



2018

LET THE FESTIVITIES BEGIN

*Enjoy a unique experience at The Carlton
this Christmas and New year*



CARLTON
HOTEL

CHRISTMAS PARTY NIGHTS

18+

**80'S RUBIX
CUBE**
FRI 30TH
NOVEMBER
£42.50

FRI 7TH
DECEMBER
£47.50

SAT 8TH
DECEMBER
£47.50

THU 13TH
DECEMBER
£35.00

FRI 14TH
DECEMBER
£47.50

SAT 15TH
DECEMBER
£47.50

SUN 16TH
DECEMBER
£35.00

**90'S POP
PARTY TRIBUTE**
SAT 1ST
DECEMBER
£42.50

FRI 21ST
DECEMBER
£42.50

SAT 22ND
DECEMBER
£42.50

SAT 5TH
JANAURY
£25.00

BOOK YOUR NIGHT BEFORE IT'S TOO LATE

*Enjoy a 3 Course Meal then dance the night
away to the award winning professional
three-piece band **AngelStar**.*



DOORS OPEN AT 6.30PM • CARRIAGES AT 1AM • 01292 476811

PARTY NIGHT MENU

3 COURSE MEAL & WELCOME SHOT ON ARRIVAL

TRADITIONAL LENTIL SOUP

CHICKEN LIVER PARFAIT

dressed salad, red onion marmalade, garlic bread

CHILLED PRAWNS

sliced melon, coriander and sweet chilli mayo

•

CLASSIC ROAST TURKEY BREAST

chipolata, stuffing, rich gravy

BRAISED RIBEYE STEAK

haggis cake, pink peppercorn sauce

BUTTON MUSHROOM AND BABY SPINACH STROGANOFF

basmati rice, salad garnish

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STICKY TOFFEE CHRISTMAS PUDDING

butterscotch sauce and vanilla ice cream

MINT CHOCOLATE CHIP CHEESECAKE

chantilly cream

DUO OF SMOKED APPLEWOOD CHEDDAR AND BRIE

red onion chutney, grapes and assorted biscuits

TEA OR COFFEE AND MINTS



ACCOMMODATION

From **£40pp** based on two sharing

single room from **£50**

FESTIVE FAYRE

2 COURSE £13.95 OR 3 COURSE £17.95

FINISHES ON CHRISTMAS EVE

Served Monday - Saturday - 12-5pm & Sunday - 12-9pm

STARTER

- HOMEMADE SOUP OF THE DAY** *crusty bread roll*
OVEN BAKED PORTOBELLO MUSHROOM *apple, brie and crispy bacon*
CARLTON LIVER PATE *apple and cranberry chutney, garlic ciabatta bread*
BLACK PUDDING FRITTERS *peppercorn dip*
SEASONAL MELON AND FRESH FRUIT PLATTER *blood orange sorbet*
WEST COAST SEAFOOD CREPE *mixed leaves*

MAINS

- CLASSIC ROAST TURKEY** *chipolata, stuffing, rich gravy*
BRAISED RIBEYE STEAK (£3.00 SUPPLEMENT) *haggis, peppered whisky cream*
BREAST OF CHICKEN STUFFED WITH CRANBERRY AND CREAM CHEESE
garlic and spring onion
PAN FRIED PORK MEDALLIONS *apple compote and cider jus*
OVEN BAKED BLACKENED SALMON *mild coconut curried cream*
ORIENTAL VEGETABLE STIRFRY *spiced cashew nuts, soft noodles*

DESSERT

- MINT CHOCOLATE CHIP CHEESECAKE** *whipped cream, chocolate shavings*
STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce and vanilla ice cream*
SALTED CARAMEL CREAM FILLED PROFITEROLES *white chocolate sauce*
STRAWBERRY SHORTBREAD SUNDAE *raspberry ripple ice cream*
LEMON MERINGUE PIE *raspberry yoghurt ice*
TRIO OF CHEESES (£2.00 SUPPLEMENT)
cheddar, brie and lanark blue, gooseberry chutney, biscuit selection

