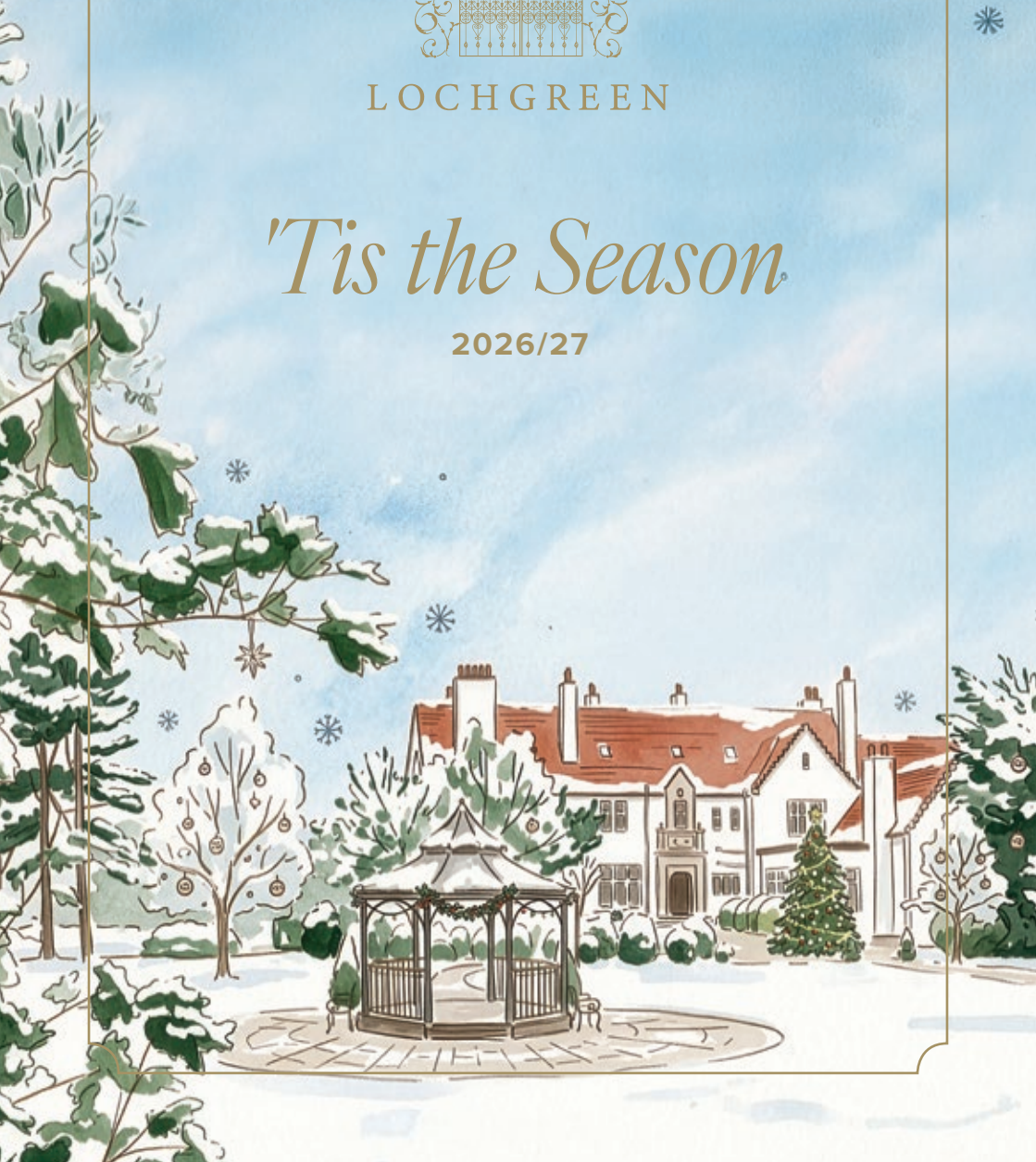




LOCHGREEN

'Tis the Season

2026/27



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

Celebrate the season in timeless style.

Set amongst beautifully landscaped gardens, Lochgreen House Hotel offers an elegant escape for Christmas and New Year, where the warmth of the season is matched by exceptional hospitality and the charm of a classic country house.

Whether you're gathering loved ones for one of our fabulous Christmas Party Nights, enjoying exquisite festive dining or raising a glass with handcrafted seasonal cocktails, every moment is designed to make this festive season one to remember.



