



RADSTONE
HOTEL



'Tis the season
2025/26



*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 · Photobooth with Complimentary Prints
Festive Props · Live Music · Host by Devotion DJ

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.00am

FRI 5TH DECEMBER
DEJA VU | £65.00

SAT 6TH DECEMBER
DEJA VU | £65.00

FRI 12TH DECEMBER
DEJA VU | £65.00

SAT 13TH DECEMBER
DEJA VU | £65.00

FRI 19TH DECEMBER
DEJA VU | £65.00

SAT 20TH DECEMBER
DEJA VU | £65.00

Starters

Lentil & Vegetable Soup

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

Prawn Marie Rose sliced melon, crisp salad

18+

Mains

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

Braised Ribeye Steak haggis, peppercorn sauce

Mediterranean Vegetable Tartlet V brie, roast garlic and tomato sauce

Desserts

Duo of Desserts

sticky toffee pudding, butterscotch sauce

chocolate orange cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

BOOK NOW

☎ 01698 791111

✉ eventsales@radhotelgroup.com

🌐 radstonehotel.com



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.

TICKET &
SINGLE ROOM
FROM

£150

TICKETS &
DOUBLE ROOM
FROM

£240

TICKETS &
TRIPLE ROOM
FROM

£320



festive fayre menu

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 £24.50 3 COURSE £30.50

Friday-Saturday | 12-5pm

2 COURSE £26.50 3 COURSE £33.50

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



Starters

Chef's Soup of the Day crusty roll
Creamy Garlic Mushrooms V toasted garlic bread
Honeydew Melon & Fresh Fruit Platter V winter berry compote
Breaded Brie Wedges V 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 (£3 SUPPLEMENT)
Breast of Chicken topped with Brie & Cranberry spring onion and garlic cream, sauteed potatoes, steamed greens
Fillet of Salmon sweet chilli cream, creamed potatoes, market vegetables
Mediterranean Vegetable Tartlet V brie, roast garlic and tomato sauce, roast potatoes, crisp salad

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chocolate Orange Cheesecake whipped cream, chocolate shards
Winter Berry Meringue chantilly cream, ripple ice cream
Vanilla Crème Brulee buttered shortbread
Apple Crumble warm custard, vanilla ice cream



festive afternoon tea

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

Sandwich Selection

Turkey with Cranberry Relish
 Egg Mayonnaise with Chives
 Smoked Salmon and Herb Cream Cheese

Savoury

Chef's Mini Cup of Soup of the Day
 Gammon, Lettuce, Tomato Slider Roll
 Cream Cheese and Red Onion Chutney Croissant

Sweet Delights

Chef's selection of Festive Sweet Treat Delights
 Mini Fruit and Plain Scones with Jam & Cream
 Pot of Tea or Coffee

PER PERSON £26.95 FOR 2 PEOPLE SHARING £37.95

Available throughout December 12pm - 5pm
 Excluding 24th, 25th, 26th and 31st



festive 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

2 COURSE

£29.50

3 COURSE

£36.50

Starters

Lentil & Vegetable Soup

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

Prawn Marie Rose sliced melon, crisp salad

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 sweet chilli cream

Mediterranean Vegetable Tartlet V brie, roast garlic and tomato sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Chocolate Orange Cheesecake whipped cream, chocolate shards

Winter Berry Meringue chantilly cream, ripple ice cream

Apple Crumble Tart warm custard, vanilla ice cream



To Finish

Tea or Coffee with mints

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

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

BOOK NOW

☎ 01698 791111

✉ eventsales@radhotelgroup.com

🌐 radstonehotel.com





SUNDAY 7TH DECEMBER

festive ladies day

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

Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8pm



PACKAGE INCLUDES:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Entertainment Feeva · Devotion DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

18+

Starters

Chicken Liver Pate red onion chutney, crisp leaves, mini oatcakes
Prawn Marie Rose sliced melon, crisp salad

Mains

Roast Turkey sage and onion stuffing, pigs in blankets, rich gravy
Braised Ribeye Steak haggis, peppercorn sauce
Mediterranean Vegetable Tartlet V brie, roast garlic and tomato sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce
chocolate orange cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

PER PERSON

£55.00

STAY
THE NIGHT

£220

TICKETS & DOUBLE
ROOM FOR 2

SATURDAY 13TH DECEMBER

Festive Tribute Boozy Brunch



Round up your crew for a fabulously festive boozy brunch with **Soul Sensations!** Indulge in a delicious 3-course meal, sip on your favourite tipples, and enjoy live tribute entertainment that'll have you celebrating all day long!

