

## 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.

#### PACKAGE INCLUDES:

Shot on Arrival · 3 Course Meal · Festive Props

Photobooth with Complimentary Prints · Live Music · Devotion Host + DJ

DEJA VU	FRIDAY 1 <sup>ST</sup> DECEMBER	£49.50
DEJA VU	SATURDAY 2 <sup>ND</sup> DECEMBER	£55.00
DEJA VU	FRIDAY 8 <sup>TH</sup> DECEMBER	£55.00
DEJA VU	SATURDAY 9 <sup>TH</sup> DECEMBER	£55.00
DEJA VU	FRIDAY 15TH DECEMBER	£55.00
DEJA VU	SATURDAY 16 <sup>TH</sup> DECEMBER	£55.00
DEJA VU	FRIDAY 22ND DECEMBER	£45.00
DEJA VU	SATURDAY 23RD DECEMBER	£45.00

Doors Open at  $6.30 pm \cdot Food \, Served \, from \, 7pm \cdot Carriages$  at 1am

#### 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.

SINGLE ROOM FROM

DOUBLE ROOM FROM

TRIPLE ROOM FROM

£/5

£100

£125

## PARTY NIGHT MENU

Enjoy a 3 course meal before dancing the night away to live entertainment



#### STADTEDS

Lentil & Vegetable Soup

Chicken Liver Pate red onion chutney, crisp leaves mini oatcakes

Honeydew Melon & Fresh Fruit Platter winter berry compote

#### MAINS

Roast Turkey sage and onion stuffing, pigs in blanket, rich grav

Braised Ribeye Steak haggis, peppercorn sauce

Shredded Vegetable En Croute smoked cheddar, roast garlic and tomato sauce

#### DESSERTS

Sticky Toffee Pudding
outterscotch sauce, vanilla ice cream

Nutella Filled Profiteroles white chocolate sauce

Raspberry Ripple Cheesecake whipped cream, winter berry coulis

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#### TO FINISH

Tea or Coffee with mints

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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 served within our stunning Opal Restaurant

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

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

2 COURSE £20.95

3 COURSE £25.95

Friday-Saturday 12-5pm

2 COURSE £22.95

3 COURSE £27.95

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

#### **STARTERS**

Chefs Soup Of The Day crusty roll

Chicken Liver Pate red onion chutney, crisp leaves, mini oatcakes

Honeydew Melon & Fresh Fruit Platter winter berry compote

Breaded Brie Wedges cranberry sauce

Black Pudding Fritters peppercorn cream

#### **MAINS**

Roast Turkey sage and onion stuffing, pigs in blanket,

rich gravy, roast and creamed potatoes, seasonal vegetables

#### **Braised Ribeye Steak**

haggis, peppercorn sauce, roast and creamed potatoes, seasonal vegetables
(£2 SUPPLEMENT ON 2/3 COURSE PRICE)

Breast of Chicken Topped with Brie & Cranberry spring onion and garlic cream, sauteed potatoes, steamed greens

Fillet of Salmon saffron butter, creamed potatoes, market vegetables

Shredded Vegetable En Croute smoked cheddar, roast garlic and tomato sauce, sauteed potatoes, steamed greens

#### **DESSERTS**

**Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream

Nutella Filled Profiteroles white chocolate sauce

Raspberry Ripple Cheesecake whipped cream, winter berry coulis

**Apple Crumble** warm custard, vanilla ice cream

Lemon Meringue Pie raspberry ripple ice cream



## FESTIVE AFTERNOON TEA

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.