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Here Comes Christmas *Ladies Day*

Our ever popular Ladies' Days are here again!
Enjoy an unforgettable day at Lochgreen House Hotel.

Arrive for morning coffee with delicious homemade shortbread.
Browse around an array of individual shops and exhibitors offering hints
and gift ideas to help you prepare for Christmas. Enjoy a cookery
demonstration by our Master Chef, fashion show and three course lunch
with tea or coffee and a glass of Prosecco.

Doors Open at 11am · Food Served from 1.30pm · Carriages at 4pm

Find Available Dates Below:

MONDAY 9TH - THURSDAY 12TH NOVEMBER
MONDAY 16TH - THURSDAY 19TH NOVEMBER
WEDNESDAY 25TH & THURSDAY 26TH NOVEMBER

PER PERSON
£50.00

Musical *Afternoon Tea*

Step into the festive spirit with our Musical Afternoon Tea, hosted in
the elegantly decorated Glass House at Lochgreen.

Savour a selection of seasonal delights, from delicate finger
sandwiches and freshly baked scones to exquisite sweet treats.
As you indulge, enjoy live performances of timeless Christmas
carols, adding a magical soundtrack to your afternoon.

Whether you're gathering with family or enjoying a festive outing
with friends, let the joy of music and the warmth of the season
surround you, in true Lochgreen style.

Doors Open at 12:30pm · Food Served from 1.00pm

SUNDAY 6TH DECEMBER

PER PERSON
£42.50



Festive Party Nights

Let the celebrations begin! Gather with friends, family or colleagues at one of our unforgettable party nights. Indulge in an evening of exceptional dining, festive drinks and dancing, all set within the elegant surroundings of Lochgreen.

Package Includes:

Glass of Bubbly on Arrival · 3 Course Meal
Live Music from Amplifive · DJ Host

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

FRIDAY 11TH DECEMBER | £60.00

SATURDAY 12TH DECEMBER | £60.00



Festive Party Night Menu

Starters

Winter Squash Soup pumpkin seed pesto
Breaded Goats Cheese & Beetroot Salad marinated figs, toasted seeds
Terrine of Fresh, Smoked & Hot Smoked Salmon pickled cucumber, heather honey and citrus dressing

Mains

Roast Turkey Roulade apricot and chestnut stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey jus
Pan Fried Salmon lightly spiced giant cous cous, roast red peppers, bok choy, chili and lemongrass dressing
Spiced Roast Cauliflower Steak masala paste, pickled chillies and coriander crumb, pilaff rice, light coconut curry sauce

Dessert

Grand Dessert Trio Steamed Christmas Pudding with brandy anglaise, Chocolate & Baileys Crème Brulée, Lemon Curd Baked Alaska with red fruit coulis

To Finish

Tea or Coffee with tablet

Stay The Night

Don't worry about getting home, you only have to make it to your bedroom!
Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

TICKET &
SINGLE ROOM FROM

£260

TICKETS &
DOUBLE ROOM FROM

£350



Festive *Dining*

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 Bisque Restaurant.

Available from the 1st of December until the 30th of December, excludes 24th-26th.

Lunch

Monday-Friday | 12-6pm

2 COURSE

£29.50

3 COURSE

£37.00





Festive *Private Dining*

'Tis the season to indulge and enjoy with family
or friends, in your own private space.

Available from the 1st of December until the
30th of December, excludes 24th-26th.

2 COURSE LUNCH	3 COURSE DINNER
£47.50	£62.50

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.

Festive *Afternoon Tea*

Experience a sumptuous afternoon tea full of festive
delicacies, infused with the magic of Christmas
in our Copper Beech Restaurant

Sandwich Selection

Turkey with Cranberry Relish
Free Range Egg and Chive Mayonnaise
Dunlop Cheddar, herb Cream Cheese, Tomato

Savoury

Chefs Mini Cup of Soup of the Day
Gammon, Lettuce, Tomato Slider Roll
Hog Roast Sausage Roll
Festive Yorkshire Pudding
Brie and Cranberry Quiche, Fine Herbs

Sweet Delights

Selection of Mini Patisserie and Sweet Treats
Warm Plain and Fruit scones with Clotted Cream and Preserves

A pot of specialty Tea or filter Coffee

FOR 2 PEOPLE SHARING

£70.00

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



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 is the ideal setting to relax this Christmas Eve. *Served 12pm - 9pm.*



