





Enjoy time well spent with Family & Friends, full of Christmas Cheer & Joy

Situated in the heart of Prestwick, 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 Carlton 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.

FORTEBEAT	FRIDAY 2 ND DECEMBER	£49.50
FORTEBEAT	SATURDAY 3 RD DECEMBER	£49.50
FORTEBEAT	THURSDAY 8 TH DECEMBER	£35.00
FORTEBEAT	FRIDAY 9TH DECEMBER	£49.50
FORTEBEAT	SATURDAY 10 TH DECEMBER	£49.50
FORTEBEAT	THURSDAY 15TH DECEMBER	£35.00
FORTEBEAT	FRIDAY 16 TH DECEMBER	£49.50
FORTEBEAT	SATURDAY 17 TH DECEMBER	£49.50
FORTEBEAT	SUNDAY 18 TH DECEMBER	£35.00
FORTEBEAT	FRIDAY 23RD DECEMBER	£35.00

Package Includes:

Shot on Arrival · 3 Course Meal · Festive Props
Photobooth with Complimentary Prints · Live Music · Host + DJ

Doors Open at 6.30pm · Food Served for 7pm · Carriages at 1am

BOOK NOW

STARTERS

Lentil & Vegetable Soup

Chicken Liver Pate cranberry preserve, honey mustard dressing, oatcakes

Duo of Melon & Fruit Platter winter berry compote, mango sorbet

MAINS

Classic Roast Turkey chipolatas, sausage stuffing, rich jus

Braised Ribeye Steak haggis, peppercorn cream

Sun Blush Tomato & Courgette Tart roast cherry tomato sauce, mozzarella glaze

DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Lemon Meringue Pie forest berry compote

Raspberry & White Chocolate Cheesecake whipped cream

TO FINISH

Tea or Coffee with mints

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.

Room Туре 	Thursday, Friday & Sunday	Saturday
SINGLE ROOM	£55	£65
DOUBLE ROOM	£80	£90



FESTIVE AFTERNOON TEA

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

Available 12-5pm from the 1st of December until the 23rd of December

£17.95 PER PERSON · £27.95 FOR 2

SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon & Pickled Cucumber

SAVOURY

Chef's Mini Cup of Soup of the Day

Roast Beef and Horseradish in a Mini Yorkshire Pudding

Mini Croissant with Cream Cheese and Red Onion Chutney

SWEET DELIGHTS

Forest Fruit Eton Mess

Gingerbread Man

Mini Mince Pie

Chocolate & Caramel Brownie

Carrot Cake

Mini Fruit and Plain Scones with Jam & Cream

Pot of Tea or Coffee









LADIES DAY

Book your space at our Festive Ladies Day and enjoy ultimate festive fun!

£45.00 PER PERSON

PACKAGE INCLUDES:

3 Course Lunch · Cocktail · Host & Dj · Sax · Fortebeat

Sunday 11th December · 1pm - 8pm





SENIORS 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!

£20.95 PER PERSON

PACKAGE INCLUDES:

Glass of Bubbly on Arrival · 3 Course Lunch · Live Entertainment & Dancing

Monday 12th December • 1 pm - 5 pm

LADIES DAY MENU

STARTERS

Lentil & Vegetable Soup

Chicken Liver Pate cranberry preserve, honey mustard dressing, oatcakes

MAINS

Classic Roast Turkey chipolatass, sausage stuffing, rich ius

Braised Ribeye Steak haggis, peppercorn cream

Sun Blush Tomato & Courgette Tart roast cherry tomato sauce, mozzarella glaze

DESSERTS

Raspberry & White Chocolate Cheesecake whipped cream

TO FINISH

Tea or Coffee with mints

SENIORS TEA MENU

STARTERS

Lentil & Vegetable Soup

Duo of Melon & Fruit Platter winter berry compote, mango sorbet

MAINS

Classic Roast Turkey chipolatass, sausage stuffing, rich jus

Traditional Steak Pie puff pastry

DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Vanilla Ice Cream crisp wafer

TO FINISH

Tea & Coffee with mince pies

STAY THE **NIGHT**

OVERNIGHT INCLUDES

- · Luxury Overnight Accommodation
- · Full Scottish Breakfast the next morning

SINGLE ROOM DOUBLE ROOM

£80

BOOK NOW

01292 476811

 □ reception@carlton-prestwick.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.

Monday - Saturday 12-5pm & Sunday 12-9pm (Menu will be individually priced outwith these dates & times) Available from the 1st of December until the 23rd of December.

