



LOCHSIDE HOTEL
LODGES | SPA

CHRISTMAS

NEW YEAR 2016

merry christmas &
a happy new year

Near New Cumnock
East Ayrshire | KA18 4PN

T: 01290 333000
E: reception@lochside-hotel.com

www.lochside-hotel.com

RAD
HOTEL
GROUP

PARTY IN STYLE

DANCE THE NIGHT
AWAY TO THE
EXCITING DUO THAT IS
DAKOTA

Saturday	3rd December	£35.00
Friday	9th December	£35.00
Saturday	10th December	£35.00
Friday	16th December	£35.00
Saturday	17th December	£35.00

Price includes a 3 course meal and entertainment

6:30pm for 7.00pm | Carriges at 1am



PARTY NIGHT MENU

Welcome
shot on
arrival

Cream of Butternut Squash and Sweet Potato Soup

Cajun Chicken Croustade
crisp leaves

Chicken Liver Parfait
apple and bramble chutney, toasted garlic bread



Roast Ayrshire Turkey
natural Jus, chipolatas, apricot and herb stuffing

Slow Braised Sirloin Steak
mushroom and tarragon jus

Oven Baked Salmon Fillet
herb crust, peppercorn cream

Braised Nut Loaf
spaghetti courgettes, basil cream sauce



Warm Sticky Toffee Xmas Pudding
butterscotch sauce, vanilla ice cream

Ferraro Roche Cheesecake
crème anglaise

Brie and Cheddar Platter
biscuits, grapes, pineapple and pepper chutney



Tea or Coffee and Mints

Stay
Overnight
from **£40pp**
(based on two or more sharing)
Single Rate from **£50**

SENIOR TEA DANCE

Monday 12th DECEMBER

Lentil Soup

Chicken Liver Pate
mini oatcakes, apple chutney



Steak Pie

golden pastry, potatoes, vegetables

Poached Fillet of Haddock
cheddar & chive cream, potatoes, vegetables



Sticky Toffee Christmas Pudding
vanilla ice cream

Strawberry Pavlova
chantilly cream, mint syrup



Tea or Coffee with Mince Pies

£15.95
PER PERSON



SPARKLING
WINE ON
ARRIVAL

1:30PM
FOR
2:00PM

ENTERTAINMENT
4PM - 6PM

OVER
18S



LADIES DAY

SUNDAY 11TH DECEMBER

SUNDAY 18TH DECEMBER

Sparkling Wine on Arrival | Live Music
Hostess | Hunky Butlers | Dancing | Cocktails

Seasonal Melon with Prawns
marie rose sauce

Cajun Chicken Croustade
seasonal leaves



Chicken filled with Smoked Cheese
sun blushed tomatoes, pancetta cream sauce
Salmon and Asparagus wrapped in filo pastry
edged with garlic & leek sauce



Grande Dessert Platter of
lemon drizzle cheesecake, raspberry tart,
brandy snap basket with pineapple sorbet



Tea or Coffee

1:00PM
FOR
1:30PM

CARRIAGES
8PM

£39.95
PER PERSON

FESTIVE FAYRE

Chefs Soup of The Day crusty roll	£4.25
Three Cheese and Chorizo Salad smoked pancetta, mustard dressing	£5.50
Melon and Fruit Platter blueberry caramel, blackcurrant yoghurt ice	£5.50
Goats Cheese and Sunblushed Tomato Croquettes basil cream	£5.50
Chicken Liver Pate salad, oatcakes, red onion chutney	£5.95
Haggis, Neeps and Tatties peppercorn sauce	£5.95
Chicken Caesar Salad herb croutons	£5.95
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Roast Ayrshire Turkey coated in a Natural Jus apricot and herb stuffing	£11.95
Breast of Chicken Filled with Cajun Mousse sweet chilli cream sauce	£10.95
Braised Ribeye Steak (£2 supp)* haggis fritters, peppercorn cream	£12.95
Salmon with Oriental Spices Served with boiled rice and curry essence	£11.95
Paupiettes of Beef with Black Pudding chasseur sauce	£11.95
Seafood Skewer (£2 supp) * salmon, king prawns, roasted vegetables, lemon scented couscous	£12.95
Sweet Tomatoes and Chilli Penne Pasta mozzarella glaze, toasted ciabatta bread	£10.95
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Sticky Toffee Christmas Pudding butterscotch sauce, vanilla ice cream	£5.50
Salted Caramel Cheese Cake chocolate ice cream	£5.50
Santa Sundae vanilla and strawberry ice cream, raspberry sauce, snowball pieces, marshmallows, chantilly cream	£5.95
Pear and Chocolate Pavlova white chocolate sauce	£5.50
Apple Crumble and Cinnamon Coupe warm sauce anglaise	£5.95
Milk Chocolate and Orange Tartlet candied fruits, mandarin ice cream	£5.50
After 8 Coupe chocolate brownie, mint chocolate chip ice cream, after eight pieces	£5.95

