



SEAMILL HYDRO  
HOTEL

*'Tis the season*  
2025/26





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

Set by snow-capped peaks, a glittering seaside and topped with a sprinkle of seasonal sparkle - there is nowhere more magical than Seamill Hydro at Christmas time!

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas 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 getaway, however you choose to experience the festive season, all you have to do is sit back, relax and let Seamill Hydro take care of the rest.

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Experience a true winter wonderland at Seamill's popular Christmas Markets. Hosting a variety of hand-selected suppliers, enjoy a truly unique festive shopping experience in the Firth Pavillion.

*From handmade candles, bespoke jewellery, accessories, textiles, perfume, confectionary and lots more!*

**FREE  
ENTRY**

As one of Ayrshire's largest festive markets, you don't want to miss out! Come along and find some beautiful gifts from 12pm-5pm.



# 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.

## PACKAGE INCLUDES:

Prosecco on Arrival · 3 Course Meal · Photobooth with Complimentary Prints  
Festive Props · Live Music · Host by Devotion DJ

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

**SAT 6<sup>TH</sup> DECEMBER**  
DRAMBOOGIE | £69.95

**FRI 12<sup>TH</sup> DECEMBER**  
DRAMBOOGIE | £69.95

**SAT 13<sup>TH</sup> DECEMBER**  
DRAMBOOGIE | £69.95

**FRI 19<sup>TH</sup> DECEMBER**  
BIG PAPAS | £69.95

## Starters

Lentil & Vegetable Soup

Prawn Marie Rose sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait tomato chutney, oatcakes, crisp leaves

## Mains

Traditional Roast Turkey pigs in blankets, apricot and chestnut stuffing, rich pan gravy

Slow Braised Feather Blade of Scotch Beef mixed peppercorn and brandy cream sauce

Shredded Vegetable Wellington V tomato and basil sauce

## Dessert

Duo of Desserts

sticky toffee pudding, butterscotch sauce

christmas pudding cheesecake, whipped cream

## To Finish

Tea or Coffee with mint



## 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.

Please contact reception for our best available room rates.

## BOOK NOW

☎ 01294 822 217

✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

🌐 [seamillhydro.co.uk](http://seamillhydro.co.uk)



# *festive fayre menu*

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 stunning Orangery Restaurant

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

Monday-Thursday | 12-5pm

Sunday | 12-9pm

2 COURSE	3 COURSE
£27.00	£35.00

Friday-Saturday | 12-5pm

2 COURSE	3 COURSE
£28.00	£36.00

(Menu will be individually priced outwith these dates & times)

## Starters

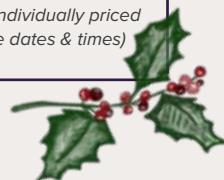
Homemade Soup of the Day fresh bread roll  
 Creamy Garlic Mushrooms V toasted garlic bread  
 Chicken Liver & Brandy Parfait tomato chutney, oatcakes, crisp leaves  
 Duo of Melon & Seasonal Fruits V passionfruit syrup, raspberry sorbet  
 Haggis & Black Pudding Tower peppercorn cream, root vegetable crisps

## Mains

Traditional Roast Turkey  
 apricot and chestnut stuffing, pigs in blankets, rich pan gravy, roast potatoes, seasonal vegetables  
 Slow Braised Feather Blade of Scotch Beef  
 haggis, peppercorn cream, creamed potatoes, vegetables (£3 SUPPLEMENT ON 2/3 COURSE PRICE)  
 Breast of Chicken Topped with Brie & Cranberry  
 garlic and spring onion, market vegetables and potatoes  
 Fillet of Salmon  
 white wine and cheddar glaze, market vegetables and potatoes  
 Shredded Vegetable Wellington V  
 tomato and basil sauce, market vegetables and potatoes

## Desserts

Chef's Cheesecake of the Day chantilly cream, fruit garnish  
 Sticky Toffee Pudding butterscotch sauce, vanilla ice cream  
 Winter Berry Pavlova chantilly cream, raspberry ripple ice cream  
 Apple Crumble Tart warm vanilla custard  
 Vanilla Crème Brulee buttered shortbread





# *festive afternoon tea*

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

## ***Sandwich Selection***

Turkey with Cranberry Relish  
Egg Mayonnaise with Chives  
Smoked Salmon & Herb Cream Cheese

## ***Savoury***

Chef's Mini Cup of Soup of the Day  
Gammon, Lettuce, Tomato Slider Roll  
Cream Cheese & Red Onion Chutney Croissant

## ***Sweet Delights***

Chef's selection of Festive Sweet Treat Delights  
Mini Fruit and Plain Scones with Jam & Cream

