



# Lochside House Hotel

Christmas & New Year 2009

2009

# Christmas Party Nights

Celebrate the festive season at one of our popular party nights, eat, drink and be merry while dancing the night away to one of Ayrshire's leading live bands.

**Join us from 6.30pm for 7.00pm to enjoy the party atmosphere, leaving the rest to us.**

## Carriages 1.00 pm

|               |                     |                 |                   |
|---------------|---------------------|-----------------|-------------------|
| Friday 4th    | Robbie tribute band | Lochview Suite  | £29.95 per person |
| Saturday 5th  | Stewart Reid        | Glen Caol Suite | £29.95 per person |
| Friday 11th   | Escapade            | Lochview Suite  | £35.00 per person |
| Friday 11th   | Stewart Reid        | Glen Caol Suite | £35.00 per person |
| Saturday 12th | Escapade            | Glen Caol Suite | £35.00 per person |
| Friday 18th   | Escapade            | Lochview suite  | £35.00 per person |
| Saturday 19th | Escapade            | Lochview Suite  | £35.00 per person |
| Saturday 19th | Sonix               | Glen Caol Suite | £35.00 per person |

## Overnight Accommodation

After a long hard night of partying why not treat yourself to an overnight stay in one of our contemporary well appointed bedrooms or cottage suites.

Wake up refreshed and start the day with a full Scottish breakfast before you go.

|                           |                   |
|---------------------------|-------------------|
| Single room               | £58.00            |
| Double / Twin room        | £45.00 per person |
| Triple room               | £40.00 per person |
| Cottage suites (4sharing) | £160.00           |

## Christmas Party night Menu

*Chefs choice of soup*

*Mushrooms cooked in a garlic cream served in a filo pastry basket*

*Sliced seasonal melon centred with prawns topped with a spicy marie rose sauce*

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*Roast Ayrshire Turkey with an apricot stuffing and Jus rosti*

*Braised rib eye steak coated with a cracked black pepper and onion gravy*

*Steamed Fillet of Scottish salmon with a white wine and herb cream*

*Filo pastry filled with vegetables and noodles coated with oriental spices  
Served with a mango and curry cream*

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*Traditional Christmas pudding with warm brandy custard*

*Trio of cheeses with an apple compote and selection of biscuits*

*White chocolate cup filled with a lemon syllabub accompanied with shortbread .*

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*Tea or coffee with mints*

2009

# Christmas Eve

Relax on Christmas eve before Santa arrives .  
Gather all the family and exchange early seasonal greetings while  
enjoying the festive atmosphere at Lochside.

**2 course £22.95 3 course £26.50**  
**Includes tea or coffee with mints**

*Cream of Carrot and Turnip Soup Infused with Cracked Black Pepper*

*Gateaux of Haggis Neeps and Tatties Topped with Crisp Leeks and Peppercorn Cream*

*Slices of Seasonal Melon with a Mulled Fruit compote and Cinnamon Sorbet*

*Toasted Brioche topped with warm Goats Cheese drizzled with a Cherry Balsamic*

*Chicken Liver Parfait with Spice Plum Chutney and toasted Walnut Bread*

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*Roast Ayrshire Turkey coated in  
Natural Jus served with Apricot Stuffing and Chipolatas*

*Paupiettes of Beef centred with Black Pudding and caramelized onions  
coated in a Red Wine Jus*

*Salmon topped with Creamed Leeks wrapped in Filo Pastry  
with a warm Tartar Cream*

*A Warm Tartlet of broccoli, brie and Sunblushed Tomatoes coated in a garlic Cream*

*Chargrilled breast of Chicken with a Smoked Cheese and Pepper Cream sauce*

*12 oz Rib eye - £6.00 supplement  
8oz Fillet-£8.50 supplement*

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*Chocolate and butterscotch delice  
Accompanied with Ferrero Roche Ice Cream*