3 COURSE
£60.00

3 COURSE (KIDS)
£30.00

Starters

Honey Roasted Turnip & Carrot Soup
haggis beastie, crusty bread

Lochgreen Signature Shellfish Bisque
parmesan cheese, rouille, croutons

Winter Fruits
mulled wine sorbet and poached pear

Rare Cooked Flat Iron Steak
crumbled blue cheese salad, walnut and honey dressing

Mains

Roast Turkey Roulade
apricot and chestnut stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey and cranberry jus

Roast Fillet of Beef
gratin dauphinoise potatoes, spinach and bourguignonne sauce (£10 supplement)

Pan Roasted Breast of Corn Fed Chicken
chorizo ratatouille, cavallo nero, parmentier potatoes, piquillo pepper dressing, soft herb pesto

Pan Fried Tranche of Salmon
braised hispi cabbage, saffron potatoes, champagne beurre blanc

Desserts

Steamed Christmas Pudding
brandy anglaise, mascarpone ice cream

Chocolate & Baileys Crème Brulée
homemade buttered shortbread

Lemon Curd Baked Alaska
preserved berries, red fruit coulis

Chicken & Goose Liver Parfait
pickled onion and cornichon salad, wholegrain mustard and walnut vinaigrette, brioche

Breaded Goats Cheese & Beetroot Salad
marinated figs, toasted seeds

Pan Seared King Prawns
lemon-herb brown butter sauce

Sun Blushed Tomato & Goats Cheese Risotto
charred grilled courgette, red pepper and pesto dressed rocket Leaves

Pan Fried Breast of Gressingham Duckling
fondant potato, puy lentils, pink peppercorn and brandy sauce

Pan Roasted Monkfish wrapped in McCaskie Ayrshire Bacon
maple and bacon fondue, celeriac puree, winter mushrooms, soft herb butter sauce

Crackelin Crusted Cream Profiteroles
vanilla Ice Cream, hot chocolate sauce

Callebaut Chocolate Torte
salted caramel sauce, white chocolate ice cream

Selection of British and Continental Cheeses
wafer biscuits, quince jelly, grapes, apple

Christmas Day *Dining*

Make Christmas Day truly special at Lochgreen, where a beautifully crafted four-course lunch, complete with all the festive trimmings awaits. *Served 12.30pm - 5pm*



ADULT
£120.00

CHILD (UNDER 14)
£60.00

KIDS (2-7)
£30.00

Amuse-Bouche

Starters

Smoked Gressingham Duck
heritage beetroot and blood orange

Seafood Trio
pan fried king scallop, crab rillettes, cured scottish sea trout, radish, citrus, dressing, salmon roe

Wild Mushroom Parfait
fresh winter truffle, wild herb salad, brioche bun

Winter Fruits
mulled wine poached pear, wild cherry sorbet

Intermediate

Lochgreen Signature Bisque
parmesan cheese, croutons

Apple Sorbet
spiced apple compote

Mains

Traditional Roast Turkey
sage and apricot stuffing, pigs n blankets, turkey jus

Fillet of Beef Wellington
celeriace, hen of the wood mushroom, red wine jus

Seared Fillet of Halibut
champagne and caviar sauce, sea herbs

Winter Squash Pithivier
smoked almond cream, grilled baby leek

Desserts

Lochgreen Christmas Pudding
brandy anglaise, mascarpone ice cream

Hot Chocolate Fondant Tart
marinated oranges, vanilla ice cream

Apple Crumble Parfait
pink lady tart tatin

Selection of British & Continental Cheeses
wafer biscuits, quince jelly, grapes, apple

To Finish

Tea or Coffee with mince pies



Christmas Accommodation Packages

Escape to Lochgreen House Hotel this December and enjoy the luxury of time well spent.

From exceptional dining and seasonal cocktails to the comfort of your elegant accommodation, every detail is thoughtfully curated to create a truly relaxing and memorable festive stay.

2 Night Break

ARRIVING ON CHRISTMAS EVE
24TH - 26TH DECEMBER

- Overnight Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Grazing Table

FROM

£1,100

3 Night Break

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

- Overnight Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Grazing Table
- Afternoon Tea on Boxing Day
- Boxing Day Dinner

FROM

£1,600

All packages based on 2 People Sharing. £50pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2026. Minimum 2 nights stay.