Pot of Tea or Coffee

PER PERSON	•••	FOR 2 PEOPLE SHARING
<b>£26.95</b>		<b>£41.95</b>

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





# festive private dining

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

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

2 COURSE

£35.95

3 COURSE

£44.50

## Starters

Lentil & Butternut Squash Soup

Prawn Marie Rose sliced seasonal melon, crisp salad

Chicken Liver & Brandy Parfait tomato chutney, oatcakes, crisp leaves

Creamy Garlic Mushrooms V toasted garlic bread

## Mains

Traditional Roast Turkey apricot and chestnut stuffing, pigs in blankets, rich pan gravy

Slow Braised Feather Blade of Scotch Beef mixed peppercorn and brandy cream sauce

Fillet of Salmon white wine and cheddar glaze

Shredded Vegetable Wellington V tomato and basil sauce

## Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Winter Berry Pavlova chantilly cream, raspberry ripple ice cream

Christmas Pudding Cheesecake toffee sauce, chantilly cream

Apple Crumble Tart warm vanilla custard

## To Finish

Tea or Coffee with mints



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.

## BOOK NOW

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✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

🌐 [seamillhydro.co.uk](http://seamillhydro.co.uk)





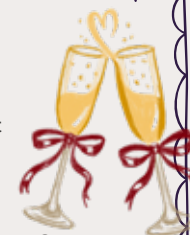
SUNDAY 14<sup>TH</sup> DECEMBER

## festive ladies day

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live tribute entertainment by **Feeva!**

### PACKAGE INCLUDES:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Tribute Entertainment · Devotion DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls



Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8pm

### Starters

Prawn Marie Rose sliced seasonal melon, crisp salad  
Chicken Liver & Brandy Parfait tomato chutney, oatcakes, crisp leaves

### Mains

Traditional Roast Turkey apricot and chestnut stuffing,  
pigs in blankets, rich pan gravy  
Slow Braised Feather Blade of Scotch Beef mixed peppercorn  
and brandy cream sauce  
Shredded Vegetable Wellington V tomato and basil sauce

### Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce  
christmas pudding cheesecake, whipped cream

### To Finish

Tea or Coffee with mints

18+

PER PERSON

£59.95



SUNDAY 21<sup>ST</sup> DECEMBER

# Festive family lunch

Join us for a joyous celebration as we gather together for our 2 Course Festive Family Fun Day Lunch!

Enjoy a fun filled day with live music, games and gifts that's sure to keep the whole family entertained.

## PACKAGE INCLUDES:

- 2 Course Lunch · Childrens Entertainment · Visit from Santa
- Gift for Kids from Santas Elves · Devotion DJ & Host

Doors Open at 11.30am · Food Served from 12pm · Carriages at 3.30pm

## Mains

**Traditional Roast Turkey**  
apricot and chestnut stuffing, pigs in blankets, rich pan gravy  
**Slow Braised Feather Blade of Scotch Beef**  
mixed peppercorn and brandy cream sauce  
**Shredded Vegetable Wellington V**  
tomato and basil sauce

## KIDS MAINS

**Traditional Roast Turkey**  
apricot and chestnut stuffing, rich jus  
**Breaded Chicken Tenders**  
fries, tomato sauce

## Dessert

**Chocolate Brownie**  
vanilla ice cream, chocolate sauce  
**Duo of Vanilla & Strawberry Ice Cream**  
crisp wafer

## To Finish

Tea or Coffee with mints

ADULT & CHILD OVER 2

£32.50

CHILD UNDER 2

£5.00



# 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 of our Orangery Restaurant is the ideal setting to relax this Christmas Eve. *Served 12-9pm.*

2 COURSE  
£32.95

3 COURSE  
£41.50

2 COURSE (KIDS)  
£11.50

3 COURSE (KIDS)  
£14.50

## Starters

**Butternut Squash & Cumin Soup** fresh crusty bread  
**Vine Tomato & Basil Bruschetta V** pickled red onions, rocket salad, herb oil  
**Smoked Haddock & Leek Croquette** crispy bacon lardons, dressed house salad  
**Truffle & Honey Goats Cheese Mousse V** peppered crostini, pickled beets, gem lettuce  
**Duo of Melon V** seasonal fruits, orange sorbet  
**Crispy Fried Buttermilk Chicken Bites** toasted sesame seeds, sriracha mayo, coriander