Available 12-5pm from
1st December until 23rd December

£20.95 PER PERSON

£32.95 FOR 2

#### SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chive

Smoked Salmon and Herb Cream Cheese

#### SAVOURY

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Rol

Cream Cheese & Red Onion Chutney Croissan

#### **SWEET DELIGHTS**

Forest Fruit Eton Mess

lced Gingerbread Men

Mini Mince Pi

Chocolate & Caramel Brownie

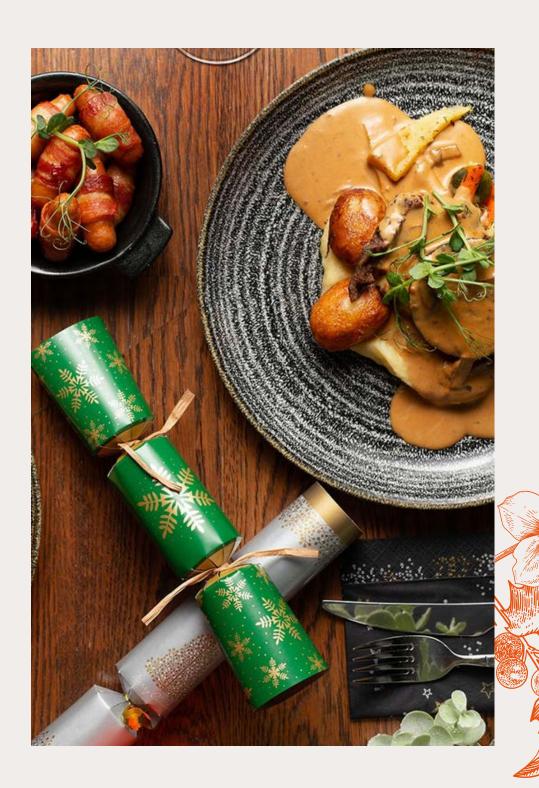
Mini Fruit and Plain Scones with Jam & Cream

Pot of Tea or Coffee

OOK NOW

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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 private dining areas to suit all your needs...

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

Private Event Room Hire Free of Charge with Minimum 16 Paying Adults.

2 COURSE £25.95

3 COURSE £30.95

For over 51 guests choose 2 Starters, 2 Main Courses and 2 Desserts from menu.

#### **STARTERS**

Lentil & Vegetable Soup

Chicken Liver Pate red onion chutney, crisp leaves, mini oatcakes

Honeydew Melon & Fresh Fruit Platter winter berry compote

Haggis, Neeps & Tatties peppercorn sauce

#### MAINS

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

Braised Ribeye Steak haggis, peppercorn sauce

Fillet of Salmon saffron butter

Shredded Vegetable En Croute smoked cheddar, roast garlic and tomato sauce

#### **DESSERTS**

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Nutella Filled Profiteroles white chocolate sauce

Raspberry Ripple Cheesecake whipped cream, winter berry coulis

**Lemon Meringue Pie** raspberry ripple ice cream

#### TO FINISH

Tea or Coffee with mints

#### SUNDAY 10TH DECEMBER

# FESTIVE LADIES DAY

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live entertainment by **Ultimate Dancing Queens!** 

#### PACKAGE INCLUDES:

- · Glass of Bubbly on arrival
- · 3 Course Lunch
- · Live Tribute Entertainment
- · DJ & Host · Photobooth
- · Party Sax Player

#### £45.00 PER PERSON



#### **STARTERS**

#### **Chicken Liver Pate**

red onion chutney, crisp leaves, mini oatcakes

Honeydew Melon & Fresh Fruit Platter winter berry compote

#### **MAINS**

#### **Roast Turkey**

sage and onion stuffing, pigs in blanket, rich gravy

#### **Braised Ribeye Steak**

haggis, peppercorn sauce

#### Shredded Vegetable En Croute

smoked cheddar, roast garlic and tomato sauce

#### **DESSERTS**

Raspberry Ripple Cheesecake

whipped cream, winter berry coulis

#### TO FINISH

#### Tea or Coffee

with mints

STAY THE NIGHT

£75

Doors Open at 1pm  $\cdot$  Food Served from 1.30pm  $\cdot$  Carriages at 8.00pm

#### MONDAY 11TH DECEMBER

## SENIOR 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 dowr to all the classics – don't leave those dancing shoes at home!

