

# CHRISTMAS PARTY NIGHTS

Celebrate the festive season by attending one of our Party Nights. Enjoy a 3 course meal and live entertainment.

Starts at 7.00pm - carriages at 1am

## DECEMBER DATES

Saturday 12<sup>th</sup> Re-load £29.95

Friday 18<sup>th</sup> Re-load £29.95

Saturday 19<sup>th</sup> Re-load £29.95

## MENU

Chefs freshly prepared Soup of the day

### Chicken Liver Pate

with an apple and sultana chutney and mini Croissant

### Sliced Seasonal Melon

with a refreshing Raspberry sorbet and fruit syrup



### Roast Ayrshire Turkey

with apricot stuffing and chipolatas with traditional roast jus

### Braised Rib Eye steak

Coated with a peppercorn sauce

### Filo Pastry Basket

filled with red onion marmalade, roasted cherry tomatoes and topped with Goats Cheese accompanied by tomato coulis



### Traditional Christmas Pudding

Served with brandy custard

### Choux Buns filled with Chocolate cream

Coated with a warm Toffee sauce

### Selection of Scottish and Continental Cheeses

Served with a sultana and apple compote and biscuit selection



Tea or coffee and mints

## ACCOMMODATION

Single en-suite - £45.00 per person

Double / Twin en-suite - £75.00 based on 2 sharing

## FESTIVE FAYRE MENU

A festive fayre menu will be created by our Head Chef to run along with our main menu throughout December. We will also be offering various options for staff outings and larger groups. Menus will be available from October onwards.

# CHRISTMAS EVE MENU

Served between 6pm - 9pm  
2 course £18.50 - 3 course £21.50  
Includes tea or coffee and mints

Chef's soup of the day

### Prawn Marie Rose with poached Pear

Set on a bed of seasonal leaves

### Cannelloni stuffed with a Mushroom and shallot Duxelle

Glazed with smoked cheese

### Sliced Seasonal Melon

with a raspberry sorbet and winter fruits

### Chicken Liver Pate with a red-currant preserve

Served with toasted brioche



### Braised Ribeye of Beef

Served with a balmoral sauce

### Breast of Chicken stuffed with Black pudding

Coated in a pepper sauce

### Poached Fillet of Cod

with a leek and mornay sauce

### Roast Ayrshire Turkey

with apricot stuffing served with chipolatas and traditional roast jus

### Stir fry of Vegetables and Noodles

in a tortilla shell with a curry cream

### 8oz Fillet Steak (£7.00 supplement)

### 8oz Sirloin Steak (£5.00 supplement)

All steaks cooked to your preference and served with tomato mushrooms and onion rings with chipped potatoes



### Traditional Christmas Pudding

Served with a brandy custard

### Ginger Bread Sundae

Ginger bread with toffee ice cream and butterscotch sauce

### Fresh Fruit Meringue

with chantilly cream and chocolate sauce

### Selection of Scottish and Continental Cheeses

Served with sultana and apple compote and biscuit selection

### Chocolate cup filled with a Baileys Mousse

Served with homemade shortbread



Tea or coffee and mints



# CHRISTMAS 2009

The Royal Hotel

1 Glaisnock Street, Cumnock, Ayrshire KA18 1BP

Tel: 01290 420 822 Fax: 01290 428 777

Email: reception@royalhotelcumnock.com

# ADVANCE BOOKING FORM

I would like to make an advance booking  
for .....  
to be held on (date) .....  
for (no. of guests) .....  
I enclose a non-refundable deposit of £10 per person, total  
£ .....

Name .....

Company .....

Address .....

Postcode .....

Telephone (day) .....

Telephone (evening) .....

On receipt of this booking form and your deposit a letter of confirmation will be sent.

## Terms:

1. Please telephone the hotel prior to sending booking form to check availability of your preferred date / event / function.
2. Deposit payment is required with booking form to confirm reservation.
3. All deposits and final payments are non-refundable and non-transferable.
4. Final balance payments for Party Nights to be received no later than 15th November 2009.
5. Christmas Day balances to be received no later than 1st December 2009.
6. All menus and entertainment details are correct at time of printing but could be subject to change due to unforeseen circumstances.

Signature .....

Date .....

# CHRISTMAS DAY LUNCH MENU

Served from 1.30 to 4.30pm  
Adult - £47.50 ~ Children under 12 years - £20.00  
Children under 2 - No Charge

**Haggis and Black pudding Tower**  
*coated with an Onion Gravy*

**Chicken Liver Pate**  
*with mini Arran oatcakes served with an  
Apple and Sultana Chutney*

**Duo of Seasonal Melon**  
*centred with fresh pineapple topped with  
passion fruit sorbet*

**Seafood Platter**  
*garnished with crisp leaves and accompanied by a  
Lemon and cracked black pepper mayonnaise*



**Chicken and rice broth**

**Cream of Vegetable Soup**



**Roast Ayrshire Turkey**  
*with Apricot Stuffing and chipolates with natural Jus*

**Pan-fried Duck Breast**  
*with a Madeira sauce and baked Plums*

**Fillet of Beef Medallions**  
*Coated with a Whisky and Drambuie Cream*

**Baked Blackened Fillet of Cod**  
*Set on a sweet potato with a spicy tomato ratatouille*

**Brie & Cranberry Filo parcels**  
*coated with a white wine and chive cream*



**Traditional Christmas Pudding**  
*Served with a Brandy Custard*

**Dark Chocolate Torte**  
*with a brandy snap basket filled with Raspberry Sorbet*

**Lemon and Kiwi Cheesecake**  
*Served with Chantilly cream and drizzled with a Lime Syrup*

**Selection of Scottish and Continental Cheese Platter**  
*with a sultana and apple compote and biscuit selection*



**Tea or coffee with Petit Fours**

# HOGMANAY DINNER MENU

Served between 6pm - 9pm  
2 Course - £21.50 ~ 3 Course £25.50  
Includes canapés, tea or coffee

canapés on arrival



**Traditional scotch broth**

**Seafood Platter**  
*with brown bread and a spicy marie rose dip*

**Vegetable Tempura**  
*with a hot chilli dip*

**Sliced Seasonal Melon**  
*with passion fruit sorbet and a mango coulis*

**Tower of Haggis, Neeps and Tatties**  
*Served with a whisky and wholegrain mustard sauce*



**Roast Sirloin of Beef**  
*Coated with a red wine and shallot jus*

**Breast of Chicken**  
*Stuffed with a mango mousse coated  
with a mild curry cream*

**Baked Salmon**  
*Topped with king prawns and a garlic and chive butter*

**Sauté Venison**  
*with a black cherry and brandy sauce*

**Mushroom and Pepper Stroganoff**  
*Served with braised rice*



**Traditional Apple eves pudding**  
*Served with warm custard and vanilla ice cream*

**Lemon Cheesecake**  
*Served with Chantilly cream and Orange syrup*

**Duo of Desserts**  
*Dark Chocolate torte and Chocolate cup  
filled with white chocolate and Drambuie mousse*

**Selection of Scottish and Continental Cheeses**  
*Served with grapes, celery and biscuits*



tea coffee and Petit Fours

## ACCOMMODATION

Single en-suite	£80 per person
Double / Twin en-suite	£120 based on 2 sharing
Child 2-12 years old	£20 per person
Child 0-2	Free of Charge