## Mains

**Traditional Roast Turkey**  
 apricot and chestnut stuffing, pigs in blanket, rich pan gravy, sprouts, honey roast root vegetables, garlic and thyme roast potatoes, cranberry sauce  
**Slow Braised Feather Blade of Beef**  
 pan jus, black pudding bon bon, root vegetables, roast potatoes  
**Pan Seared Fillet of Salmon**  
 caviar white wine cream, dauphinoise potato, tenderstem broccoli, spinach  
**Breast of Chicken with Local Haggis**  
 black pepper and cognac cream, savoy cabbage, roast potatoes, braised beer onion  
**Pan Roasted Fillet of Cod**  
 pesto cream, buttered new potatoes, spinach, provencal vegetables  
**Creamy Braised Leek & Chestnut Wellington V**  
 onion gravy, wholegrain mustard mash, root vegetables

## Desserts

**Hydro Sticky Toffee Pudding** toffee sauce, honeycomb ice cream  
**Lemon & Lime Crème Brûlée** buttered shortbread  
**Chocolate Orange Cheesecake** fresh fruit, chocolate sauce  
**Mixed Berry Pavlova** berry compote, raspberry ripple ice cream  
**Spiced Apple Crumble Tart** stem ginger anglaise, vanilla ice cream  
**Selection of Scottish Cheeses**  
 Strathdone Blue, Ballochmyle Brie, Smoked Dunlop, Isle of Mull Cheddar, onion and beetroot chutney, apple, celery, grapes arran oaties



## ORANGERY RESTAURANT

# christmas day dining

Experience the magic of Christmas Day at Seamill Hydro and Indulge in a delicious 4 course meal served with all the seasonal trimmings in our Orangery Restaurant  
*Served 12.30pm-4.30pm.*

ADULT  
£115.00

JUNIOR (8-14)  
£57.50

KIDS (2-7)  
£29.50

## Starters

**Trio of Seafood** oak smoked salmon, crab cake, prawn marie rose, pickled cucumber, crispy capers, lemon wedge  
**Chicken Liver Parfait** peppered crostini, apple gel, vine tomato relish, endive and amaranth salad  
**Gratin of Garlic Mushrooms** warm flatbread, chives  
**Pressed Ayrshire Ham Hough Terrine**  
 celeriac remoulade, rocket salad, mustard dressing, arran oaties

## Intermediate

**Cream of Cauliflower Soup** crispy onions, chives

## Mains

**Traditional Roast Turkey** apricot and chestnut stuffing, pigs in blanket, rich pan gravy  
**Medallion of Beef with a Mushroom & Spinach Duxelle** bordelaise sauce  
**Duo of Seabass & King Scallops** tarragon emulsion  
**Wild Mushroom & Pea Risotto V** vegan parmesan

## Desserts

**Hydro Sticky Toffee Pudding** salted caramel sauce, honeycomb ice cream  
**Christmas Pudding Cheesecake** whipped cream, chocolate sauce  
**Lemon & Raspberry Pavlova** lemon curd, raspberry compote, raspberry sorbet  
**Selection of Scottish Cheeses** Strathdone Blue, Ballochmyle Brie, Smoked Dunlop, Isle of Mull Cheddar, onion and beetroot chutney, apple, celery, grapes arran oaties

## To Finish

Tea or Coffee with mince pies





## FIRTH PAVILLION

# christmas day dining

Celebrate Christmas Day with all your family as we serve a “family style” feast, featuring all your festive favourites. You'll be spoiled for choice with our 4 course meal served within the Firth Pavillion. Served at 12.30pm or 4.30pm.

ADULT

£97.50

JUNIOR (8-14)

£49.50

KIDS (2-7)

£29.50

### *Glass of Prosecco on Arrival*

#### **Starters**

Chicken Liver Parfait | Ayrshire Ham Hough Terrine | Antipasto Meats | Smoked Salmon Prawn-Marie Rose | Sliced Melon | Selection of Breads | Mixed Salad | Tomato Chutney

#### **Intermediate**

Lentil & Vegetable Soup

#### **Mains**

Meat Platter (per person)

two slices of turkey, one slice of ham, slice of roast beef

#### **Trimmings Platter**

yorkshire pudding, pigs in blankets, apricot and chestnut stuffing

#### **Vegetable Platter**

roast potatoes, potato croquettes, honey roasted root vegetables, brussels sprouts, broccoli, cauliflower

#### **Extras**

lashings of gravy, cranberry sauce

#### **Grand Dessert**

Christmas Pudding Cheesecake | Belgian Chocolate Posset | Lemon Pavlova | White Chocolate Dipped Strawberry

#### **To Finish**

Tea or Coffee with tablet



# Boxing day dining

When leftovers just won't cut it... do Christmas Day all over again. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Orangery Restaurant.

Served 12pm - 7pm.



