



FAIRFIELD
HOUSE HOTEL

'Tis the season

2025/26



*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 · Photobooth with Complimentary Prints
Festive Props · Kilted DJ & Host

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

FRI 5TH DECEMBER
KILTED DJ | £49.95

SAT 6TH DECEMBER
KILTED DJ | £49.95

FRI 12TH DECEMBER
KILTED DJ | £49.95

SAT 13TH DECEMBER
KILTED DJ | £49.95

FRI 19TH DECEMBER
KILTED DJ | £49.95

SAT 20TH DECEMBER
KILTED DJ | £49.95

Starters

Scotch Broth Soup
Creamy Garlic Mushrooms V garlic bread
Chicken Liver Pate red onion marmalade, arran oaties

Mains

Traditional Roast Turkey pig in blankets, sage and onion stuffing, natural jus
Braised Rump Steak red wine and baby onion jus
Butternut Squash, Spinach and Ricotta Wrapped in Filo Pastry V roast garlic and tomato sauce

Desserts

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

To Finish

Tea or Coffee with mints

18+

BOOK NOW

☎ 01292 267461

✉ eventsales@radhotelgroup.com

🌐 fairfieldhotel.co.uk



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.

TICKET &
SINGLE ROOM FROM

£150

TICKETS &
DOUBLE ROOM FROM

£220

TICKETS &
TRIPLE ROOM FROM

£295



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 Martins Restaurant.

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

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

2 COURSE £24.50 3 COURSE £30.50

Friday-Saturday | 12-5pm

2 COURSE £26.50 3 COURSE £33.50

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

Starters

Homemade Soup of the Day crusty roll
Confit Duck & Chicken Terrine spiced plum chutney, arran oaties
Haggis, Champit Neeps & Mashed Tatties whisky sauce
Chilled Galia Melon V winter fruit compote, raspberry yoghurt ice
Breaded Brie Wedges V cranberry sauce

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus, roast and creamed potatoes, seasonal vegetables
Braised Rump Steak peppercorn sauce, crispy onions, roast and creamed potatoes, seasonal vegetables (£3 SUPPLEMENT)
Breast of Chicken topped with Brie & Cranberry white wine and Leek cream, creamed potatoes, steamed greens
Fillet of Butterfly Salmon tiger prawns, citrus butter, steamed greens, roasted potatoes
Roasted Butternut Squash & Wild Mushroom Encroute V sage, garlic and sunblush tomato sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Tablet Cheesecake whipped cream
Strawberry Jam Sponge sauce anglaise
Black Forest Coupe black cherries, sponge, vanilla ice cream, chantilly cream, chocolate shavings
Lemon Meringue Pie winter berry compote, strawberry ice cream



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 and Herb Cream Cheese

Savoury

Chefs Mini Cup of Soup of the Day
Gammon, Lettuce, Tomato Slider Roll
Cream Cheese and Red Onion Chutney Croissant

Sweet Delights

Chef's Selection of Sweet Delights
Mini Fruit and Plain Scones with Jam, Butter and Cream
Pot of Tea or Coffee

PER PERSON £26.95 FOR 2 PEOPLE SHARING £37.95

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
£29.50
3 COURSE
£35.95

Starters

Scotch Broth Soup
Creamy Garlic Mushrooms V garlic bread
Chicken Liver Pate red onion marmalade, arran oaties
Haggis, Neeps & Tatties whisky sauce

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus
Braised Rump Steak red wine and baby onion jus
Fillet of Butterfly Salmon tiger prawns, citrus butter
Butternut Squash, Spinach and Ricotta Wrapped in Filo Pastry V 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



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

☎ 01292 267461

✉ eventsales@radhotelgroup.com

🌐 fairfieldhotel.co.uk

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

Starters

Chef's Soup of the Day crusty roll
Haggis & Black Pudding Bon Bons turnip potato mash, peppercorn sauce
Chicken Liver Pate spiced cranberry chutney, arran oaties
Galia Melon V 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 Rump Steak yorkshire pudding, fries, peppercorn sauce
Grilled Fillet of Haddock prawns and citrus butter sauce, crushed potatoes, steamed greens
Breast of Chicken with Black Pudding madeira and mushroom jus, 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

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Chef's Cheesecake of the Day whipped cream, fruit garnish
Tiramisu whipped cream, vanilla ice cream
Jam Sponge sauce anglaise, vanilla ice cream
Lemon Meringue Pie winter berry compote
Duo of Cheddar & Brie biscuit selection, grapes, red onion chutney

2 COURSE
£27.95
3 COURSE
£35.50
.....
2 COURSE (KIDS)
£11.50
3 COURSE (KIDS)
£14.50



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 12.30pm - 4.30pm.

ADULT
£95.00

JUNIOR (8-14)
£47.50

KIDS (2-7)
£25.00

Starters

Duo of Seasonal Melon & Fresh Fruit Platter V raspberry coulis
Chicken Liver Pate wrapped in Parma Ham mixed salad, oatcakes, spiced plum chutney
Trio of Seafood Terrine smoked haddock, prawns, bradan rost, herb salad, lime and dill mayo
Confit Chicken & Duck Salad orange, pink peppercorn vinaigrette

Intermediate

Roasted Parsip, Courgette & Thyme Soup V

Mains

Traditional Roast Turkey pigs in blankets, sage, onion and apricot stuffing, rich gravy
Braised 8oz Sirloin haggis, peppercorn sauce
Fillet of Scottish Salmon Thermidor tiger prawns, cheesy mustard cream
Vegetable & Nut Loaf V mushroom tarragon jus

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Black Forest Cheesecake chantilly cream, chocolate shards
Traditional Scotch Trifle sponge, jelly, custard, sweetened whipped cream
Duo of Cheddar & Brie biscuits, grapes, plum chutney

To Finish

Tea or Coffee with mince pies



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 Martins Restaurant. Served 12pm - 7pm.