*Milk chocolate dipped Meringues layered with strawberries and chantilly cream*

*Traditional Christmas pudding served with a warm brandy anglaise*

*Selection of Scottish and French Cheese accompanied  
with an apple and raisin Compote and Biscuit selection*

2009

# Christmas Day Lunch

A day to relax and enjoy

Our head chef and team will prepare for you a superb 4-course meal with canapés tea or coffee and petit feurs

**Lunch will be served between 1.00pm and 4.30pm.**  
**Adults £55.00 Children between (2 - 14) £25.00 Under 2 no charge**

*Canapés*

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*Smoked Chicken Mousse with Melba toast  
accompanied with a Tomato and Coriander Chutney*

*A selection of Woodland Mushrooms cooked in a Smoked Cheese Sauce  
served in a Puff Pastry Croustade*

*Slices of Cantaloupe melon with  
Fresh Pineapple and peppered strawberries served with a basil yoghurt ice cream*

*Assiette of Seafood  
Smoked Salmon drizzled with a lemon pepper crème fraîche  
Prawns coated with a marie rose sauce , King Scallops set on a garlic and chive cream*

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*Cream of Parsnip and Curry soup topped with a Herb cream*

*Traditional Lentil and Ayrshire Ham soup*

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*Roast Ayrshire Turkey served with an Apricot stuffing chipolatas  
and natural jus*

*A lattice of Beef Fillet layered with caramelized onions  
and coated in rich chasseur sauce*

*Rack of Ayrshire Lamb  
Served with a Beetroot mash and mint Jus*

*Medallions of Venison with a warm Plum and Cherry compote*

*Baked Fillet of Cod topped with King Prawns coated with a lemon and pepper cream*

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*Traditional Christmas pudding served with a warm Brandy Anglaise*

*Vacherins of Meringue layered with fresh raspberries  
and chantilly cream with a peach puree*

*Toffee and Chocolate delicie served with a rich butterscotch caramel*

*Scottish Cheese platter served with apple and raisin compote and biscuit selection*

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*Tea or coffee with Petit Feurs*

2009

# Hogmanay in the Afton Suite

Ideal for family and friends to meet and dine in a welcoming atmosphere before going on to bring the bells in.  
Enjoy the hospitality and have a truly "Happy New Year"

**Dinner including canapés, tea or coffee with petit feurs**  
**2 course £24.95    3 course £28.50**

*Cream of Mushrooms and Cracked Black Pepper Soup*

*Pan Seared Scallops and Black Pudding edged  
with a Honey and Toasted Sesame Oil*

*Noisettes of Haggis presented on Creamed Mash Potato  
with Hot Peppercorn Cream*

*Slices of Cantaloupe Melon topped with Blackcurrant Sorbet  
and Wild Berry Caramel*

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*Chargrilled Canon of Lamb with a Mint and Rosemary Jus*

*Panfried Breast of Chicken stuffed with Goats Cheese and  
Parma Ham coated with a Garlic and leek Cream*

*Grilled Fillet Of Seabass garnished with King Prawns wrapped in Filo Pastry  
served with a Lime and Coriander Butter*

*Braised Sirloin Steak coated in a rich Chasseur Sauce*

*Tortellini filled with Cheese bound in a White Wine and Mushroom Cream*

*12oz Rib eye £6.00 supplement  
8oz Fillet -£8.50 supplement*

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*White Chocolate and Raspberry Meringue  
with Chantilly Cream and Chocolate Sauce*

*Steamed Citrus Sponge with Hot Custard and lemon Ice Cream*

*Lemon and ginger Cheesecake with a Vanilla Bean Sauce*

*Selection of Scottish and French Cheese  
with Celery and apple Compote and herb Biscuits*

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*Tea or coffee with Petit Feurs*

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# Hogmanay Black Tie Dinner and Dance

An evening of first class food fine wines and excellent entertainment,  
With the bag pipes piping when the new year begins.

