



FAIRFIELD  
HOUSE HOTEL

# 'TIS THE SEASON

2023/24

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

Escape to the enchanting Scottish seaside this Christmas and experience a festive season like no other at our charming coastal hotel.

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas Party Events. Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

However you choose to celebrate this upcoming festive season, we look forward to helping you make cherished memories in a special setting that only the Scottish Coast can offer.

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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.

Package Includes: Shot on Arrival · 3 Course Meal · Festive Props  
Photobooth with Complimentary Prints · Kilted DJ + Host

KILTED DJ	SATURDAY 2 <sup>ND</sup> DECEMBER	£45.00
KILTED DJ	FRIDAY 8 <sup>ST</sup> DECEMBER	£45.00
KILTED DJ	SATURDAY 9 <sup>TH</sup> DECEMBER	£45.00
KILTED DJ	FRIDAY 15 <sup>TH</sup> DECEMBER	£45.00
KILTED DJ	SATURDAY 16 <sup>TH</sup> DECEMBER	£45.00

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

## 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.

SINGLE ROOM FROM  
£90

DOUBLE ROOM FROM  
£100

TRIPLE ROOM FROM  
£125

# PARTY NIGHT MENU

Enjoy a 3 course meal before  
dancing the night away to live  
entertainment

## STARTERS

Traditional Lentil Soup

Prawn Marie Rose  
sliced seasonal melon

Chicken Liver Pate  
spiced cranberry chutney,  
arran oaties

## MAINS

Traditional Roast Turkey  
pig in blanket, sage and  
onion stuffing, natural jus

Braised Ribeye Steak  
haggis, peppercorn sauce

Shredded Vegetable Wellington  
smoked cheddar, roast garlic and  
tomato sauce

## DESSERTS

Sticky Toffee Pudding  
vanilla ice cream,  
butterscotch sauce

Tablet Cheesecake  
whipped cream

Lemon Meringue Pie  
winter berry compote

## TO FINISH

Tea of Coffee  
with mints



BOOK NOW ☎ 01292 267461 ✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com) 🌐 [fairfieldhotel.co.uk](http://fairfieldhotel.co.uk)

# 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 served within our  
stunning Martins Restaurant

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

**Monday-Thursday 12-5pm**  
**Sunday 12-9pm**

**2 COURSE £20.95**

**3 COURSE £25.95**

**Friday-Saturday 12-5pm**

**2 COURSE £22.95**

**3 COURSE £27.95**

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

## STARTERS

**Chef's Soup of the Day**  
crusty roll

**Chicken Liver Pate**  
spiced cranberry chutney, arran oaties

**Haggis Neeps & Tatties**  
whisky sauce

**Galia Melon**  
spiced fruit compote, raspberry yoghurt ice

**Breaded Brie Wedges**  
cranberry sauce

## MAINS

**Traditional Roast Turkey**  
pigs in blankets, sage and onion stuffing,  
natural jus, roast and creamed potatoes,  
seasonal vegetables

**Braised Ribeye Steak**  
haggis, peppercorn sauce, roast and  
creamed potatoes, seasonal vegetables  
(£2 SUPPLEMENT ON 2/3 COURSE PRICE)

**Breast of Chicken Topped  
with Cranberry & Brie**  
white wine cream, creamed potatoes,  
steamed greens

**Fillet of Salmon**  
prawn and caper butter, sauteed potatoes,  
seasonal vegetables

**Shredded Vegetable Wellington**  
smoked cheddar, roast garlic and tomato sauce,  
sauteed potatoes, steamed greens

## DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Tablet Cheesecake**  
whipped cream

**Strawberry Jam Sponge**  
warm custard

**Chocolate Fudge & Orange Coupe**  
orange yoghurt ice, whipped cream

**Lemon Meringue Pie**  
winter berry compote

# FESTIVE AFTERNOON TEA

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

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

**£23.95 PER PERSON**

**£35.95 FOR 2**



## SANDWICH SELECTION

Turkey with Cranberry Relish  
Egg Mayonnaise with Chives  
Coronation Chicken

## SAVOURY

Chef's Mini Cup of Soup of the Day  
Salmon & Herb Cheese Wrap  
Mini Pork, Apple & Black Pudding Pie

## SWEET DELIGHTS

Forest Fruit Trifle  
Iced Gingerbread  
Mini Mince Pie  
Stollen Bites  
Chocolate & Orange Truffle

Mini Fruit and Plain Scones  
with Jam, Butter & Cream

Pot of Tea or Coffee

BOOK NOW

☎ 01292 267461 🌐 [fairfieldhotel.co.uk](http://fairfieldhotel.co.uk)



# 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

Private Event Room Hire Free of Charge with Minimum 16 Paying Adults.