*supplement is on 2 and 3 course

2 Course £14.95
3 Course £18.95
Mon - Sat 12pm - 6pm
Sun 12pm - 9pm
throughout December
until 24th

CHRISTMAS EVE

Vine Tomato and Red Pepper Soup
balsamic reduction

Chicken and Vegetable Quesadilla
tomato salsa

Seasonal Melon
passionfruit syrup, fruit yoghurt ice cream

Prawn and Pear Cocktail
brown bread and butter

Grilled Smoked Salmon and Prawns
lime chilli butter, rocket salad, parsnip crisps

Haggis, Neeps and Tatties Croquettes
pepper cream sauce, crispy fried leeks

Chicken Liver Pate
salad, oatcakes, red onion chutney

Medallions of Beef Fillet
goats cheese and onion chutney, sautee potatoes, pepper jus

Chargrilled Breast of Chicken
apple compote, crisp pancetta, wild mushroom cream sauce

Seafood Skewer
salmon, King Prawns, roasted vegetables, lemon scented couscous

Roast Ayrshire Turkey in Natural Jus
apricot and herb stuffing, chipolatas

Chargrilled Lamb Gigot
minted mash, raspberry jus

French Style Lemon Sole
caper and lemon cream sauce

Baked Nut Loaf
spaghetti courgettes, vegetable skewer

Sticky Toffee Christmas Pudding
butterscotch sauce, vanilla ice cream

Chocolate Fudge and Cherry Coupe
white chocolate sauce, cherry ice cream

Santa Sundae
vanilla strawberry ice cream, raspberry sauce, snowball pieces, marshmallows, chantilly cream

Steamed Lemon and Lime Sponge
warm custard

After Eight Cheesecake
white chocolate ice cream

Profiteroles filled with White Chocolate Mousse
dark chocolate sauce

Cheddar and Brie Platter
Biscuits, grapes, pineapple and pepper chutney

Adult
2 Course £25.95
3 Course £29.95
6pm - 9pm

KIDS
Age 2-7
2 Course £6.95
3 Course £9.95
Age 8-14
2 Course £16.95
3 Course £19.95

CHRISTMAS DAY

Smoked Duck Cheesecake

caramelised compote, smoked pancetta, mini oat cakes

Seasonal Melon and Fresh Fruit Platter

candied fruits, peach and champagne yoghurt ice

Warm Terrine of Chicken and Black Pudding

peppercorn dressing, pineapple compote, sweet potato crisps

Duo of Parfaits

red onion and cream cheese and chicken liver pate
pear compote, mini oatcakes, toasted ciabatta bread