The evening starts with a pink champagne and canapés reception  
held in the lounge.

A superb five-course meal follows in the function suite.

After the meal have a little time to relax and meet fellow guests before we start the live  
music which will take us through to the bells and into 2010.

**Live music provide by Sonix -Adults £65**

**Gathering in the lounge 6.30pm for 7pm**

**Carriages 1.30pm**

## Menu

*Canapés and pink champagne*

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*Hot oak roast smoked salmon  
Set on a rocket salad with a hollandaise dressing*

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*Cream of potato soup infused with haggis*

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*Pineapple sorbet drizzled with a coconut syrup*

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*Medallions of Scottish beef fillet  
Set on a horseradish mash presented with rich red wine essence*

*Canon of lamb  
Served with minted dauphinoise potato & plum and redcurrant jus*

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*Duo of  
Chocolate and Irish cream mousse  
Mint cheese cake*

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*Tea or coffee with petit feurs*

## Overnight Accommodation

Take advantage of the beautiful surroundings and book into one of our well appointed  
bedrooms enjoying a full Scottish breakfast before the journey home.

Double / twin  
Suites  
Cottage Suites

£180.00 (based on 2 sharing)  
£200.00 (based on 2 sharing)  
£220.00 (based on 4 sharing)

2009

# Hogmanay Dinner and Dance

Enjoy the excitement of bringing in the New Year in the Lochside House Hotel. Entertainment will be provided by DJ Daniel Shields who plays a full range of music to suit all ages with even a little magic up his sleeve.

Hogmanay celebrations start with a sumptuous 3 course dinner followed by entertainment taking you through to 2010. enjoy outstanding hospitality with all the ingredients for a great start to the "New Year"

**Adults £37.50 Children 9 to 15 £19.50 Children 2 to 8 £12.50**  
**Children under 2 no charge 6.30pm for 7pm**  
**Carriages 1.00pm**

*Seasonal Melon with Soft Fruits,  
Accompanied with Blackcurrant Sorbet*

*Traditional Scotch Broth*

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*Braised Rib of Beef with a Bacon and Shallot Jus*

*Breast of Chicken Stuffed with haggis  
Coated in a Whisky Cream*

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*Meringue Nest filled with strawberries and chantilly cream  
Topped with vanilla ice cream and Chocolate Sauce*

*Lemon & Ginger Cheesecake with a Chilled Sauce Anglaise  
Topped with Chantilly Cream*

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*Tea or coffee with shortbread*

**Childrens Menu**  
available if required

2009

# Festive Fayre December

Enjoy throughout December the hospitality of Lochside house hotel. Meet with family and friends or work colleagues and choose from our festive menu. Join us in the spirit of Christmas with the choice of traditional and modern dishes to celebrate this special occasion.

## Menu

*Tower of Haggis and Black pudding coated in a cracked pepper essence £4.95*

*Tempura of King Prawns served with a sweet chilli dip £5.95*

*Seasonal Melon with Winter fruit salsa and citrus syrup £4.95*

*Lightly crumbed brie wedges accompanied with warm ginger and cranberry dip £5.25*

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*Roast Turkey with Apricot stuffing and Jus Rosti £10.95*

*Braised Rib Eye Steak coated in a cracked black pepper cream £13.50*

*Baked Fillet of Salmon with prawn and parsley butter £11.95*

*Filo Tartlet of Goats Cheese cherry tomato and red onion chutney £8.95  
set on a bed of creamed mash with crisp salad*

*Garganelli pasta with chicken and hot chillies  
in a roasted tomato sauce with toasted olive bread £8.95*

*Supreme of Chicken filled with mango mousse  
coated in a mild curry cream £11.95*

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*Traditional Christmas pudding with a brandy custard £4.95*

*Chocolate and orange sponge with a warm custard and cointreau ice cream £5.25*

*White Chocolate Cup filled with a lemon syllabub  
accompanied with shortbread £4.95*

*Warm crepe filled with spiced apples coated in rum and chocolate sauce £5.50  
accompanied with mince meat ice cream*



**Lochside House Hotel**

near New Cumnock, Ayrshire KA18 4PN

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# ADVANCE BOOKING FORM

I would like to make an advance booking for

.....  
(suite name if applicable)

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) .....