#### **PACKAGE INCLUDES:**

- · Glass of Bubbly on arrival
- · 3 Course Mea
- · Live Entertainment by Pat Donnell

#### £23.95 PER PERSON



#### STARTERS

Lentil & Vegetable Soup

Honeydew Melon & Fresh Fruit Platter winter berry compote

#### MAINS

#### **Roast Turkey**

sage and onion stuffing, pigs in blanket, rich grav

**Braised Ribeye Steak** 

haggis, peppercorn sauc

Shredded Vegetable En Croute

smoked cheddar, roast garlic

#### **DESSERTS**

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Vanilla Ice Cream

#### TO FINISH

Tea or Coffee with mints

Doors Open at 1.00pm · Food Served from 1.30pm · Carriages at 5.00pm

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Get ready for an unforgettably fabulous event with RuPaul's Drag Race act Crystal. Indulge in a delightful brunch spread as our queens serve up some jaw-dropping entertainment!

#### PACKAGE INCLUDES:

Glass of Bubbly on Arrival · Live Drag Act by Crystal from RuPaul's Drag Race UK & Friends 3 Course Brunch · Devotion DJ & Host · Photobooth with Complimentary Prints

#### £39.95 PER PERSON

TO START

Continental Selection

croissants, pastries, cured meats, cheeses, preserves, tea and coffee

**MAINS** 

Pick One Option

pancakes

bacon and maple syrup

smoked salmon scrambled egg, cracked black pepper full scottish breakfast

bacon, pork link, tomato, potato scone, black pudding, mushrooms, baked beans, fried egg

TO **FINISH** 

14

chefs selection of sweet delights

Doors Open at 11.30am · Food Served from 11.45am · Carriages at 4.30pm

SATURDAY 23RD DECEMBER

## **CHRISTMAS** LUNCH

Join us for a joyous celebration as we gather together for our annual 3 Course Family Christmas Lunch!

- Gift for Kids from Santas Elves

£27.50 (ADULT & CHILD OVER 2)

£5.00 CHILD UNDER 2



#### STARTERS

#### **ADULT MAINS**

## Roast Turkey

#### KIDS MAINS

Traditional Roast Turkey

**Breaded Chicken Tenders** 

Homemade Macaroni Cheese

Chocolate Brownie

Duo of Vanilla &

#### TO FINISH

Tea or Coffee

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



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### CHRISTMAS EVE

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 Opal Restaurant is the ideal setting to relax this Christmas Eve.

Served 12pm - 9pm

#### **STARTERS**

Chef's Soup of the Day crusty roll

Chicken Liver Pate red onion chutney, crisp leaves, mini oatcakes

Creamy Garlic Mushrooms V toasted croissant, chives

Smoked Salmon & Prawn Parcels chilli and lime mayonnaise

Haggis & Black Pudding Tower crispy leeks, peppercorn sauce

Crispy Chicken or Vegetable Tempura V garlic mayonnaise, sweet chilli dip

#### **MAINS**

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

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

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

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

Spiced Vegetable Pasta V spinach, tomato cream, toasted garlic ciabatta

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

#### DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Raspberry Ripple Cheesecake whipped cream, winter berry coulis

Nutella Filled Profiteroles white chocolate sauce

Lemon Meringue Pie raspberry ripple ice cream

**Duo of Cheddar & Brie** biscuits, grapes, chutney

Apple Crumble warm custard, vanilla ice cream

2 COURSE £26.50 · 3 COURSE £32.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.00

# KIDS (2-10) 2 COUL

## CHRISTMAS DAY DINING

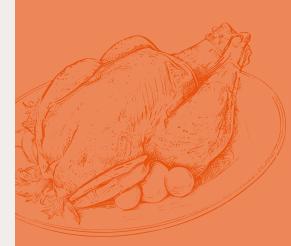
Experience the magic of Christmas
Day at The Radstone and Indulge in
a delicious 4 course meal served with
all the seasonal trimmings.