A supplement will apply on these dishes on our
2 and 3 course special menu



CHRISTMAS EVE

2 COURSE £19.50 OR 3 COURSE £23.50

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 5pm

STARTER

CREAM OF POTATO AND LEEK SOUP *crusty roll*

CHICKEN LIVER PATE *cranberry and orange preserve, garlic ciabatta bread*

GOATS CHEESE AND SUNBLUSHED BRUSCHETTA
mixed leaves, balsamic glaze

HAGGIS AND BLACK PUDDING FRITTERS
peppercorn and whisky cream sauce

CHICKEN TEMPURA *sweet chilli sauce*

DUO OF MELON AND FRESH FRUIT COCKTAIL
pineapple sorbet, toasted coconut curls

MAINS

CLASSIC ROAST TURKEY *chipolata, stuffing, rich gravy*

MINUTE STEAK *cafe de paris butter, grill garni, fries*

LIGHTLY PEPPERED CHICKEN SUPREME
haggis, neeps and tattie timbale, whisky cream sauce

TEMPURA BATTERED GOUJONS OF HALIBUT *tartar sauce, fries, salad*

CHICKEN AND CHORIZO PENNE PASTA
roast red pepper napoli sauce, garlic ciabatta bread

WINTER GREEN VEGETABLE RISOTTO *fresh pesto, parmesan*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce, vanilla ice cream*

MINT CHOCOLATE CHIP CHEESECAKE *whipped cream, chocolate shavings*

WARM BLUEBERRY PANCAKES *maple syrup*

STRAWBERRY AND LIME PAVLOVA *chantilly cream*

TOFFEE MERINGUE AND BANANA SUNDAE
toffee sauce, vanilla ice cream, chantilly cream

DUO OF SMOKED APPLEWOOD CHEDDAR AND BRIE
red onion chutney, grapes and assorted biscuits



CHRISTMAS DAY IN LOGANS

ADULTS £62.00 SERVED 1PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

STARTER

CHILLED GOATS CHEESE AND PARMA HAM PARCELS *basil oil, baby leaf salad*

CHICKEN, BACON AND LEEK CROUSTADE *garlic and chive cream*

TRIO OF SEAFOOD

prawn marie rose, smoked peppered mackerel, smoked salmon, beetroot and horseradish relish

SLICED GALIA AND HONEYDEW MELON

winter berry compote and raspberry yoghurt ice

INTERMEDIATE

CLASSIC CULLEN SKINK

CREAM OF TOMATO AND ROASTED RED PEPPER SOUP

MAINS

CLASSIC ROAST TURKEY *chipolata, stuffing and rich gravy*

BRAISED RIBEYE STEAK *haggis timbale tower, whisky cream*

FILLET OF SALMON TOPPED WITH PRAWNS AND BRIE *garlic and chive cream*

BEST END OF LAMB *buttered savoy green, marsala jus*

ORIENTAL STIRFRY VEGETABLES ENCASED IN FILO PASTRY *roast garlic and tomato sauce*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce, vanilla ice cream*

STRAWBERRY AND LIME TART *chantilly cream, vanilla ice cream*

CHOCOLATE ORANGE CHEESECAKE *mandarin yoghurt ice, candied citrus zest*

TRIO OF SCOTTISH CHEESE

dunsyre blue, arran cheddar and brie, highland oaties and apple chutney

TEA, COFFEE AND MINCEMEAT PIES



CHRISTMAS DAY IN THE CARVERY

ADULTS £49.95 SERVED 1PM - 4.30PM

KIDS (AGE 2-7) £12.50

JUNIOR (AGE 8-14) £25.00

STARTER

TOMATO AND LENTIL SOUP

FANTAIL OF MELON *winter berry compote, winter fruits, raspberry yoghurt ice*

PRAWN AND CRAYFISH COCKTAIL *marie rose sauce*

CRISPY BREADED BRIE WEDGES *cranberry and bramble preserve*

MAINS

CHOICE OF CARVED MEATS *roast Scottish sirloin, roast turkey and honey glazed gammon*

SUPREME OF CHICKEN WRAPPED IN PARMA HAM *leek and swiss cheese sauce*

POACHED FILLET OF SALMON *light garlic butter*

TOMATO AND ROASTED RED PEPPER LINGUINE *parmesan cheese, garlic ciabatta bread*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *butterscotch sauce, vanilla ice cream*