Boxing Day *Dining*

Continue the celebrations with a leisurely Boxing Day lunch at Lochgreen Relax in elegant surroundings and enjoy a beautifully prepared three-course meal, thoughtfully crafted to help you savour the festive season for just a little longer. Served from 12pm - 7pm.

3 COURSE

£50.00

3 COURSE (KIDS)

£25.00



Starters

Spiced Roasted Parsnip & Apple Soup
crispy sage, golden croutons

Lochgreen Signature Shellfish Bisque
parmesan cheese, rouille, croutons

Chicken & Goose Liver Parfait
pickled onion and cornichon salad, wholegrain mustard and walnut vinaigrette, brioche

Crown of Seasonal Melon
pomegranate, cape gooseberries, passion fruit sorbet

Poached Smoked Haddock
leek mash, wilted spinach, soft poached egg, chive and arran mustard sauce

Pressed Ham Hock Terrine
apple and cranberry preserve, grilled sourdough

Breaded Goats Cheese & Beetroot Salad
marinated figs, toasted seeds

Mains

Roast Turkey Roulade
apricot and chestnut stuffing, pigs n blankets, roast potatoes, seasonal vegetables, turkey jus

Pan Fried Breast of Gressingham Duckling
pickled and smoked beetroot, confit duck leg bon-bon, kale, spiced duck jus

Beef Tournedos Rossini
4oz fillet medallion, pate, madeira wine jus, herb crostini, dauphinoise potato, romanesco vegetable

Pan Roasted Breast of Corn Fed Chicken
dauphinoise potatoes, onions jus rosti

Spiced Roast Cauliflower Steak
masala paste, pickled chillies and coriander crumb, pilaff rice, light coconut curry sauce

Pan Roasted Monkfish wrapped in McCaskie Ayrshire Bacon
maple and bacon fondue, celeriac puree, winter mushrooms, soft herb butter sauce

Smoked Haddock Risotto
buttered langoustine tails, green onion and costal herbs

Desserts

Steamed Christmas Pudding
brandy anglaise, mascarpone ice cream

Coconut Panna Cotta
pineapple and mango salad, pina colada sorbet

Apple Tarte Tatin
vanilla anglaise, rum and raisin ice cream

Tiramisu
cherries, chocolate ice cream, pistachio biscotti

Callebaut Chocolate Torte
salted caramel sauce, white chocolate ice cream

Selection of British & Continental Cheeses
wafer biscuits, quince jelly, grapes, apple



Hogmanay Dining

Toast to the New Year with a memorable Hogmanay dining experience at Lochgreen with our perfectly prepared seasonal menu. Served 12pm - 9pm.



3 COURSE
£60.00

3 COURSE (KIDS)
£30.00

Starters

Slow Roasted Chestnuts & Truffle Soup
toasted artisan sourdough crumbs

Lochgreen Signature Shellfish Bisque
parmesan cheese, rouille, croutons

Winter Fruits
mulled wine sorbet and poached pear

Grilled Goats Cheese with Beetroot Salad
provenance herbs, red wine vinaigrette

Marrbury Whisky Oak Smoked Salmon
avocado puree, cucumber salad

Smoked Ham, Duck & Chestnut Terrine
calvados and cranberry apple sauce, toasted brioche

Celebration of Woodland Mushrooms
mushroom ravioli, winter mushrooms and truffle consommé

Mains

Roast Turkey Roulade
apricot and chestnut stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey jus

Fillet of Scotch Beef
dauphinoise potato gratin, bourguignonne sauce (£5 supplement)

Pan Fried Tranche of Salmon
risotto of smoked haddock, leeks and parmesan

Vegetable & Chickpea Tagine
fragrant cous-cous, grilled halloumi and fig skewer

Roast Rack & Slow Cooked Neck Fillet Lamb
baked anna potatoes, market vegetables, port wine jus

Pan Roasted Breast of Corn Fed Chicken
parmentier potatoes, white wine, leek and shallot cream, smoked sausage

Pan Fried Sea Bass
spicy sautéed potatoes, stir fried vegetables, ginger and lemongrass dressing

Desserts

Lochgreen Sticky Toffee Pudding
muscovado caramel, mascarpone ice cream

Hot Chocolate Fondant Tart
marinated oranges, vanilla ice cream

Traditional Raspberry Cranachan
toasted oats, smooth cream, fresh raspberries, scotch whisky

Apple Crumble Parfait
pink lady tart tatin

Trio of Dark, White & Milk Chocolate Delice
peanut butter ice cream, hot chocolate and cinnamon doughnut, dulce de leche

Selection of British & Continental Cheeses
wafer biscuits, quince jelly, grapes, apple

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.