2 COURSE £25.95

3 COURSE £30.95

For over 51 guests choose 2 Starters, 2 Main Courses and 2 Desserts from menu.

## STARTERS

Traditional Lentil Soup

Prawn Marie Rose  
sliced seasonal melon

Chicken Liver Pate  
spiced cranberry chutney, arran oats

Haggis Neeps & Tatties  
whisky sauce

## MAINS

Traditional Roast Turkey  
pigs in blankets, sage and onion stuffing, natural jus

Braised Ribeye Steak  
haggis, peppercorn sauce

Fillet of Salmon  
prawn and caper butter

Shredded Vegetable Wellington  
smoked cheddar, roast garlic and tomato sauce

## DESSERTS

Sticky Toffee Pudding  
vanilla ice cream, butterscotch sauce

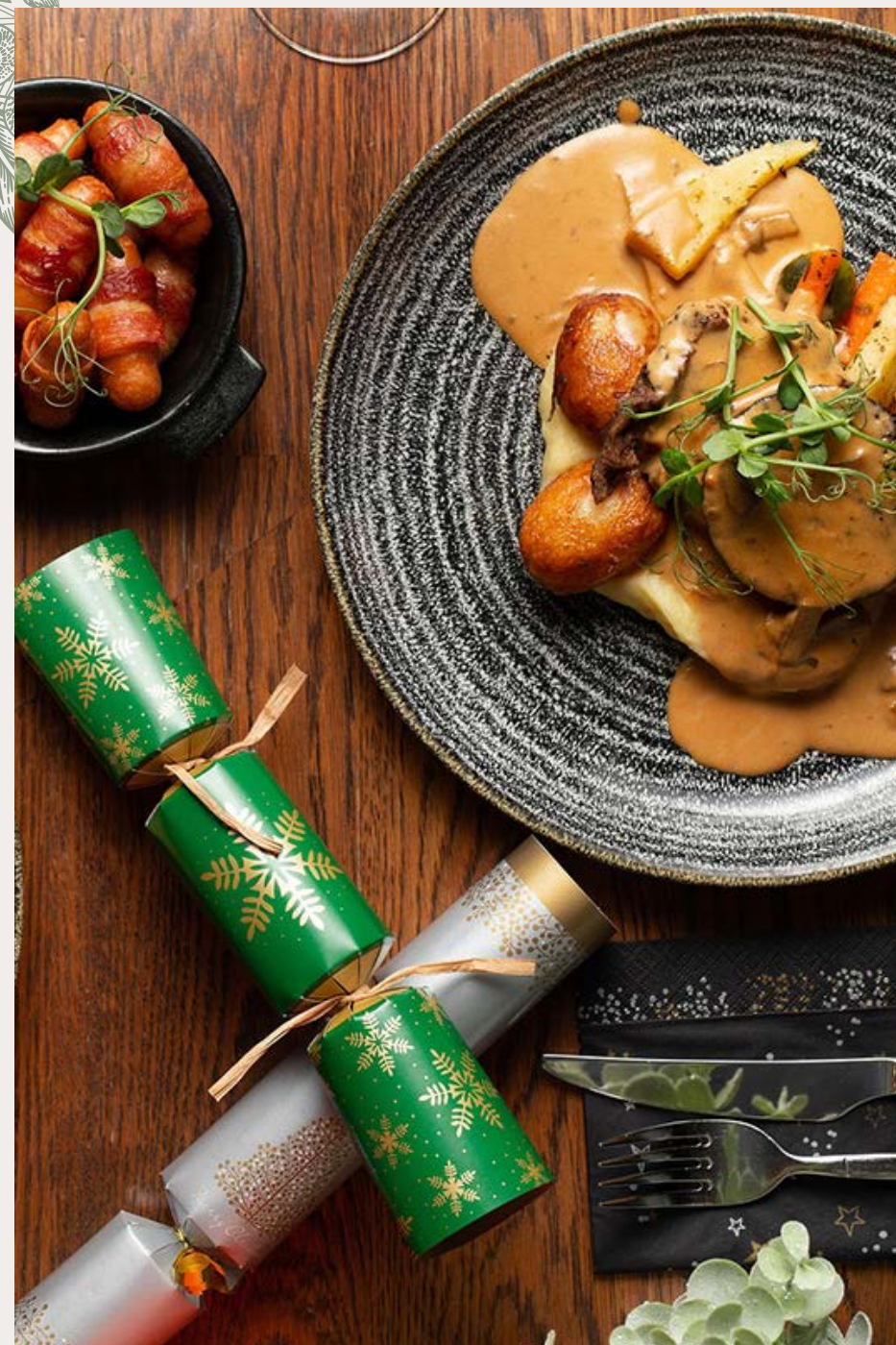
Tablet Cheesecake  
whipped cream

Lemon Meringue Pie  
winter berry compote

Duo of Cheddar & Brie  
biscuit selection, red onion chutney, grapes

## TO FINISH

Tea or Coffee  
with mints



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SUNDAY 10<sup>TH</sup> DECEMBER

# FESTIVE 'LIVE' LUNCH

Enjoy a 3 course meal before dancing the day away to live entertainment by **Ying Yang**

**PACKAGE INCLUDES:**

- Glass of Bubbly on arrival
- 3 Course Lunch
- Live Band **Ying Yang**

£40.00 PER PERSON

**STARTERS**

Traditional Lentil Soup

Prawn Marie Rose  
sliced seasonal melon

**MAINS**

Traditional Roast Turkey  
pig in blanket, sage and onion  
stuffing, natural jus

Braised Ribeye Steak  
haggis, peppercorn sauce

Shredded Vegetable Wellington  
smoked cheddar, roast garlic and  
tomato sauce

**DESSERTS**

Tablet Cheesecake  
whipped cream

**TO FINISH**

Tea or Coffee  
with mints

STAY THE  
NIGHT  
SINGLE ROOM FROM  
£90



Doors Open at 1pm · Food Served from 1.30pm · Carriages at 6.00pm

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# CHRISTMAS EVE