2 COURSE £18.95 · 3 COURSE £22.95

STARTERS

Homemade Soup of the Day crusty bread roll

Chicken Liver Pate cranberry preserve, honey mustard dressing, oatcakes

Haggis, Neeps & Tatties peppercorn cream, root vegetable crisps

Duo of Melon & Fruit Platter winter berry compote, mango sorbet

Cajun Chicken Nachos mozzarella glaze, sour cream

MAINS

Classic Roast Turkey chipolatas, sausage stuffing, rich jus, roast potatoes, seasonal vegetables

Braised Ribeye Steak haggis, creamed potatoes, vegetables, peppercorn cream (£Ž supplement)

Poached Fillet of Salmon buttered greens, potatoes, leek cream

Sun Blush Tomato & Couraette Tart roast cherry tomato sauce, mozzarella glaze, fries

Breast of Chicken topped with Brie & Cranberry white wine and parsley cream, market vegetables and potatoes

Raspberry Ripple Cheesecake whipped cream, berry coulis

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Lemon Meringue Pie mixed berry compote, chantilly cream

Apple Crumble Tart warm vanilla custard

Duo of Cheddar & Brie biscuits, grapes, chutney

DESSERTS



PRIVATE DINING

'Tis the season to indulge and enjoy with family or friends, in your own private space. Choose from a range of dining areas to suit your needs.

Available from the 1st of December until the 23rd of December.

2 COURSE £21.95 · 3 COURSE £25.95

STARTERS

Lentil & Vegetable Soup

Chicken Liver Pate cranberry preserve, honey mustard dressing, oatcakes

Duo of Melon & Fruit Platter winter berry compote, mango sorbet

Haggis, Neeps & Tatties

MAINS

Classic Roast Turkey

Braised Ribeye Steak haggis, peppercorn cream (£2 supplement)

Sun Blush Tomato & Courgette Tart roast cherry tomato sauce, mozzarella glaze

Poached Fillet of Salmon

DESSERTS

Sticky Toffee Pudding chipolatas, sausage stuffing, rich jus butterscotch sauce, vanilla ice cream

> Raspberry Ripple Cheesecake whipped cream, berry coulis

Lemon Meringue Pie

Duo of Cheddar & Brie

TO FINISH

Tea or Coffee

MENU ABOVE (GUESTS 12 - 50)

Private Event Room Hire Inclusive Minimum 12 adults.

BOOK A TABLE

01292 476811





RESIDENTIAL 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

Package Includes:

Accommodation Breakfast Both Mornings Christmas Eve Dinner Christmas Day Lunch Christmas Day Evening Buffe

from £325 Based on 2 People Sharin,

2 NIGHT BREAK ARRIVING ON CHRISTMAS DAY

25th - 27th December

Package Includes:

Accommodation
Breakfast Both Mornings
Christmas Day Lunch
Christmas Day Evening Buffe
Boxing Day Lunch

from £325
Based on 2 People Sharing

3 NIGHT BREAK ARRIVING ON CHRISTMAS EVE

24th - 27th December

Package Includes:

Accommodation
Breakfast Each Mornings
Christmas Eve Dinner
Christmas Day Lunch
Christmas Day Evening Buffe
Boxing Day Lunch

from £435
Based on 2 People Sharing



BOOK A TABLE







CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve at the Carlton Hotel Served 12pm - 9pm

2 COURSE £22.50 · 3 COURSE £26.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup of the Day crusty bread roll

Halloumi Pakora spiced onions, encas

spiced onions, encased in a large poppadum

Chicken Liver Pate cranberry preserve, garlic ciabatta bread

Panko Breaded Brie Wedges cranberry and chilli jam

Haggis, Neeps & Tatties pink peppercorn sauce, root vegetable crisps

Duo of Melon & Fruit Platter winter berry compote, mango sorbet

Cajun Chicken Bruschetta mozzarella glaze, balsamic reduction

King Prawn Tempura sweet chilli dip

MAINS

Classic Roast Turkey chipolatas, sausage stuffing, rich jus, roast potatoes, seasonal vegetables

6oz Scotch Sirloin Steak onion rings, peppercorn sauce, fries (£4 Supplement)

Breast of Chicken topped with Brie & Cranberry white wine and parsley cream, market vegetables and potatoes

West Coast Seafood Crepe salmon, smoked haddock, prawns, arran cheddar sauce, fries, green tails

Cajun Chicken Fillets mango, coconut curry cream, basmati rice, crisp prawn crackers

