



RADSTONE
HOTEL

'TIS THE SEASON

2023/24

*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 ST DECEMBER	£49.50
DEJA VU	SATURDAY 2 ND DECEMBER	£55.00
DEJA VU	FRIDAY 8 TH DECEMBER	£55.00
DEJA VU	SATURDAY 9 TH DECEMBER	£55.00
DEJA VU	FRIDAY 15 TH DECEMBER	£55.00
DEJA VU	SATURDAY 16 TH DECEMBER	£55.00
DEJA VU	FRIDAY 22 ND DECEMBER	£45.00
DEJA VU	SATURDAY 23 RD DECEMBER	£45.00

Doors Open at 6.30pm · Food Served from 7pm · 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

£75

DOUBLE ROOM FROM

£100

TRIPLE ROOM FROM

£125

PARTY NIGHT MENU

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

STARTERS

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,
pig in blanket, rich gravy

Braised Ribeye Steak
haggis, peppercorn sauce

Shredded Vegetable En Crouete
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

TO FINISH

Tea or Coffee
with mints



BOOK NOW ☎ 01698 791111 ✉ eventsales@radhotelgroup.com 🌐 radstonehotel.com



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

Chef's 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 blankets, 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 Chives
Coronation Chicken

SAVOURY

Chef's Mini Cup of Soup of the Day
Salmon and Herb Cheese Wrap
Mini Pork, Apple & Black Pudding Pie

SWEET DELIGHTS

Forest Fruit Trifle
Iced Gingerbread
Mini Mince Pie
Stollen Bites
Chocolate & Orange Truffle

Mini Fruit and Plain Scones
with Jam, Butter & Cream

Pot of Tea or Coffee



BOOK 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 blankets, 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,
pig 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
SINGLE ROOM FROM
£75

Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8.00pm

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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 down to all the classics – don't leave those dancing shoes at home!

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Entertainment by **Pat Donnelly**

£23.95 PER PERSON



STARTERS

Lentil & Vegetable Soup

Honeydew Melon & Fresh Fruit Platter
winter berry compote

MAINS

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

Braised Ribeye Steak
haggis, peppercorn sauce

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

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Vanilla Ice Cream
crisp wafer

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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SUNDAY 17TH DECEMBER



FESTIVE DRAG BRUNCH

18+



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

chefs selection
of sweet delights

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

SATURDAY 23RD DECEMBER

FESTIVE FAMILY FUN DAY LUNCH

Join us for a joyous celebration as we gather together for our annual 3 Course Family Christmas 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
- Gift for Kids from Santas Elves
- DJ Entertainment

£27.50 (ADULT & CHILD OVER 2)

£5.00 CHILD UNDER 2



STARTERS

Lentil & Vegetable Soup

ADULT MAINS

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

Braised Ribeye Steak
haggis, peppercorn sauce

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

KIDS MAINS

Traditional Roast Turkey
sage and onion stuffing, rich gravy

Breaded Chicken Tenders
served with fries

Homemade Macaroni Cheese
served with fries

DESSERTS

Chocolate Brownie
vanilla ice cream, chocolate sauce

Duo of Vanilla &
Strawberry Ice Cream
crisp wafer

TO FINISH

Tea or Coffee
with mints

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
blankets, 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,
cream 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

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 oatcakes

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 blankets, 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

Ferrero Rocher Cheesecake
chilled almond anglaise

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 excitement 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 blankets, 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