BANOFFEE CHEESECAKE *salted caramel syrup, chocolate curls, vanilla ice cream*

INDIVIDUAL STRAWBERRY AND VANILLA CREAM GATEAU *raspberry ripple ice cream*

TRIO OF SCOTTISH CHEESE

dunsyre blue, arran cheddar and brie highland oaties and apple chutney

TEA, COFFEE AND MINCEMEAT PIES



BOXING DAY IN LOGANS

2 COURSE £19.50 OR 3 COURSE £23.50

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 12.30 - 6pm

STARTER

TOMATO AND LENTIL SOUP

GARLIC BUTTER TIGER PRAWNS *sliced chilli, toasted ciabatta bread*

SEASONAL MELON AND FRESH FRUIT COCKTAIL

raspberry yoghurt ice, mixed berry compote

BREADED BRIE WEDGES *cranberry and bramble preserve*

CRISPY CHICKEN FRITTERS *teriyaki dip, sweet chilli dip*

HAGGIS AND BLACK PUDDING TOWER *crispy leeks, whisky peppercorn cream*

MAINS

STEAK AND ALE PIE *golden puff pastry, seasonal vegetables, chive mash*

FILLET OF SALMON *prawn and garlic butter*

WINTER VEGETABLE AND MUSHROOM STROGANOFF *steamed rice, paprika, sour cream*

PENNE ARRABIATA *chicken strips, chorizo sausage, mozzarella garlic ciabatta bread*

WEST COAST SEAFOOD PIE *dill and cheddar cream, salad and fries*

6OZ STEAK BURGER *bacon, cheddar cheese, coleslaw, onion rings, salad, fries*

DESSERT

STRAWBERRY MERINGUE *chocolate curls, vanilla ice cream*

CHOCOLATE FUDGE AND MINT COUPE *whipped cream, chocolate sauce*

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

TOFFEE AND BANANA CHEESECAKE *vanilla ice cream*

WHITE CHOCOLATE PROFITEROLE SUNDAE *chocolate and vanilla ice cream*

DUO OF SMOKED APPLEWOOD CHEDDAR AND BRIE

red onion chutney, grapes and assorted biscuits



BOXING DAY IN THE CARVERY

2 COURSE £15.95 OR 3 COURSE £19.95

KIDS (AGE 2-7)

2 COURSE £5.95 • 3 COURSE £8.95

JUNIOR (AGE 8-14)

2 COURSE £15.95 • 3 COURSE £18.95

Served from 12.30 - 6pm

STARTER

CREAM OF TOMATO AND RED PEPPER SOUP

CHILLED DUO OF GALIA AND WATERMELON *pineapple sorbet, coconut curls*

TIMBALE OF HAGGIS, NEEPS AND TATTIES *whisky cream*

DUO OF SEAFOOD

smoked peppered mackerel, smoked salmon, beetroot and horseradish relish

MAINS

SELECTION OF CRAVED MEATS

roast scottish beef, honey glazed ham and roast turkey

CHICKEN, LEEK AND HAM PIE *puff pastry lid*

FILLET OF HADDOCK *leek and swiss cheese sauce*

VEGETABLE WELLINGTON *rich ratatouille sauce*

DESSERT

STICKY TOFFEE PUDDING

butterscotch sauce and vanilla ice cream

STRAWBERRY MERINGUE

whipped cream and vanilla ice cream

TRIO OF CHEESE

biscuits, chutney and grapes

SELECTION OF ICE CREAM FROM MANCINI'S CART



HOGMANAY IN LOGANS

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 5pm

STARTER

CHICKEN AND RICE SOUP *crusty roll*

HAGGIS AND BLACK PUDDING TOWER *crispy leeks, whisky peppercorn sauce*

CHICKEN LIVER PATE *plum and balsamic chutney, garlic bread*

SEARED KING SCALLOPS AND TIGER PRAWNS *chilli and lime butter*

GRILLED GOATS CHEESE *red onion chutney, garlic bread*

CHICKEN TEMPURA *sweet chilli dip, garlic mayonnaise*

MAIN

MINUTE STEAK *café de paris butter, grill garni, fries*

LIGHTLY PEPPERED CHICKEN SUPREME *haggis, neeps and tattie timbale, whisky cream sauce*

POACHED FILLET OF HADDOCK *cheese and leek sauce*

PENNE ARRABIATA *chicken strips, chorizo sausage, mozzarella garlic ciabatta bread*