Battered Fillet of Haddock fries, mushy peas, salad, tartar sauce

RAD Steak Burger 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Sun Blush Tomato & Courgette Tart roast cherry tomato sauce, mozzarella glaze, fries

DESSERTS

Raspberry Ripple Cheesecake whipped cream, berry coulis

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Toffee Banana & Walnut Pavlova whipped cream, butterscotch sauce

Luxury Chocolate Fudge Cake crushed honeycomb, white chocolate shards, vanilla ice cream

Apple Crumble Tart warm vanilla custard

Lemon Meringue Pie mixed berry compote, chantilly cream

Scottish Sundae mixed berries, crushed meringue, whipped cream, ripple ice cream

Duo of Cheddar & Brie biscuits, grapes, chutney



CHRISTMAS DAY



Indulge in a delicious 4 course meal served with all the seasonal trimmings at the Carlton and enjoy another unforgettable Christmas Served 1pm - 4.30pm

ADULT £69.50

KIDS (2-7) £15.00 · JUNIORS (8-14) £30.00

STARTERS

Trio of Chilled Seafood smoked salmon, prawn marie ros lemon and dill crayfish

Duo of Honeydew Melon & Watermelon fresh fruits, winter berry compote,

Ham Hock & Chicken Terrine mango and pineapple chutney, mini oatcakes

Mushroom & Leek Croustade garlic cream sauce, chopped chives

001

Lentil & Bacon Soup
Traditional Cullen Skink

MAINS

Classic Roast Turkey chipolatass, sausage stuffing, rich gravy

Braised Ribeye Steak haggis, cracked black peppe and brandy cream

Fillet of Salmon tiger prawns, caper butter

Sun Blush Tomato
& Courgette Tart
mozzarella glaze, roast cherry
tomato sauce

DESSERTS

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

White Chocolate & Strawberry Pavlova raspberry ripple ice cream, white chocolate shards

Caramel & Scottish Tablet Cheesecake dark chocolate crumb, vanilla ice cream

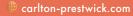
Trio of Cheese
mature cheddar, smoked
applewood, brie, crackers,

TO FINISH

Tea or Coffee with mince pies

BOOK A TABLE







BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Carlton Hotel. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal Served 12.30pm - 6pm

2 COURSE £22.50 · 3 COURSE £26.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup of the Day crusty bread roll

Ham Hock & Chicken Terrine mango and pineapple chutney, mini oatcakes

Chicken Liver Pate

Mushroom & Leek Croustade

Tower of Haggis & Black Pudding peppercorn cream, crispy leeks

Duo Of Melon & Fruit Platter winter berry compote, mango sorbet

MAINS

Classic Roast Turkey chipolatas, sausage stuffing, rich jus,

Steak & Sausage Pie puff pastry, creamed potatoes, mixed vegetables

Supreme of Chicken topped with Brie & Bacon white wine cream, market vegetables and potatoes

Fillet of Cajun Salmon basmati rice, mango and coconut curry cream, naan bread

Battered Fillet Of Haddock baby leaf salad, fries, tartar sauce, mushy peas

Sun Blush Tomato & Courgette Tart mozzarella glaze, roast cherry tomato sauce

DESSERTS

Caramel & White Chocolate Cheesecake roast potatoes, seasonal vegetables chantilly cream, chocolate crumb

Sticky Toffee Pudding

Lemon Meringue Pie

Apple Crumble Tart

Toffee Banana & Walnut Pavlova whipped cream, butterscotch sauce

Duo of Cheddar & Brie



01292 476811

SAY GOODBYE TO 2022 START AS YOU MEAN TO GO ON



HOGMANAY

What better way to see the year out, than a perfectly prepared pre-bells Hogmanay menu? Relax and enjoy a three-course meal before heading off out for the bells - all set for a cracking 2023! Served from 12pm - 9pm

2 COURSE £22.50 · 3 COURSE £26.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Chef's Soup of Day crusty bread roll

Halloumi Pakora spiced onions, encased in a large poppadum

Chicken Liver Pate cranberry preserve, garlic ciabatta bread

Panko Breaded Brie Wedges cranberry and chilli jam

Haggis, Neeps & Tatties pink peppercorn sauce, root vegetable crisps

Duo of Melon & Fruit Platter winter berry compote, mango sorbet

Cajun Chicken Bruschetta mozzarella glaze, balsamic

King Prawn Tempura sweet chilli dip

MAINS

6oz Scotch Sirloin Steak onion rings, peppercorn sauce, fries (£4 Supplement)

Breast of Chicken topped with Brie & Cranberry white wine and parsley cream, market vegetables and potatoes