2 COURSE  
£32.95

3 COURSE  
£41.50

2 COURSE (KIDS)  
£11.50

3 COURSE (KIDS)  
£14.50

## Starters

Lentil & Smoked Ham Hough Soup bread roll

Haggis Bon Bons peppercorn cream, creamed potato, root vegetable crisps

Prawn Marie Rose & Crayfish Cocktail gem lettuce, pickled cucumber, buttered brown bloomer

Truffle & Honey Goats Cheese Bruschetta V beetroot puree, pickled red onion, rocket salad

Duo of Melon V seasonal fruits, orange sorbet

Salt & Chilli Chicken Tempura sweet chilli dip, garlic mayo, carrot, ginger and chilli salad

## Mains

Braised Steak & Sausage Pie

butter puff pastry, roast carrot, buttered greens, creamed potatoes

Slow Roasted Sirloin of Beef

red wine jus, yorkshire pudding, dauphinoise potato, roast root vegetables

Pan Seared Fillet of Salmon

crayfish and caper butter, buttered new potatoes, sprouting broccoli

Chicken Filled with Haggis Wrapped in Bacon

peppercorn sauce, creamed potatoes, market vegetables

Fillet of Seabass

caviar cream, smoked haddock and leek potato cake, winter greens

Creamy Braised Leek & Chestnut Wellington V

onion gravy, wholegrain mustard mash, root vegetables

## Desserts

Hydro Sticky Toffee Pudding salted caramel sauce, honeycomb ice cream

Passionfruit & Mango Cheesecake mango compote, sorbet

Chocolate Mint Pavlova nutella sauce, mint choc chip ice cream

Spiced Apple & Berry Crumble anglaise sauce, vanilla ice cream

Raspberry & Honeycomb Cranachan homemade shortbread

Selection of Scottish Cheeses Strathdone Blue, Ballochmyle Brie, Smoked Dunlop, Isle of Mull

Cheddar, onion and beetroot chutney, apple, celery, grapes arran oats





# Hogmanay Family Escape

As a special treat for you and the full family, why not plan a fun filled  
Hogmanay 2 day Family Escape.

Enjoy everything from our spectacular Hogmanay Dinner Dance, Afternoon Tea Quiz and Kids  
Entertainers to our Family Dinner with Live Entertainment on the 1st of January.

WEDNESDAY 31<sup>ST</sup> DECEMBER

## HOGMANAY

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

- Glass of Bubbly & Canapes on Arrival
- 5 Course Meal
- Live Music from Rumour Has It
- Devotion DJ & Host
- Children Entertainment
- "Nip" at the Bells (Arran Malt or Arran Gold)
- Piper at the Bells
- Stovies
- Late Night Karaoke

THURSDAY 1<sup>ST</sup> JANUARY

## NEW YEAR'S DAY

Celebrate New Year's Day with fun filled activities for all

- Afternoon Tea & Quiz with Devotion DJ
- Childrens Entertainment 1pm - 3pm
- 3 Course Family Dinner Party at Night
- Devotion DJ Host & Singer

**£735**

BASED ON  
2 SHARING

**£220**

PER CHILD  
(2-16)

## MENUS

### HOGMANAY

#### STARTERS

**Ayrshire Ham Hough Terrine**  
hydro piccalilli, arran oaties, chicory salad,  
maple syrup dressing

#### INTERMEDIATE

**Cream of Cauliflower Soup**  
chives

#### MAINS

**Medallion of Beef  
with Haggis**  
mushroom cream sauce

**Poached Fillet of Salmon  
with King Prawns**  
tarragon emulsion

**Creamy Braised Leek & Chestnut  
Wellington V**  
onion gravy

#### DESSERT

**Grand Dessert**  
hydro sticky toffee pudding, salted caramel  
sauce, passionfruit pavlova, mango sauce,  
cranachan cheesecake, raspberry sauce

#### TO FINISH

**Duo of Scottish Cheeses**  
ballochmyle brie, isle of mull cheddar,  
onion and beetroot chutney,  
apple, celery, grapes, biscuits

#### Tea or Coffee

with tablet and shortbread

### NEW YEAR'S DAY

#### STARTERS

**Hydro Lentil Soup**

**Oak Roast Smoked Salmon**  
curried mayonnaise, crisp salad

**Duo of Melon & Seasonal Fruits V**  
passionfruit syrup, raspberry sorbet

#### MAINS

**Braised Steak & Sausage Pie**  
butter puff pastry

**Breast of Chicken Filled with  
Black Pudding**  
mushroom cream sauce

**Wild Mushroom & Pea Risotto V**  
vegan parmesan

#### DESSERTS

**Chocolate Brownie**  
vanilla ice cream, chocolate sauce

**Tropical Fruit Cheesecake**  
fresh fruit, mango puree

#### Mull Cheddar

spelt wafer, truffle honey, grape

#### TO FINISH

**Tea or Coffee**  
with mints

# hogmanay dining

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2026. Served 12pm - 9pm.