LOIN OF PORK *apple compote, cider jus*

ORIENTAL VEGETABLE STIRFRY *spiced cashew nuts, soft noodles*

DESSERT

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

STRAWBERRY AND LIME PAVLOVA *chantilly cream*

BANOFFEE CREPE *vanilla ice cream*

LEMON TART *raspberry yoghurt ice*

CARAMEL CHEESECAKE *salted caramel ice cream*

DUO OF BRIE AND SMOKED APPLEWOOD CHEDDAR *chutney, biscuits*



HOGMANAY BLACK TIE

DINNER AND DANCE · 5 COURSE £65.00

SERVED FROM 6:30 FOR 7:30PM

CARRIAGES - 1:30AM

GLASS OF BUBBLY AND CANAPES ON ARRIVAL



**SMOKED CHICKEN AND MANGO TERRINE
AND SMOOTH CHICKEN LIVER PATE**

red onion marmalade, oatcakes, crisp leaves

•

CREAM OF SWEET POTATO AND LEMONGRASS SOUP

•

MEDALLIONS OF SCOTTISH BEEF FILLET

layered with haggis, black pudding jus

BAKED FILLET OF SALMON

wrapped in parma ham, green pesto cream sauce

•

DUO OF DESSERT

*cranachan cheesecake, dark chocolate cup filled with
white chocolate mousse, whipped cream, chocolate curls*

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BRIE AND CHEDDAR CHEESE

gooseberry chutney, biscuit selection



**TICKET AND
ACCOMMODATION
PACKAGE AVAILABLE**

*from £230 based on 2 sharing.
Including Full Scottish Breakfast*

18+



**DANCE IN THE NEW YEAR,
TO MUSIC FROM ANGELSTAR**

*along with traditional bagpipes
through the bells*

NEW YEARS DAY IN LOGANS

2 COURSE £20.95 OR 3 COURSE £24.95

KIDS (AGE 2-7)

2 COURSE £6.95 • 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 • 3 COURSE £19.95

Served from 1pm - 6pm

STARTER

TRADITIONAL SCOTCH BROTH *crusty roll*

SLICED MELON *fresh fruits, mulled wine syrup, wild berry sorbet*

TOWER OF HAGGIS AND BLACK PUDDING *crispy leeks, whisky peppercorn sauce*

CHICKEN LIVER PATE *red onion chutney, toasted ciabatta bread*

CRISPY CHICKEN TEMPURA *sweet chilli dip*

CREAMY GARLIC MUSHROOMS *buttered croissant*

MAINS

ROAST SIRLOIN OF BEEF *yorkshire pudding, red wine jus*

BAKED FILLET OF SALMON *citrus beurre blanc*

TRADITIONAL STEAK PIE *puff pastry, winter vegetables*

BEER BATTERED HADDOCK GOUJONS *tartar sauce, fries and salad*

BUTTERFLY BLACKENED CHICKEN *savoury rice, cajun cream sauce*

ASPARAGUS AND WILD MUSHROOM RISOTTO

parmesan curls, rocket, balsamic dressing, garlic ciabatta bread

DESSERT

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

RASPBERRY CHEESECAKE *whipped cream*

CHOCOLATE FUDGE AND ORANGE SUNDAE *vanilla ice cream*

STRAWBERRY AND CREAM WAFFLES *vanilla ice cream*

TOFFEE AND BANANA CREPE *butterscotch sauce, vanilla ice cream*

DUO OF BRIE AND SMOKED APPLEWOOD CHEDDAR *chutney, biscuits*



NEW YEARS DAY IN THE CARVERY

2 COURSE £19.50 OR 3 COURSE £23.50

KIDS (AGE 2-7)

2 COURSE £5.95 • 3 COURSE £8.95

JUNIOR (AGE 8-14)

2 COURSE £15.95 • 3 COURSE £18.95

Served from 1pm - 6pm

STARTER

CREAM OF WINTER VEGETABLE SOUP *crusty roll*

BREADED MUSHROOMS *filled with haggis, whisky and black pepper mayonnaise*

ASSIETTE OF GALIA, HONEYDEW AND WATERMELON *winter berry coulis, raspberry sorbet*

CHICKEN TEMPURA *sweet chilli sauce*

SMOKED SALMON AND PRAWN PARCELS *chilli and lime cream*

MAINS

CHOICE OF CARVED MEATS *roast scottish sirloin of beef, honey glazed ham, roast turkey*