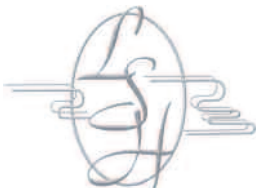
On receipt of this booking form and your deposit a letter of confirmation will be sent.

**Terms:**

1. Please telephone the hotel prior to sending the booking form so availability can be checked for your preferred date.
2. A £10 non-refundable deposit is required with the booking form to confirm reservation.
3. All deposits & final payments are non-refundable or transferable.
4. Final balances for all party nights are required by 13th November 2009.
5. Final balances for Christmas Day and Hogmanay are required by 1st December 2009.
6. All menus and entertainment details are correct at the time of printing but could be subject to change due to unforeseen circumstances.

Signature..... Date .....

For further information, booking enquiries,  
accommodation and extended stays please contact...



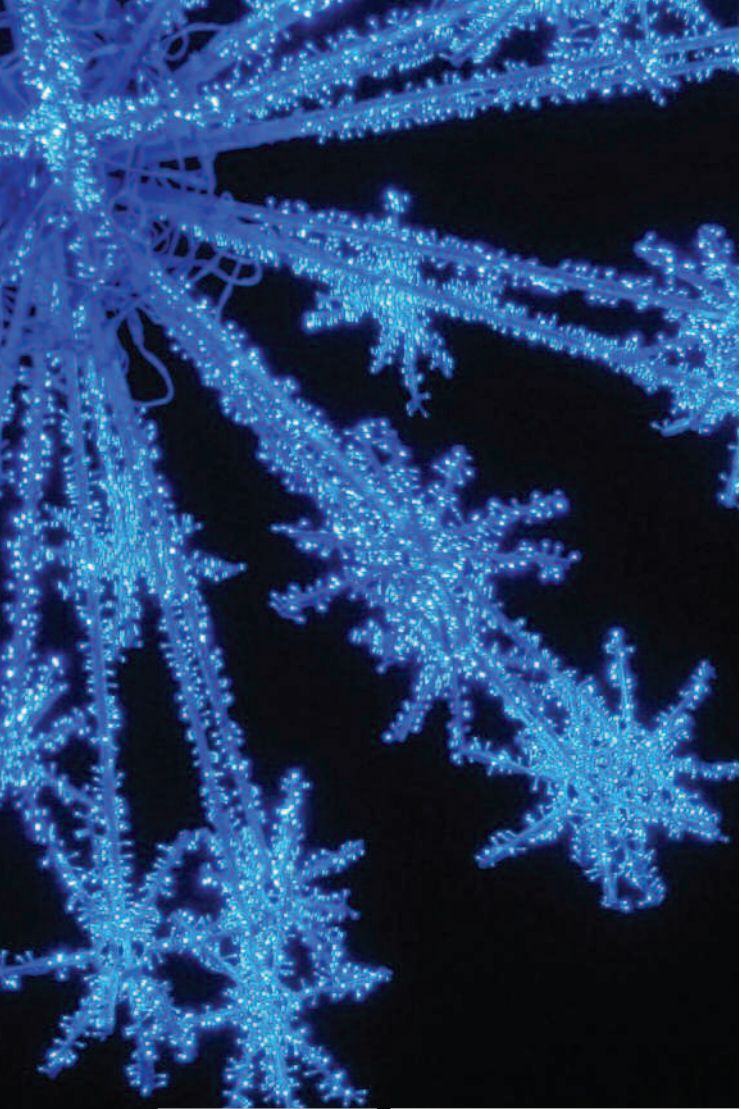
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