2 COURSE  
£32.95

3 COURSE  
£41.50

2 COURSE (KIDS)  
£11.50

3 COURSE (KIDS)  
£14.50

## STARTERS

**Hydro Scotch Broth** bread roll  
**Cullen Skink** traditional smoked haddock soup with potato and ayrshire bacon  
**Buttermilk Fried Chicken Bites** chilli and lime slaw, cajun mayo, coriander salad  
**Ballochmyle Brie Bruschetta V** vine tomatoes, caramelised onions, rocket, herb oil  
**Chicken Liver Parfait** plum and apple chutney, endive salad, arran oaties  
**Duo of Smoked Salmon and Prawn Marie Rose** pickled cucumber, house salad, buttered brown bread

## MAINS

**Slow Braised Featherblade of Beef**  
 bourguignon jus, creamed potatoes, root vegetables  
**Chicken Wrapped in Smoked Bacon**  
 pink peppercorn and brandy cream, dauphinoise potato, sprouting broccoli  
**Poached Fillet of Salmon**  
 tarragon emulsion, parmentier potatoes, spinach, asparagus  
**Confit Pork Belly**  
 arran mustard jus, black pudding, truffle roast potatoes, savoy cabbage  
**Seared Fillets of Seabass**  
 smoked haddock and pea risotto, parma ham crisp  
**Cauliflower & Chestnut Wellington V**  
 onion gravy, roast potatoes, market vegetables

## DESSERTS

**Hydro Sticky Toffee Pudding** caramel sauce, vanilla bean ice cream  
**Dark Chocolate Marquise** caramelised banana, salted popcorn, peanut butter ice cream  
**Cranachan Cheesecake** fresh fruit, raspberry sauce  
**Passionfruit Pavlova** whipped cream, mango puree  
**Spiced Apple Crumble Tart** stem ginger anglaise, vanilla ice cream  
**Selection of Scottish Cheese** onion and beetroot chutney, truffle honey, spelt grain wafer, arran oaties



# 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.

2 COURSE  
£37.50

3 COURSE  
£45.95

2 COURSE (KIDS)  
£11.50

3 COURSE (KIDS)  
£14.50

## STARTERS

**Smoked Ham Hough Broth** bread roll  
**Whipped Goats Cheese Mousse V** beetroot gel, apple and endive salad, toasted sourdough  
**Spiced Crab Cakes** jalapeno tartar sauce, pak choi, lime  
**Black Pudding Bon Bons** truffle mash, crispy bacon lardons, arran mustard cream  
**Smoked Salmon & Prawn Marie Rose** crisp salad leaves, peashoots  
**Gratin of Garlic Mushrooms V** warm flatbread, chives

## MAINS

**Braised Steak & Sausage Pie**  
 butter puff pastry, roast carrot, buttered greens, creamed potatoes  
**Slow Roasted Sirloin of Beef**  
 red wine jus, yorkshire pudding, roast potatoes, braised carrots  
**Poached Fillet of Salmon**  
 crayfish, white wine and cheddar glaze, creamed potatoes, buttered greens  
**Breast of Chicken with Haggis**  
 peppercorn and brandy cream, dauphinoise potato, root vegetables  
**Pan Seared Seabass**  
 caper butter, lyonnaise potatoes, spinach, sprouting broccoli  
**Vine Tomato & Provencal Vegetables Risotto V**  
 vegan parmesan, pickled red onion and rocket salad



## DESSERTS

**Hydro Sticky Toffee Pudding** caramel sauce, vanilla bean ice cream  
**Tropical Fruit Cheesecake** fresh fruit, mango puree  
**Cranachan Pavlova** raspberry sauce, raspberry ripple ice cream  
**Mint Chocolate Sundae** chocolate cremes, dark chocolate sauce, mint choc chip ice cream  
**Apple Parfait** toffee sauce, apple sorbet, cinnamon doughnuts  
**Chocolate Profiteroles** vanilla ice cream



SPOIL YOUR FRIENDS AND FAMILY  
WITH A RAD GIFT CARD

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



*With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including Seamill's magnificent leisure facilities, 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 2025/26 - 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 £100 deposit per room will be taken for Hogmanay Family Escape at time of booking. Full payment is then required at time of Event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2025.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2025.
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.







**SEAMILL HYDRO**  
HOTEL

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