West Coast Seafood Crepe salmon, smoked haddock, prawns, arran cheddar sauce, fries, green tails

Beef & Spinach Stroganoff basmati rice, sour cream, smoked paprika, toasted ciabatta bread

Cajun Chicken Fillets mango, coconut curry cream, basmati rice, crisp prawn crackers

Battered Fillet of Haddock fries, mushy peas, salad, tartar sauce

RAD Steak Burger 60z burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Sun Blush Tomato & Courgette Tart roast cherry tomato sauce, mozzarella glaze, fries

DESSERTS

Raspberry Ripple Cheesecake whipped cream, berry coulis

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Toffee Banana & Walnut Pavlova whipped cream, butterscotch sauce

Luxury Chocolate Fudge Cake crushed honeycomb, white chocolate shards, vanilla ice cream

Apple Crumble Tart warm vanilla custard

Lemon Meringue Pie mixed berry compote, chantilly cream

Scottish Sundae mixed berries, crushed meringue, whipped cream, ripple ice cream

Duo of Cheddar & Brie biscuits, grapes, chutney



NEW YEARS DAY

The ideal venue for a special and enjoyable New Year's Day Lunch. With an array of crowd-pleasing dishes, we have just the thing to welcome 2023 in style Served 1pm - 6pm

2 COURSE £27.95 · 3 COURSE £31.95

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

STARTERS

Minestrone Soup crusty bread roll

Haggis, Neeps & Tatties pink peppercorn sauce

Prawn & Crayfish Cocktail ciabatta bread, marie rose sauce

Chicken Liver Pate salad, cranberry preserve, mini oatcakes

Garlic Mushroom & Leek Gratin puff pastry croustade, arran cheddar alaze

Honeydew Melon, Watermelon & Pineapple Coupe passionfruit sorbet, coconut curls

MAINS

Roast Sirloin of Beef yorkshire pudding, market vegetables, potatoes, rosemary and red wine jus

Smoked Haddock Crepe mature cheddar sauce, fries, salad

Breast of Cajun Chicken aromatic rice, mango and coconut curry cream, prawn crackers

Button Mushroom & Spinach Stroganoff basmati rice, sour cream, smoked paprika, toasted garlic ciabatta

Traditional Steak Pie puff pastry, creamed potatoes, root vegetables

Highlander Burger 6oz burger, haggis, cheddar cheese, peppercorn sauce, fries, coleslaw

DESSERTS

Limoncello Cheesecake berry coulis, chantilly cream

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

White Chocolate & Mixed Berry Pavlova chantilly cream, vanilla ice cream

Rhubarb & Pear Crumble Tart vanilla ice cream

Salted Caramel filled Choux Buns toffee sauce, fruit garnish

Duo of Cheddar & Brie biscuits, grapes, chutney

BOOK A TABLE











HOGMANAY BALL

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball. Indulge in bubbles, a decadent five-course dinner followed by live entertainment and a piper at midnight - what a way to start 2023 with a bang!

PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival · 5 Course Dinner Live Entertainment from Fortebeat · Piper at the bells

Doors Open at 6.30pm · Food Served for 7pm · Carriages at 1.30am

ADULT £75.00

HOGMANAY BALL MENU

STARTERS

Smoked Duck Cheesecake mixed salad, plumb and apple puree

SOUP

Cream of Asparagus Soup

MAINS

Scottish Fillet of Beef haggis, pink peppercorn sauce

Baked Fillet of Salmon

king prawns, prosecco and leek cream

DESSERT

Grand Dessert

limoncello cheesecake, strawberry and cream pavlova, chocolate dipped choux bun filled with salted caramel mousse

CHEESEBOARD

Duo of Brie & Mature Cheddar biscuit selection, chutney, grapes

TO FINISH

Tea or Coffee with tablet & shortbread

BOOK NOW



carlton-prestwick.com



OVERNIGHT BREAKS

HOGMANAY PACKAGE

FESTIVE BREAK INCLUDING:

- · Hogmanay Black Tie Ticket
- · Luxury Overnight Accommodation
- · Breakfast on New Years Day

FROM

SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With the choice of 6 Luxurious Hotels, Bars and Restaurants, 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 2022/2023 - TERMS & CONDITIONS

- 1. £10pp deposit is required to confirm your Party Night 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 are due no later than 15th October 2022.
- 5. Final balances for Christmas Day and linked accommodation are due no later than 15th November 2022.
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.
- 7. 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.
- 8. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
- 9. Upon payment of your deposit, you are adhering to our terms and conditions.



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