped cream, red fruit coulis

Duo of Cheddar & Brie
biscuits, grapes, chutney

Tablet Cheesecake
whipped cream, honeycomb ice cream

Cranberry & Apple Crumble
warm custard, vanilla ice cream

Trio of Ice Cream
vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry



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 2023 in style **Served 1pm - 6pm**

2 COURSE £27.95 · 3 COURSE £31.95

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Traditional Lentil Soup
crusty bread roll

Haggis & Black Pudding Tower
peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Parcel
marie rose sauce, ciabatta bread

Loaded Chicken Goujons
bbq sauce, mature cheddar, bacon

Melon, Pineapple & Mandarin Coupe
toasted coconut, mango sorbet

Button Mushroom Gratin
creamy garlic sauce, toasted ciabatta bread

MAINS

Braised Ribeye Steak
black pudding, diane sauce, fries, onion rings

Classic Fish & Chips
battered haddock, garden peas, fries & tartar sauce

Wild Mushroom & Spinach Stroganoff
paprika, mushrooms, shallots, french mustard, brandy cream, steamed rice

Honey Glazed Gammon
market vegetables, potatoes, apple cider cream

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

Breast of Chicken with Haggis
peppercorn sauce, creamed mash potato, baby vegetables

DESSERTS

Chef's Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Vanilla Cream filled Profiteroles
strawberry sauce, raspberry ripple ice cream

Brandy Snap Basket
raspberry cranachan, ripple ice cream

Spiced Apple & Ginger Crumble
warm vanilla custard

Duo of Brie & Cheddar
oatcakes, chutney, grapes

BOOK A TABLE

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BRING IN THE BELLS



HOGMANAY BALL

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball. Indulge in bubbles, a decadent five-course dinner followed by live entertainment and a piper at midnight – **what a way to start 2023 with a bang!**

Doors Open at 6.30pm • Food Served for 7pm • Carriages at 1.30am

ADULT £75.00

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival • 5 Course Dinner
Live Entertainment from **Deja Vu** + Devotion DJ • Piper at the bells

HOGMANAY BALL MENU

STARTERS

Highland Game Terrine
plum and apple chutney,
highland oats

SOUP

**Spiced Parsnip
& Apple Soup**

MAINS

Medallions of Beef Fillet
panko crumbed haggis,
whisky cream

**Oven Baked Fillet of
Salmon with King Prawns**
saffron and chive cream sauce

DESSERTS

Grand Dessert
scottish tablet cheesecake,
chocolate & orange tart, strawberry
and white chocolate choux bun

CHEESEBOARD

**Howgate Brie & Smoked
Applewood Cheddar**
oatcakes, apple and plum chutney

TO FINISH

Tea or Coffee
with tablet & shortbread

18+



BOOK NOW

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OVERNIGHT BREAKS HOGMANAY PACKAGE

FESTIVE BREAK INCLUDING:
• Hogmanay Black Tie Ticket
• Luxury Overnight Accommodation
• Breakfast on New Years Day

FROM
£279
based on 2 sharing

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & 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!

RADHOTELGROUP.COM

FESTIVE 2022/2023 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night 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 are due no later than 15th October 2022.
5. Final balances for Christmas Day and linked accommodation are due no later than 15th November 2022.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
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. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. Upon payment of your deposit, you are adhering to our terms and conditions.



RADSTONE
HOTEL

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