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 Martin's Restaurant is the ideal setting to relax this Christmas Eve.

Served 12pm - 9pm

## STARTERS

**Chef's Soup of the Day**  
crusty roll

**Tower of Haggis & Black Pudding**  
peppercorn sauce, crispy leek

**Chicken Liver Pate**  
spiced cranberry chutney, arran oaties

**Galia Melon**  
spiced fruit compote, raspberry yoghurt ice

**Mushrooms cooked in a Garlic & Chive Cream V**  
cheddar glaze, toasted ciabatta

**Breaded Brie Wedges V**  
cranberry sauce

## MAINS

**Traditional Roast Turkey**  
pigs in blankets, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables

**Braised Ribeye Steak**  
onion rings, fries, peppercorn sauce

**Poached Fillet of Haddock**  
cheese and leek sauce, creamed potatoes, steamed greens

**Breast of Chicken with Haggis**  
whisky cream sauce, creamed and roast potatoes, seasonal vegetables

**6oz Steak Burger**  
brioche bun, crisp gem lettuce, vine tomato, gherkin, bacon, mature cheddar, burger sauce

**Wild Mushroom Risotto V**  
garlic and parmesan cream, rocket leaves

## DESSERTS

**Chef's Cheesecake of the Day**  
whipped cream, fruit garnish

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Jam Sponge**  
vanilla ice cream, strawberry coulis

**Cream Filled Profiteroles**  
chocolate sauce, vanilla ice cream

**Lemon Meringue Pie**  
winter berry compote

**Duo of Cheddar & Brie**  
biscuit selection, grapes, red onion chutney

2 COURSE £24.50 · 3 COURSE £30.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

# CHRISTMAS DAY DINING

Experience the magic of Christmas Day at The Fairfield and Indulge in a delicious 4 course meal served with all the seasonal trimmings.