Served 1pm - 4.30pm

**ADULT £80.00** 

JUNIORS (8-14) £40.00

KIDS (2-7) £20.00



#### **STARTERS**

Chilled Chicken & Ramseys Black Pudding Terrine beetroot chutney, arran oatcake

Assiette of Seasonal Melon cream cheese, parma ham, basil oil

Trio of Seafood

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

Creamy Garlic Button Mushrooms puff pastry croustade, spring onions

#### SOUP

Smoked Haddock, Leek & Potato Chowder

**Traditional Lentil Soup** 

#### MAINS

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

Braised Ribeye of Beef peppercorn sauce, breaded haggis cake

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

Tropical Fruit Pavlova whipped cream, white chocolate shards

Ferrer Roche Cheesecake chilled almond analgise

Duo of Cheddar & Brie biscuits, grapes, chutney

#### TO FINISH

**Tea or Coffee** with mince pies

## **BOXING DAY**

When leftovers just won't cut it...do Christmas Day all over again at The Radstone Hotel.

After the excitment of the big day, continue your festive celebrations with a splendid

3 course meal in the warm and welcoming Opal Restaurant.

Served 12.30pm - 6pm

#### **STARTERS**

Chef's Soup of the Day crusty bread roll

Breaded Brie Wedges cranberry sauce

Black Pudding Fritters peppercorn cream

Prawn & Crayfish Cocktail marie rose sauce, iceberg and buttered brown bread

Melon & Soft Fruit Platter blueberry yoghurt ice and spiced syrup

Creamy Garlic Mushrooms puff pastry croustade

#### **MAINS**

Roast Turkey sage and onion stuffing, pigs in blanket, rich gravy, roast and creamed potatoes, seasonal vegetables

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

Breast of Chicken Topped with Sunblushed Tomatoes & Smoked Cheese spring onion and garlic cream, sauteed potatoes, steamed greens

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

Pork Fillet & Black Pudding Wrapped In Parma Ham plum and apple chutney, red wine jus, roasted new potato, creamed potatoes, chunky roasted vegetables

#### **DESSERTS**

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Lemon Meringue Pie raspberry ripple ice cream

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

Tropical Fruit Cheesecake vanilla whipped cream, fruit garnish

Strawberry & Lime Pavlova chantilly cream, berry coulis

**Duo of Cheddar & Brie** biscuits, grapes, chutney





## CHRISTMAS ACCOMMODATION PACKAGES

As a special treat for you and your loved ones, why not plan a luxurious 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

£370

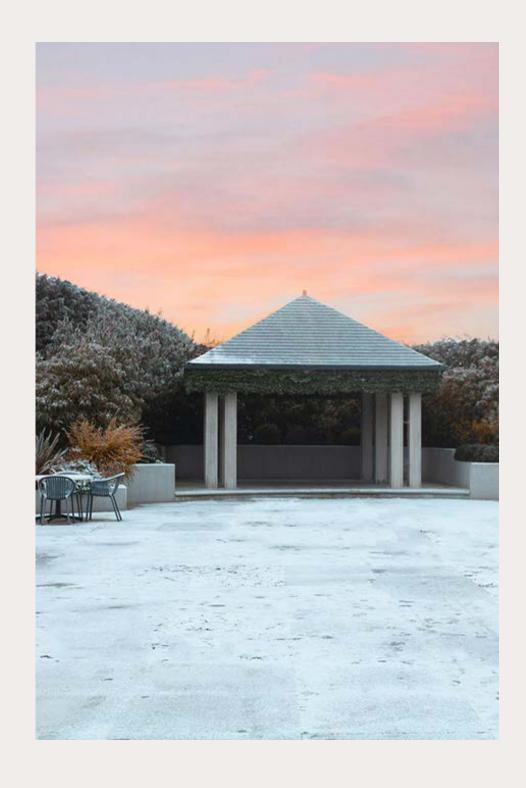
#### 2 NIGHT BREAK

£370

#### 3 NIGHT BREAK

£489

All packages based on 2 People Sharing



## NEW YEARS EVE

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 2024.