Doors Open at 11.00am · Carriages at 4.00pm

PACKAGE INCLUDES:

- Breakfast Shot on Arrival · Half Bottle of Prosecco & 3 Course Brunch
- Live Entertainment by Soul Sensations · Devotion DJ & Host
- Photobooth with Complimentary Prints

18+

Continental Selection

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

Pick One From Options Below:

Pancakes bacon and maple syrup

Smoked Salmon scrambled egg, cracked black pepper

Light Scottish Breakfast bacon, pork link, potato scone, baked beans, fried egg

To Finish

Duo of Desserts sticky toffee pudding, butterscotch sauce
chocolate orange cheesecake, chantilly cream

PER PERSON

£55.00

STAY
THE NIGHT

£240

TICKETS & DOUBLE
ROOM FOR 2



SUNDAY 14TH DECEMBER

festive drag brunch

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!

Doors Open at 11.00am · Carriages at 6.00pm

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival
- Cocktail on Seating & 3 Course Brunch
- Live Drag Act by Crystal from RuPaul's Drag Race UK & Friends
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

18+

Continental Selection

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

Pick One From Options Below:

Pancakes bacon and maple syrup

Smoked Salmon scrambled egg, cracked black pepper

Light Scottish Breakfast bacon, pork link, potato scone, baked beans, fried egg

To Finish

Duo of Desserts sticky toffee pudding, butterscotch sauce chocolate orange cheesecake, chantilly cream

PER PERSON

£55.00

STAY
THE NIGHT

£220

TICKETS & DOUBLE
ROOM FOR 2

MONDAY 15TH DECEMBER

senior's 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!

Doors Open at 1.00pm · Carriages at 5.00pm

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Entertainment by **Kenny James**

Starters

Lentil & Vegetable Soup

Honey Dew Melon & Fresh Fruit Platter V winter berry compote

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 or Coffee with mince pies

PER PERSON

£28.95



SUNDAY 21ST DECEMBER

Festive family lunch

Join us for a joyous celebration as we gather together for our annual 2 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts that's sure to keep the whole family entertained.

PACKAGE INCLUDES:

- 2 Course Lunch · Childrens Entertainment · Visit from Santa
- Gift for Kids from Santas Elves · DJ Entertainment

Doors Open at 11.30am · Carriages at 3.30pm

Mains

Roast Turkey

sage and onion stuffing, pigs in blankets, rich gravy

Braised Ribeye Steak

haggis, peppercorn sauce

Mediterranean Vegetable Tartlet V

brie, roast garlic and tomato sauce

KIDS MAINS

Traditional Roast Turkey

sage and onion stuffing, pigs in blankets, rich gravy

Breaded Chicken Tenders

fries, tomato sauce

Desserts

Chocolate Brownie

vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry Ice Cream

crisp wafer

To Finish

Tea or Coffee with mints

ADULT & CHILD OVER 2

£32.50

CHILD UNDER 2

£5.00



christmas eve dining

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.*

2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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 haggis, 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
Fillet of Beef Diane brandy, mustard and mushroom sauce, steamed basmati rice, garlic ciabatta bread
Cajun Spiced Vegetable Crepe V spinach, fries, crisp salad

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chefs Cheesecake of the Day whipped cream, fruit garnish
Cream Filled Profiteroles milk chocolate sauce, white chocolate shards
Lemon Meringue Pie raspberry ripple ice cream
Apple Crumble warm custard, vanilla ice cream
Duo of Cheddar & Brie biscuits, grapes, chutney



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 12.30pm - 4.30pm.*

ADULT
£95.00

JUNIOR (8-14)
£47.50

KIDS (2-7)
£23.75

Starters

Chilled Goats Cheese & Parma Ham Parcels basil oil, baby leaf salad
Sliced Galia & Honeydew Melon V winter berry compote and raspberry yoghurt ice
Trio of Seafood prawn marie rose, smoked peppered mackerel, smoked salmon, beetroot and horseradish relish
Shredded Smoked Chicken & Peppered Duck Salad raspberry vinaigrette

Intermediate

Traditional Lentil Soup

Mains

Roast Turkey sage and onion stuffing, pigs in blankets, rich gravy
Braised Rib of Beef with Haggis peppercorn sauce
Fillet of Salmon topped with Prawns & Brie garlic and chive cream
Wild Mushroom & Spinach Wellington V red pepper pesto, sesame seeds

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Strawberry & Lime Tart chantilly cream, vanilla ice cream
Chocolate Orange Cheesecake mandarin yoghurt ice, candied citrus zest
Duo of Cheddar & Brie biscuits, grapes, red onion chutney

To Finish

Tea or Coffee with mince pies



Boxing day dining

When leftovers just won't cut it... do Christmas Day all over again. 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 12pm - 7pm.