Served 1pm - 4.30pm

ADULT £80.00

JUNIORS (8-14) £40.00

KIDS (2-7) £20.00

## STARTERS

**Duo of Seasonal Melon & Fresh Fruit Platter**  
strawberry coulis

**Chicken Liver Pate Wrapped in Parma Ham**  
mixed salad, oatcakes, spiced cranberry chutney

**Trio of Seafood**  
oak smoked salmon, prawn marie rose, smoked trout, dill and lemon mayo

**Shredded Smoked Chicken & Peppered Duck Salad**  
raspberry vinaigrette

## SOUP

**Red Lentil & Ham Hock Soup**

**Classic Cullen Skink**

## MAINS

**Traditional Roast Turkey**  
pigs in blankets, sage and onion stuffing, natural jus

**Braised Ribeye Steak with Haggis**  
peppercorn sauce

**Fillet of Scottish Salmon Topped with Brie & Prawns**  
garlic and chive cream

**Vegetable & Nut Loaf**  
spaghetti courgettes, basil cream sauce

## DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Terry's Chocolate Orange Cheesecake**  
candid zest, chantilly cream

**Winter Berry Pavlova**  
raspberry ripple ice cream, chantilly cream, strawberry coulis

**Duo of Cheddar & Brie**  
biscuits, grapes, plum chutney

## TO FINISH

**Tea or Coffee**  
with mince pies



# BOXING DAY

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

Served 12.30pm - 6pm

## STARTERS

**Chef's Soup of the Day**  
crusty roll

**Oak Smoked Salmon**  
curried mayo, mixed leaves

**Haggis Fritters**  
peppercorn sauce

**Peppered Duck Salad**  
mixed leaves, raspberry  
vinaigrette

**Duo of Seasonal Melon V**  
berry compote, fruit sorbet

**Mushroom & Leek Crepe V**  
tarragon cream sauce

## MAINS

**Braised Ribeye Steak**  
peppercorn sauce,  
fries, onion rings

**Traditional Roast Turkey**  
pigs in blankets, sage and  
onion stuffing, natural jus,  
creamed potatoes, seasonal  
vegetables

**Butterfly Fillet of Salmon**  
tiger prawns, crushed potatoes,  
stem broccoli, lime and sweet  
chilli butter

**Duo of Pork**  
crisp pork belly, roast pork fillet,  
apple compote, braised red  
cabbage, dauphinoise potato,  
wholegrain mustard jus

**Harissa Spiced Chicken**  
vegetable tagine, Moroccan  
style cous cous, natural yoghurt

**Broccoli Fettuccine V**  
garlic and roast pepper  
cream, parmesan

## DESSERTS

**Chef's Cheesecake  
of the Day**  
chantilly cream

**Sticky Toffee Pudding**  
vanilla ice cream,  
butterscotch sauce

**Toffee Pavlova**  
honeycomb ice cream

**Winter Berry  
Shortbread Sundae**  
raspberry ripple ice cream

**Cream filled Profiteroles**  
lemon curd, raspberry  
ripple ice cream

**Duo of Cheddar & Brie**  
biscuits, grapes,  
plum chutney

2 COURSE £24.50 · 3 COURSE £30.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50







# CHRISTMAS ACCOMMODATION 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  
24<sup>TH</sup> - 26<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM

£420

## 2 NIGHT BREAK

ARRIVING ON CHRISTMAS DAY  
25<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£420

## 3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE  
24<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£560

All packages based on 2 People Sharing



# NEW YEARS EVE

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 2024.

Served 12pm - 9pm

## STARTERS

**Traditional Scotch Broth**  
crusty roll

**Tower of Haggis  
& Black Pudding**  
peppercorn sauce,  
crispy leeks

**Cajun Spiced Chicken Crepe**  
baby leaf salad

**Duo of Seasonal Melon**  
winter berry compote,  
raspberry sorbet

**Crispy Coated Brie Wedges**  
spiced cranberry chutney

**Panko Crumbed King Prawns**  
rocket salad, sweet chilli sauce

## MAINS

**Braised Ribeye Steak**  
yorkshire pudding, red wine  
gravy, creamed potatoes,  
market vegetables

**Breast of Chicken topped  
with Black Pudding**  
peppercorn sauce, roast  
potatoes, seasonal vegetables

**Fillet of Scottish Salmon**  
lime and caper butter, sauteed  
potatoes, steamed greens

**6oz Steak Burger**  
brioche bun, crisp gem lettuce,  
vine tomato, gherkin, bacon,  
mature cheddar, burger sauce

**Fish & Chips**  
battered haddock, fries,  
garden peas, lemon,  
tartar sauce

**Roasted Mediterranean  
Vegetable Tartlet**  
cherry tomato and garlic  
sauce, howgate brie, balsamic  
glaze, sauteed potatoes,  
green vegetables