Chicken and Leek Broth

Vine Tomato and Balsamic Reduction Soup

Roast Ayrshire Turkey coated in a Natural Jus

chipolatas, apricot and herb stuffing

Braised Fillet of Beef

smoked pancetta, marsala red wine sauce

Herb Crusted Fillet of Halibut

prawns, champagne and leek cream

Medallions of Venison

spiced red cabbage, cranberry and cumberland jus

Baked Nut Loaf with Spaghetti Courgettes

basil cream sauce

Sticky Toffee Christmas Pudding

butterscotch sauce, banoffee ice cream

Ferrero Roche Cheesecake

chantilly cream, praline parfait

Vanilla Crème Brulee

chocolate dipped strawberries, shortbread biscuits

Trio of Cheddar, Brie and Stilton

red onion marmalade, biscuits

Tea, Coffee & Petit Fours

Served
1pm - 4:30pm

Adult
£62.00

Kids
Age 2-7 | £15.00
Age 8-14 | £30.00

1pm - 4:30pm

BOXING DAY

Cream of Carrot and Roasted Root Vegetable Soup

crusty roll

Smoked Duck Pate

toasted herb bread

Seasonal Melon

fresh berries, raspberry yoghurt ice

Pan Fried King Scallops

chorizo sausage, tomato salsa

Warm Mushroom Crepe

crisp salad

Tempura Goats Cheese

balsamic dressing

King Prawns wrapped in Filo Pastry

marie rose dip

Traditional Roast Turkey

pan gravy, warm cranberry compote

Braised Beef Medallions

haggis, pepper sauce

Seafood Gratin

crème fraîche, toasted ciabatta bread

Breast of Chicken

filled with banana, crisp pancetta, coconut panko with curry essence

Grilled 6oz Pork Steak with Apple Compote

black pudding cream sauce

Paupiettes of Beef with Black Pudding

chasseur sauce

Tagliatele with Caramelized Onions and Peppers

mozzarella glaze

Sticky Toffee Christmas Pudding

butterscotch sauce, vanilla ice cream

Vanilla Cheesecake Sundae

chocolate sauce, fudge pieces, chantilly cream

White Chocolate and Mint Mouse Coupe

brandy snap wafer

Jam Sponge

warm custard, vanilla ice cream

Irish Cream filled Profiteroles

milk chocolate sauce

Ferrero Roche Cheese Cake

vanilla ice cream

Cheese and Biscuit Selection

pineapple and pepper chutney, biscuits, grapes

Adult
2 Course £22.50
3 Course £26.50

12:30pm - 8pm

KIDS

Age 2-7
2 Course £6.95
3 Course £9.95

Age 8-14
2 Course £16.95
3 Course £19.95

HOGMANAY

Potato and Vegetable Soup
crusty roll

Haggis Neeps and Tatties Bon Bons
whisky sauce

Chicken Strips cooked in a Pepper Gravy
garlic crouton

Chicken Tempura
sweet chilli and teriyaki sauce

Assiette Melon
strawberry caramel and fruit yoghurt ice cream

Red Onion Cream Cheese Parfait
with mini peppered oatcakes

Falafels
Hummus, pitta bread waffles

Breast of Chicken
barbeque sauce, smoked Applewood, cajun wedges, homemade coleslaw

Beef Wellington with Pate wrapped in Filo Pastry
diane sauce

Haddock cooked in a Light Batter
chipped potatoes, warm tartare cream, pea puree

Beef Stroganoff
with boiled rice and toasted flat bread

Medallions of Pork with Oriental Species
lemon scented cous cous, crisp salad

Braised Chicken
served with root vegetables and chasseur sauce

Lamb Desi
fresh coriander, boiled rice, toasted flat bread

Sticky Toffee Pudding
caramel bananas, honeycomb ice cream

Salted Caramel Tart
white chocolate ice cream

After Eight Sundae
milk chocolate sauce, hot fudge brownie

Lemon Cheesecake
lime ice cream

Hot Chocolate Fudge Cake
mint chocolate ice cream

Raspberry & Strawberry Eton Mess
vanilla ice cream, chantilly cream

Trio of Cheeses
red berry preserve, peppered oat cakes

Adult
2 Course **£25.95**
3 Course **£29.95**

6pm - 9pm

KIDS
Age 2-7
2 Course **£6.95**
3 Course **£9.95**

Age 8-14
2 Course **£16.95**
3 Course **£19.95**

Adult
£49.95

KIDS
Age 2-7
2 Course **£6.95**
3 Course **£9.95**

Age 8-14
2 Course **£16.95**
3 Course **£19.95**



HOGMANAY FAMILY DINNER DANCE

What better way to bring in the bells with a Hogmanay Dinner Dance at Lochside House Hotel.

Bring in **2017** with Style, be sure to look out your glad rags and dancing shoes. It's sure to be one to remember!

All of the Family is Welcome to enjoy a fabulous sumptuous 3 course meal, and dance the night away in stunning Scottish surroundings.

6:30pm for 7pm | Carriages at 1:30am

Cream of Tomato Roasted Red Pepper Soup

Chicken Pakora
mint salsa dip

Breast of Chicken stuffed with Sunblushed Tomatoes,
mozzarella, pine nut and basil sauce

Braised Sirloin Steak
haggis, neeps and tatties tower, brandy and green pepper cream

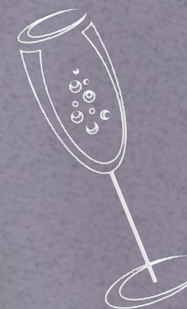
Hot Chocolate Fudge Cake
white chocolate frosting, mint chocolate chip ice cream

Raspberry and Ginger Crunch Cheesecake
chantilly cream

Tea and Coffee
mince pie and mint

STAY OVERNIGHT
from **£75 pp**

based on two
or more sharing



NEW YEARS DAY

Mushroom and Cracked Black Pepper Soup
crusty roll

Chicken Liver Pate
red onion and pear chutney, melba toast

Cajun Chicken Nachos
mozzarella glaze

Melon and Fruit Platter
fruit yoghurt ice, passion fruit syrup

Grilled Smoked Salmon
prawns in garlic butter, little gem salad

Haggis, Neeps and Tatties
peppercorn sauce

Prawn and Pear Cocktail
brown bread and butter

Traditional Steak and Sausage Pie
creamed mash potatoes, mash turnip, braised cabbage

Chargrilled Breast of Chicken
marinated in Cajun spices, tandoori sauce, boiled rice