Served 12pm - 9pm

#### **STARTERS**

Chef's Soup of Day crusty roll

Crispy Chicken or Veg Tempura sweet chilli sauce, teriyaki dip

Haggis & Black Pudding Tower peppercorn sauce, crispy leeks

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

Mushroom & Leek Crepe swiss cheese

Grilled Goats Cheese herb pesto dressing, garlic crouton

#### **MAINS**

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

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

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

Aspragus, Pea &
Sunblushed Tomato Risotto
parmesan crisp

Strips of Beef Fillet Stroganoff paprika mushroom, shallots, french mustard, brandy cream, steamed rice

**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, fudge pieces

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

> Cranachan Cheesecake chantilly cream, raspberry coulis

Lemon Meringue Pie pineapple sorbet

Duo of Cheddar & Brie biscuits, grapes, chutney

#### **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 mature cheddar, bacon, garlic mayonnaise

**Duo of Seasonal Melon V** soft fruits, pineapple sorbet

Creamy Garlic Mushrooms V spring onions, mature cheddar, toasted garlic ciabatta bread

#### **MAINS**

NEW YEARS DAY

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

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

Seafood Pie smoked salmon, haddock and prawns, white wine and chive cream, mature cheddar mash, garlic ciabatta

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

> Spiced Chicken & Chorizo Pasta spinach, tomato cream, toasted garlic ciabatta

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

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

#### DESSERTS

Chef Cheesecake of the Day vanilla whipped cream

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Salted Caramel & Toffee Pavlova crunchy meringue topped with tablet ice cream, caramel sauce, toffee fudge crumb

Apple & Raspberry Crumble warm vanilla custard

Vanilla Cream Filled Profiteroles strawberry sauce, raspberry ripple ice cream

Duo of Brie & Cheddar oatcakes, chutney, grapes

2 COURSE £26.50 · 3 COURSE £32.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

2 COURSE £29.95 · 3 COURSE £35.95

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

## HOGMANAY BLACK TIE BALL

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball.

Indulge in bubbles, canapes and a decadent 5 Course Dinner followed by live entertainment and a piper at midnight — what a way to start 2024 with a bang!

#### PACKAGE INCLUDES:

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



#### **STARTER**

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

#### SOUP

Cream of Asparagus White Wine Soup

#### **MAINS**

Medallions of Beef Fillet haggis, peppercorn sauce

Oven Roasted Salmon wrapped in Parma Ham spinach and tiger prawn veloute

#### **DESSERTS**

#### **Grand Dessert**

lemon meringue pie, cranachan cheesecake, milk chocolate and hazelnut profiterole

#### CHEESE

#### **Grand Dessert**

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

#### TO FINISH

#### Tea or Coffee

with Tablet and Shortbread



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



OVERNIGHT BREAKS

#### HOGMANAY ACCOMMODATION PACKAGES

#### 1 NIGHT BREAK

ARRIVING ON HOGMANAY

31st DECEMBER - 1st JANUARY

- · Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- · Breakfast on New Years Dav

£320

#### 2 NIGHT BREAK

ARRIVING ON HOGMANAY 31<sup>st</sup> December - 2<sup>nd</sup> January

- · Hogmanay Black Tie Ticke
- Luxury Overnight Accommodation
- · Breakfast on Both Mornings
- New Years Day Dinne

**EDO14** 

£450

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

# \*\*EDVE FULL OF CHRISTMAS CHEER



With the choice of 8 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 2023/24 - 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 2023.
- 5. Final balances for Christmas Day and Hogmanay Events and linked accommodation are due no later than 15th November 2023.
- 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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