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

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

2 COURSE £26.50 · 3 COURSE £32.50

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



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

ARRIVING ON CHRISTMAS EVE
24TH - 26TH DECEMBER

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

FROM

£370

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

£370

3 NIGHT BREAK

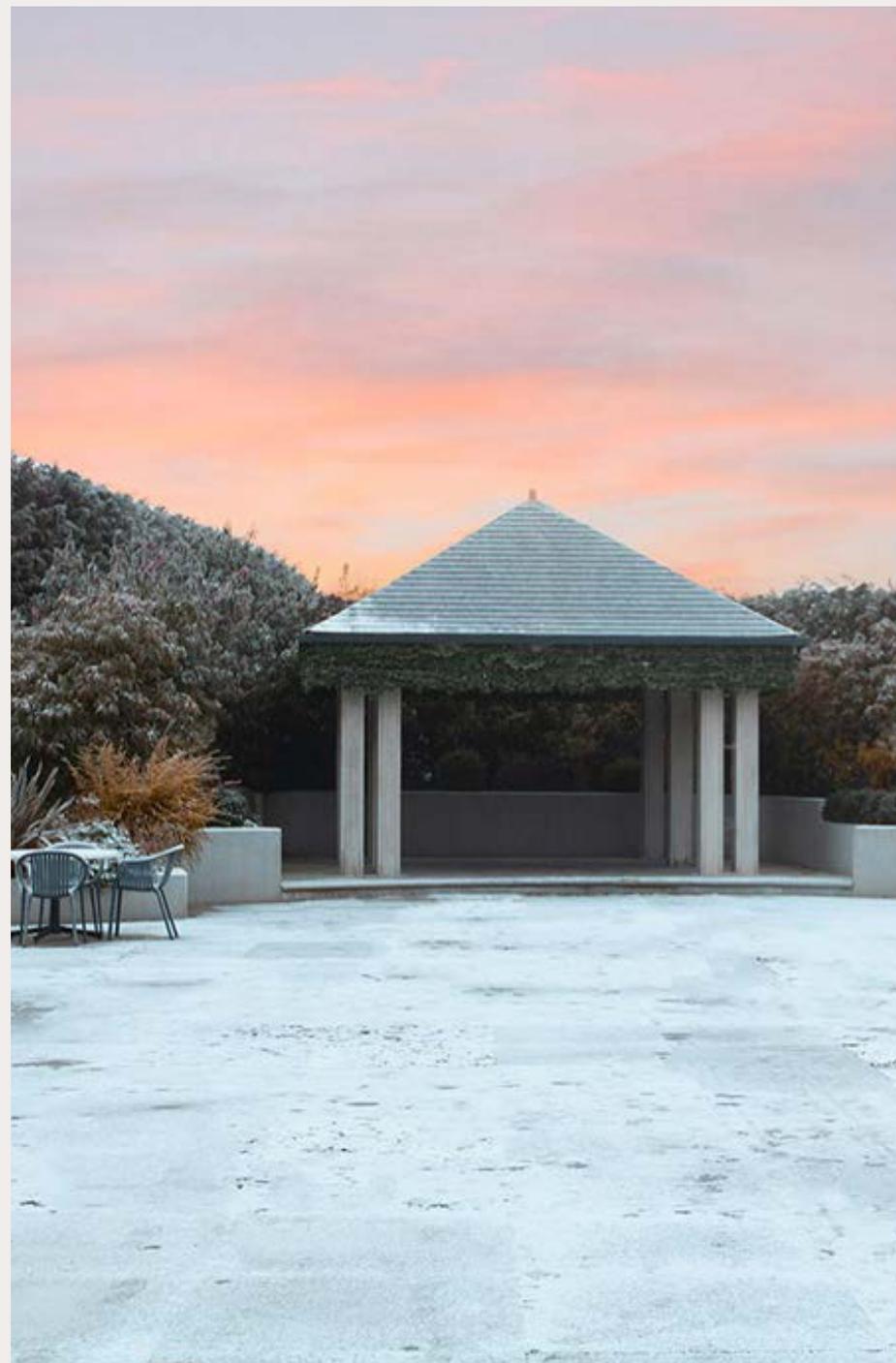
ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

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

FROM

£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 the 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

Asparagus, 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, raspberry 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

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

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

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's 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

£80.00 PER PERSON



18+

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

BOOK NOW [01698 791111](tel:01698791111) [✉ eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com) [🌐 radstonehotel.com](http://radstonehotel.com)

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

Cheeseboard
howgate brie & smoked applewood cheddar,
oatcakes, apple and plum chutney

TO FINISH

Tea or Coffee
with tablet and shortbread



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 Day

FROM

£320

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Years Day Dinner

FROM

£450

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 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, including any 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.



RADSTONE
HOTEL

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01698 791111 · RADSTONEHOTEL.COM