3 COURSE
£60.00

3 COURSE (KIDS)
£30.00

Starters

Traditional Puy Lentil & Smoked Pancetta Broth
ham hock bon bon, crispy onions

Lochgreen Signature Shellfish Bisque
parmesan cheese, rouille, croutons

Pan Seared Orkney Scallops
fennel jam, shellfish emulsion dulse,

Rare Cooked Flat Iron Steak
crumbled blue cheese salad, walnut and honey dressing

Wild Mushroom Parfait
fresh winter truffle, wild herb salad, brioche bun

Smoked Ham, Duck and Chestnut Terrine
calvados and cranberry apple sauce, toasted brioche

Winter Fruits
mulled wine sorbet and poached pear

Mains

Roast Turkey Roulade
apricot and chestnut stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey jus

Traditional Steak & Sausage Pie
slow cooked Scotch shoulder steak, butter pastry, thyme roast roots, creamed potato

Pan Roasted Breast of Corn Fed Chicken
chorizo ratatouille, cavallo nero, parmentier potatoes, piquillo pepper dressing, soft herb pesto

Roast Sirloin of Beef
yorkshire pudding, seasonal vegetables, red wine jus (£10 supplement)

Pan Roasted Monkfish wrapped in McCaskie Ayrshire Bacon
maple and bacon fondue, celeriac puree, winter mushrooms, soft herb butter sauce

Baked Filo Parcel with Provençal Vegetables & Pentland Brie
fragrant puffed wheat, wilted rocket, sweet peperonata dressing

Pan Fried Sea Bass
spicy cous cous, stir fried vegetables, ginger and lemongrass dressing

Desserts

Lochgreen Sticky Toffee Pudding
muscovado caramel, mascarpone ice cream

Tiramisu
cherries, chocolate ice cream, pistachio biscotti

Callebaut Chocolate Torte
salted caramel sauce, tablet ice cream

Traditional Raspberry Cranachan
toasted oats, smooth cream, fresh raspberries, scotch whisky

Crackelin Crusted Cream Profiteroles
white chocolate ice cream, raspberry sauce

Selection of British & Continental Cheeses
wafer biscuits, quince jelly, grapes, apple

Hogmanay Gala Dinner



Celebrate your New Year in style and grandeur at our spectacular Hogmanay Gala Dinner

Enjoy bubbles, canapes and a decadent five course meal before dancing the night away with live entertainment and welcoming 2027 to the traditional sound of the piper at midnight.

· Doors Open at 6.30pm · Food Served at 7.00pm · Carriages at 1.30am

Package Includes:

- Piper on Arrival
- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Live Entertainment from Sneaky Treacle
- Maybole Pipe Band
- Devotion DJ

PER PERSON
£135.00

Hogmanay Gala Dinner Menu

A Selection of Deluxe Canapies
A Taste of Scotlands Finest

To Start

Delice of Confit Duck from Gartmorn Farm with Parfait orange and kumquat compote, port wine reduction

Combination of Local Fish and Shellfish

Fillet of Sea Bass with Butter Poached West Coast Langoustine provencal vegetable tart, roast pepper dressing, basil pesto

Refresher Course

Clementine Sorbet
blown sugar peach

The Main

Dry Aged Fillet of Beef with Slow Cooked Blade red onion relish, smoked potato puree, morel fricassee, seasonal vegetable medley, madeira jus

Festive Bauble

Malted Chocolate Mousse
honeycomb wafer, vanilla ice cream, hot toffee sauce

Tea or Coffee with Handmade Dainties

HOGMANAY OVERNIGHT BREAK

2 Night Break

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Overnight Accommodation
- Breakfast Each Morning
- Afternoon Tea on Arrival
- Hogmanay Ball
- New Year's Day Lunch
- Grazing Table

FROM

£1,150

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2026. Minimum 2 nights stay.

THE GIFT OF *TIME* & *LOVE* FULL OF CHRISTMAS CHEER



SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including our new restaurant Tales, 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 2026/27 - 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 £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
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.



LOCHGREEN

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