2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty bread roll
Breaded Brie Wedges V cranberry sauce
Black Pudding Fritters peppercorn cream
Prawn & Crayfish Cocktail marie rose sauce, iceberg and buttered brown bread
Melon & Soft Fruit Platter V blueberry yoghurt ice and spiced syrup
Creamy Garlic Mushrooms V 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 V smoked cheddar, roast garlic and tomato sauce, sauteed potatoes, steamed greens

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Chef's Cheesecake of the Day vanilla whipped cream, fruit garnish
Lemon Meringue Pie raspberry ripple ice cream
Luxury Chocolate Fudge Cake white chocolate shavings, fudge pieces, vanilla ice cream
Winter Berry 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 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

FROM

£420

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

£420

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

£550

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025.



hogmanay dining

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 2026. Served 12pm - 9pm.

2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty bread roll
Crispy Chicken or Vegetable Tempura V teriyaki dip, sweet chilli sauce
Haggis & Black Pudding Tower crispy leeks, peppercorn sauce
Chicken Liver Pate red onion marmalade, mixed leaves, garlic bread
Mushroom & Leek Gratin V swiss cheese, garlic bread
Crumbed Goats Cheese Salad V sliced beetroot, crisp leaves

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
Strips of Beef Fillet Stroganoff paprika mushroom, shallots, french mustard, brandy cream, steamed rice
Battered Haddock fries, garden peas, tartar sauce
Asparagus, Pea & Sunblushed Tomato Risotto V parmesan crisp

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Scottish Tablet Cheesecake vanilla ice cream, toffee sauce, fudge pieces
Scottish Sundae crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis
Cranachan Filled Chocolate Cup chantilly cream, raspberry coulis
Lemon Meringue Pie pineapple sorbet
Duo of Cheddar & Brie biscuits, grapes, chutney



new year's day dining

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 12pm - 6pm.

2 COURSE
£33.50

3 COURSE
£40.95

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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
Spiced Chicken & Chorizo Pasta Spinach, tomato cream, toasted garlic ciabatta
Traditional Steak Pie slow braised beef shoulder, creamed mash, seasonal vegetables and puff pastry
Breast of Chicken with Haggis peppercorn sauce, creamed mash potato, seasonal vegetables
Wild Mushroom & Baby Spinach Stroganoff V paprika, mushrooms, shallots, french mustard, brandy cream, steamed rice

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



OVERNIGHT BREAKS

hogmanay packages

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

- Hogmanay Black Tie Ball Ticket
- Luxury Overnight Accommodation
- Breakfast on New Year's Day

FROM
£385
BASED ON 2 PEOPLE SHARING

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Black Tie Ball Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM
£525
BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025.

hogmanay black tie ball

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball. Indulge in bubbles, a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2026 with a bang!

£90.00

PER PERSON

PACKAGE INCLUDES:

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

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



Starters

Assiette of Smoked Duck, Parma Ham & Salami plum jam, highland oatie

Soup

Cream of Parsnip & Apple Soup

Mains

Medallions of Beef Fillet haggis, peppercorn sauce

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

Dessert

Grand Dessert lemon cheesecake, raspberry cranachan filled chocolate cup, toffee and white chocolate meringue

Cheeseboard

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

To Finish

Tea or Coffee with tablet and shortbread

18+



new year's day family brunch

Join us for our New Year's Day Family Brunch Extravaganza! You and your loved ones are invited to Indulge in a Sparkling 3 Course Family Brunch on New Years Day.

This festive brunch will be filled with entertainment, music and a dedicated kids' corner, ensuring there is something enjoyable for everyone! So let's brunch, bond, and bring in the New Year together.

PACKAGE INCLUDES:

- Glass of Bubbly on Arrival & 3 Course Brunch
- Children's Entertainment and Activities
- Live Entertainment from **David McKellar** throughout Brunch

Doors Open at 11.30am · Carriages at 3.30pm

To Start

Continental Selection

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

Mains

Pick one from options below:

Pancakes bacon and maple syrup

Light Scottish Breakfast bacon, pork link, potato scone, baked beans, fried egg

Smoked Salmon scrambled egg, cracked black pepper

To Finish

Duo of Desserts

sticky toffee pudding, butterscotch sauce
chocolate orange cheesecake, chantilly cream

ADULT	CHILD (UNDER 14)
£45.00	£25.00

UNDER 2 FOC



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 2025/26 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 2025.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2025.
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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