Chargrilled Lamb Gigot
mint mash, redcurrant sauce

Salmon Filled with Prawns and Brie
pesto oil

Beef Medallions
goats cheese tempura, chasseur sauce

Chargrilled Breast of Chicken
apple compote, crisp pancetta, wild mushroom cream sauce

Sweet Tomatoes and Chilli Penne Pasta
mozzarella glaze, toasted ciabatta bread

Sticky Toffee Pudding
hot toffee sauce

Lemon Cheesecake
lime ice cream

Warm Chocolate and Orange Profiteroles Sundae
chantilly cream

Salted Caramel Tartlet
vanilla ice cream

Strawberry Meringue
chantilly cream

Steamed Jam Sponge
custard, vanilla ice cream

Trio of Cheeses
apple compote, biscuit selection



Adult

2 Course £25.95

3 Course £29.95

1pm - 6pm



KIDS

Age 2-7

2 Course £6.95

3 Course £9.95

Age 8-14

2 Course £16.95

3 Course £19.95



PRIVATE DINING

Chefs Soup of The Day
crusty roll

Three Cheese and Chorizo Salad
smoked pancetta, mustard dressing

Melon and Fruit Platter
blueberry caramel, blackcurrant yoghurt ice

Goats Cheese and Sunblushed Tomato Croquettes
basil cream

Chicken Liver Pate
salad, oatcakes, red onion chutney

Haggis, Neeps and Tatties
peppercorn sauce

Chicken Caesar Salad
herb croutons

Roast Ayrshire Turkey coated in a Natural Jus
apricot and herb stuffing

Breast of Chicken Filled with Cajun Mousse
sweet chilli cream sauce

Braised Ribeye Steak
haggis fritters, peppercorn cream

Salmon with Oriental Spices
Served with boiled rice and curry essence

Paupiettes of Beef with Black Pudding
chasseur sauce

Seafood Skewer
salmon, king prawns, roasted vegetables, lemon scented couscous

Sweet Tomatoes and Chilli Penne Pasta
mozzarella glaze, toasted ciabatta bread

Sticky Toffee Christmas Pudding
butterscotch sauce, vanilla ice cream

Salted Caramel Cheese Cake
chocolate ice cream

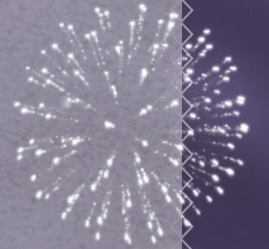
Santa Sundae
vanilla and strawberry ice cream, raspberry sauce, snowball pieces, marshmallows, chantilly cream

Pear and Chocolate Pavlova
white chocolate sauce

Apple Crumble and Cinnamon Coupe
warm sauce anglaise

Milk Chocolate and Orange Tartlet
candied fruits, mandarin ice cream

After 8 Coupe
chocolate brownie, mint chocolate chip ice cream, after eight pieces



Lunch 12pm - 5pm

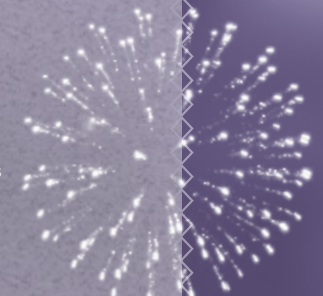
2 Course £16.95

3 Course £20.95

Dinner 5pm - 9pm

2 Course £18.95

3 Course £22.95



MINIMUM
PARTY OF
12



Ensure that you sparkle this Christmas with the Spa at Lochside.

Indulge in our exclusive treatment packages throughout December.

Radiance and Renew

This revitalising Spa package will give a noticeably brighter and naturally radiant appearance for the party season.

- 1 hour use Thermal Suite Facilities
- Radiance Intensive Facial
- Refreshing Fruit Smoothie and Fruit Skewer

£70
per person



Spa Glamour

- Mii Make up application
- St Tropez Spray Tan
- File and Polish

£55
per person



Mii Make-up Application

The desired party look using Mii the exclusive brand including enhanced lashes.

£25
pp

GIFT VOUCHERS

The Perfect Gift!

Spoil your friends and family, surprise hard working staff or impress clients with a RAD Gift Card.

This can be used at any of our venues to enjoy a **luxury hotel or Lodge** stay, to dine in any of our **fantastic** bars or restaurants, including afternoon tea, to attend Tribute evenings or even to **Indulge** in our breathtaking Spa at Lochside.



Terms and Conditions

1. A £10pp non-refundable deposit is required to confirm your booking, no later than 14 days after your initial provisional booking.
2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.
3. All deposits and final payments are non-refundable and non-transferable.
4. Final balances for Party Nights are due no later than 15th October 2016.
5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2016
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.
8. Party Nights, and Ladies Day over 18's only