## DESSERTS

**Chef's Cheesecake of the Day**  
vanilla whipped cream

**Sticky Toffee Pudding**  
vanilla ice cream,  
butterscotch sauce

**Winter Berry Pavlova**  
raspberry ripple ice cream,  
white chocolate shards

**Lemon Posset**  
strawberry compote,  
shortbread

**Salted Caramel Tartlet**  
honeycomb ice cream

**Duo of Cheddar & Brie**  
biscuits, grapes, plum chutney

2 COURSE £24.50 · 3 COURSE £30.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

# NEW YEARS DAY

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 1pm - 6pm

## STARTERS

**Vegetable Broth**  
crusty roll

**Chicken Liver Parfait**  
red onion marmalade,  
oatcakes

**Tower of Haggis  
& Black Pudding**  
peppercorn sauce,  
crispy leeks

**Creamy Garlic  
Mushrooms**  
toasted buttered  
croissant

**King Prawn Tempura**  
sweet chilli dip,  
teriyaki sauce

**Duo of Seasonal Melon**  
winter berry compote,  
raspberry sorbet

## MAINS

**Traditional Steak Pie**  
puff pastry, creamed potatoes,  
seasonal vegetables

**Fillet of Scottish Salmon**  
chive and garlic cream  
sauce, sauteed potatoes,  
steamed greens

**Highland Chicken**  
crushed peppercorn cream,  
cream potatoes, seasonal  
vegetables

**Roast Pork Fillet**  
apple compote, braised red  
cabbage, dauphinoise potato,  
wholegrain mustard jus

**Cajun Chicken & Roasted Red  
Pepper Penne Pasta**  
toasted garlic ciabatta

**Thai Vegetable Stirfry**  
soft noodles, teriyaki sauce

## DESSERTS

**Chef's Cheesecake of the Day**  
vanilla whipped cream

**Salted Caramel Tartlet**  
honeycomb ice cream

**Sticky Toffee Pudding**  
vanilla ice cream,  
butterscotch sauce

**Winter Berry Pavlova**  
raspberry ripple ice cream,  
white chocolate sauce

**Warm Apple Crumble**  
cinnamon custard

**Duo of Cheddar & Brie**  
biscuits, grapes,  
plum chutney

2 COURSE £29.95 · 3 COURSE £34.95

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

# HOGMANAY BLACK TIE BALL

Celebrate your New Year in style  
and grandeur at our spectacular  
Hogmanay Black Tie Ball.

Indulge in bubbles, canapes and a  
decadent 5 Course Dinner followed by  
live entertainment and a piper at midnight –  
what a way to start 2024 with a bang!

#### PACKAGE INCLUDES:

- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Live Entertainment from **Kilted DJ**
- Piper at the Bells

£90.00 PER PERSON



18+

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

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#### STARTER

**Chicken Liver Pate & Duck Terrine**  
toasted brioche, red onion  
and cranberry chutney

#### SOUP

**Cream of Asparagus & Spinach Soup**

#### MAINS

**Medallions of Beef Fillet**  
haggis cake, peppercorn cream

**Butterfly Fillet of Scottish Salmon**  
roasted garlic and chive cream

#### DESSERTS

**Grand Dessert**  
cranachan cheesecake, nutella filled  
profiterole, lemon meringue pie

#### CHEESEBOARD

**Duo of Cheddar & Brie**  
biscuits, grapes, plum chutney

#### TO FINISH

**Tea or Coffee**  
with tablet and shortbread



#### OVERNIGHT BREAKS

## HOGMANAY PACKAGES

### 2 NIGHT BREAK

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 2<sup>ND</sup> JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Years Day Dinner

FROM  
**£450**

### 3 NIGHT BREAK

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 3<sup>RD</sup> JANUARY  
OR  
30<sup>TH</sup> DECEMBER - 2<sup>ND</sup> JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on Each Morning
- New Years Day Dinner
- Dinner on 1st January  
or 30th December

FROM  
**£705**



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 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 2023/24 - 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 £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 & Festive/Ladies Days are due no later than 15th October 2023.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2023.
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.



**FAIRFIELD**

HOUSE HOTEL

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