2 COURSE
£27.95

3 COURSE
£35.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50



Starters

Chef's Soup of the Day crusty roll
Smoked Mackerel Pate citrus mayo, arran oaties
Black Pudding Fritters peppercorn sauce
Confit Duck & Chicken Salad mixed leaves, croutons, oranges, pink peppercorn, vinaigrette
Duo of Seasonal Melon V berry compote, fruit sorbet
Baked Mushroom Gratin V garlic cream, topped with parmesan

Mains

Braised Rump Steak peppercorn sauce, fries, onion rings
Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus, creamed potatoes, seasonal vegetables
Fillet of Salmon tiger prawns, crushed potatoes, stem broccoli, lime and sweet chilli butter
Breast of Chicken with Haggis whisky cream sauce, creamed and roast potatoes, seasonal vegetables
Prime Fillet of Beef Stroganoff braised basmati rice, parmentier potatoes
Roasted Butternut Squash Penne V feta cheese, thyme, chilli flakes, garlic and honey

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Chef's Cheesecake of the Day chantilly cream
Warm Jam Sponge sauce anglaise
Winter Berry Shortbread Sundae raspberry ripple ice cream
Tiramisu sweetened cream, vanilla ice cream, chocolate shavings
Duo of Cheddar & Brie biscuits, grapes, plum chutney

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 before retreating to your luxurious, cosy accommodation.

2 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 26TH DECEMBER

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

FROM

£475

2 NIGHT BREAK

ARRIVING ON CHRISTMAS DAY
25TH - 27TH DECEMBER

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

FROM

£475

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

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

FROM

£625

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.



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
£27.95

3 COURSE
£35.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Traditional Vegetable Broth crusty roll
Tower of Haggis, Champit Neeps & Mashed Tatties crispy leeks, peppercorn sauce
Teriyaki Sticky Beef on bed of crisp egg noodles
Duo of Seasonal Melon V winter berry compote, raspberry sorbet
Crispy Coated Brie Wedges V spiced cranberry chutney
Sweet Chilli & Lime King Prawns smoked salmon, gem lettuce

Mains

Braised Rump Steak yorkshire pudding, red wine gravy, creamed and roast potatoes, market vegetables
Breast of Chicken Wrapped in Streaky Bacon haggis bon bons, pink peppercorn sauce, creamed and roast potatoes, market vegetables
Duo of Salmon & Seabass mussel velouté, samphire, stem broccoli, crushed potatoes
6oz Steak Burger brioche bun, gem lettuce, vine tomato, chorizo, manchego cheese, fries, coleslaw
Fish & Chips battered haddock, fries, garden peas, lemon, tartar sauce
Roasted Butternut Squash Risotto V parmesan, garlic, crushed chillies, asparagus, rocket sala

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Chef's Cheesecake of the Day vanilla whipped cream
Winter Berry Meringue raspberry ripple ice cream, white chocolate shards and whipped cream
Lemon Tart shortbread, strawberry compote
Banoffee Pie caramel, banana, chantilly cream
Duo of Cheddar & Brie biscuits, grapes, plum chutney



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
£33.50

3 COURSE
£40.95

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Vegetable Broth crusty roll
Chicken Liver Parfait Lined with Parma Ham red onion marmalade, oatcakes
Tower of Haggis & Black Pudding crispy leeks, peppercorn sauce
Creamy Garlic Mushrooms V toasted buttered croissant
Duo of King Prawn Marie Rose & Smoked Mackerel Pate gem lettuce, toasted crostini
Duo of Seasonal Melon V 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
Balantine of Chicken filled with haggis mousse, creamed potatoes, seasonal vegetables, whisky sauce
Honey Roast Ham cumberland sauce, gravy, roast and mash potato, cauliflower gratin
Creamy Cajun Chicken Penne with Peppers & Onions toasted garlic ciabatta, parmesan
Thai Vegetable Stirfry V soft noodles, teriyaki sauce

Desserts

Salted Caramel Tartlet honeycomb ice cream
Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Winter Berry Meringue raspberry ripple ice cream, white chocolate sauce
Warm Apple Crumble cinnamon custard, vanilla ice
Chef's Cheesecake of the Day vanilla whipped cream
Duo of Cheddar & Brie biscuits, grapes, plum chutney



OVERNIGHT BREAKS

hogmanay packages

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Ball Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM
£525

BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.

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 2026 with a bang!

PACKAGE INCLUDES:

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

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

PER PERSON

£95.00



Starters

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

Soup

Cream of Asparagus & White Wine Soup

Mains

Medallions of Beef Fillet haggis cake, peppercorn cream
Butterfly Fillet of Scottish Salmon with King Prawns roasted garlic and chive cream

Dessert

Grand Dessert chocolate and orange cheesecake, lemon cream
filled profiterole, cranachan pavlova

Cheeseboard

Duo of Cheddar & Brie biscuits, grapes, plum chutney

To Finish

Tea or Coffee with tablet

18+

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 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 £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 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.



FAIRFIELD

HOUSE HOTEL

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