TRADITIONAL STEAK PIE *puff pastry lid*

FILLET OF SALMON *garlic and spring onion cream*

BREAST OF CHICKEN FILLED WITH HAGGIS *peppercorn sauce*

GRATIN OF BROCCOLI, BUTTON MUSHROOMS AND BRAISED LEEKS

herb crumble, garlic bread and salad

DESSERT

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice cream*

TRADITIONAL APPLE CRUMBLE *warm custard*

SHERRY TRIFLE *chantilly cream, chocolate curls, loibis wafer biscuit*

DUO OF BRIE AND SMOKED APPLEWOOD CHEDDAR *chutney, biscuit*



LADIES DAY

9TH DECEMBER • 3 COURSES £45.00

1PM FOR 1:30PM

CARRIAGES AT 8PM

GLASS OF BUBBLY ON ARRIVAL

STARTER

FANTAIL MELON WITH PRAWN MARIE ROSE

mixed leaf salad

SHREDDED DUCK SALAD

teriyaki and orange dressing

MAINS

TRADITIONAL ROAST TURKEY

stuffing, chipolatas, rich gravy

STEAMED SALMON

prawn and garlic butter

DESSERT

GRAND DESSERTS

white chocolate cheesecake, milk chocolate

dipped strawberry, banoffee tart

TEA AND COFFEE AND MINTS



+18

DELICIOUS
COCKTAILS

LIVE ACTS

HUNKY
BUTLERS

SENIOR TEA DANCE

17TH DECEMBER · 3 COURSES £15.95

1PM - 4:30PM

DANCE THE AFTERNOON AWAY

GLASS OF BUBBLY ON ARRIVAL

STARTER

CREAM OF LEEK AND POTATO SOUP
CHILLED PRAWNS WITH FANTAIL MELON
lime and coriander marie rose

MAIN

TRADITIONAL ROAST TURKEY
stuffing, chipolatas, rich gravy

CLASSIC STEAK PIE
puff pastry lid

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

TEA, COFFEE AND MINTS

LIVE ACT

DANCING



COCKTAIL EXPERIENCE

£39.95PP

Perfect for a girls night out.

*Host your night in our
Mharena Suite to include*

SHOT ON ARRIVAL

3 COURSE MEAL

2 COCKTAILS

DESIGNATED MIXOLOGIST

*For more information on our menus
or to book call 01292 476811*



PRIVATE DINING

LUNCH 12-5PM · DINNER 5PM-9PM

LUNCH 2 COURSE £14.95

LUNCH 3 COURSE £18.95

DINNER 2 COURSE £16.95

DINNER 3 COURSE £20.95

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE PRIVATE FOR YOUR CHRISTMAS CELEBRATIONS?

We have a range of private spaces to suit your needs. Available to hire for Breakfast, Lunch or Dinner, for Business or Pleasure.

TRADITIONAL LENTIL SOUP

CHICKEN LIVER PARFAIT

dressed salad, red onion marmalade, garlic bread

CHILLED PRAWNS

sliced melon, coriander and sweet chilli mayo

SEASONAL MELON AND FRESH FRUIT PLATTER

blood orange sorbet

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CLASSIC ROAST TURKEY BREAST

chipolata, stuffing, rich gravy

BRAISED RIBEYE STEAK

haggis cake, pink peppercorn sauce

OVEN BAKED BLACKENED SALMON

mild coconut curried cream

BUTTON MUSHROOM AND BABY SPINACH STROGANOFF

basmati rice, salad garnish

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STICKY TOFFEE CHRISTMAS PUDDING

butterscotch sauce and vanilla ice cream

MINT CHOCOLATE CHIP CHEESECAKE

chantilly cream

SALTED CARAMEL CREAM FILLED PROFITEROLES

white chocolate sauce

DUO OF SMOKED APPLEWOOD CHEDDAR AND BRIE

red onion chutney, grapes and assorted biscuits

Menu above (guests 12 – 30)

Choose 2 starters, 2 main courses and 2 desserts from below for over 31 guests



UNWRAP THE PERFECT GIFT THIS CHRISTMAS

*Spoil your friends and family
with a RAD Gift Card.*

*This can be used at any of our venues to enjoy a luxury
hotel or Lodge stay, to dine in any of our fantastic
bars or restaurants, including Afternoon Tea, to
attend Tribute evenings or even to Indulge in our
breathtaking Spa at Lochside.*

Terms and Conditions

- 1. A £10pp non-refundable deposit is required to confirm your booking, no later than 14 days after your initial provisional booking.*
- 2. A £10pp non-refundable deposit will be taken for bedrooms at time of booking. Full payment required at time of final balance.*
- 3. All deposits and final payments are non-refundable and non-transferable.*
- 4. Final balances for Party Nights are due no later than 15th October 2018.*
- 5. Final balances for Christmas Day and Hogmanay are due no later than 15th November 2018*
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.*
- 7. All menus and details are correct at the time of printing but could be subject to change due to unforeseen circumstances. Upon payment of your deposit, you are adhering to our terms and conditions.*
- 8. Party Nights, Hogmanay ball and Ladies Day over 18's only*



CARLTON
HOTEL

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