



**FAIRFIELD**  
HOUSE HOTEL

# 'TIS THE SEASON

**2024/25**



*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.

## CONTENTS

Christmas Party Nights	4-5
Festive Fayre Menu	6
Festive Afternoon Tea	7
Festive Private Dining	9
Festive Live Lunch	10
Christmas Eve Dining	12
Christmas Day Dining	13
Boxing Day Dining	14
Christmas Residential Packages	16
Hogmanay Dining	18
New Year's Day Dining	19
Hogmanay Black Tie Ball	20
Hogmanay Residential Packages	21
RAD Gift Card	22

# 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 · Host & DJ by Kilted DJ

**FRI 6<sup>TH</sup> DECEMBER**  
KILTED DJ | £49.95

**SAT 7<sup>TH</sup> DECEMBER**  
KILTED DJ | £49.95

**FRI 13<sup>TH</sup> DECEMBER**  
KILTED DJ | £49.95

**SAT 14<sup>TH</sup> DECEMBER**  
KILTED DJ | £49.95

**FRI 20<sup>TH</sup> DECEMBER**  
KILTED DJ | £49.95

**SAT 21<sup>ST</sup> DECEMBER**  
KILTED DJ | £49.95

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.

TICKET &  
SINGLE ROOM FROM

£150

TICKETS &  
DOUBLE ROOM FROM

£210

TICKETS &  
TRIPLE ROOM FROM

£280

# PARTY NIGHT MENU

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

## BOOK NOW

☎ 01292 267461

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

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



## 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

Duo of Desserts  
black forest gateau, brandy basket  
filled with white chocolate mousse

## TO FINISH

Tea or Coffee  
with mints

# 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 | 3 COURSE  
£22.95 | £27.95

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE  
£24.95 | £30.95

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

## STARTERS

Chef's Homemade Soup of the Day  
crusty roll

Chicken Liver Pate  
spiced cranberry chutney, arran oats

Haggis, Neeps and Tatties  
whisky sauce

Galia Melon  
spiced fruit compote, raspberry yoghurt ice

Breaded Brie Wedges  
cranberry sauce

## MAINS

Traditional Roast Turkey  
pig in blanket, sage and onion stuffing, natural jus, roast and creamed potatoes, seasonal vegetables

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

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

Cajun Fillet of Salmon  
mango and coconut curry cream, basmati rice, prawn crackers

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 from the 1st of December until the 23rd of December 12pm - 5pm

PER PERSON

£25.95

FOR 2 PEOPLE SHARING

£37.95

## BOOK NOW

☎ 01292 267461

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

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

## SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon and 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, Butter & Cream

Pot of Tea or Coffee







# 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

£27.95

3 COURSE

£33.95

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](mailto:eventsales@radhotelgroup.com)

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

## STARTERS

**Traditional Lentil Soup**

**Prawn Marie Rose**  
sliced seasonal melon

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

**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

SUNDAY 15<sup>TH</sup> DECEMBER

# Festive Live Lunch

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

**PACKAGE INCLUDES:**

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

Doors Open at 1pm

Food Served from 1.30pm

Carriages at 5pm

**£45.00**  
PER PERSON

## STAY THE NIGHT

TICKETS & DOUBLE ROOM  
BASED ON 2 PEOPLE SHARING FROM

**£210**

### 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

Duo of Desserts  
Black Forest Gateau, Brandy Basket  
filled with White Chocolate Mousse

### TO FINISH

Tea or Coffee  
with mints





# 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.*

2 COURSE  
£26.50

3 COURSE  
£33.50

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50



# 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 to 4.30pm.*

ADULT

£90.00

JUNIOR (8-14)

£45.00

KIDS (2-7)

£22.50

## 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**  
cheddar glaze, toasted ciabatta

**Breaded Brie Wedges**  
cranberry sauce

## MAINS

**Traditional Roast Turkey**  
chipolatas, 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**  
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

**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

## 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 salmon, dill and lemon mayo

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

## INTERMEDIATE

**Red Lentil & Ham Hock Soup**

## MAINS

**Traditional Roast Turkey**  
chipolatas, sage and onion stuffing, natural jus

**Medallions of Beef Fillet 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

**Raspberry Ripple Cheesecake**  
chantilly cream, fresh berries

**Tropical Fruit Pavlova**  
chantilly cream, mango coulis, coconut ice 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 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 - 7pm

2 COURSE  
£26.50

3 COURSE  
£33.50

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50

## STARTERS

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

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

**Black Pudding Fritters**  
peppercorn sauce

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

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

**Mushroom & Leek Crepe**  
tarragon cream sauce

## MAINS

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

**Traditional Roast Turkey**  
chipolatas, 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

**Fillet of Beef Diane**  
basmati rice, garlic bread

**Mushroom & Broccoli Penne**  
garlic and chive cream, parmesan

## DESSERTS

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

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

**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







# 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

£465

## 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

£465

## 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

£615

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.  
T&C's apply. Final balance due 15th November 2024. 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 2025.

Served 12pm-8pm.

2 COURSE  
£26.50

3 COURSE  
£33.50

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50

## STARTERS

**Traditional Scotch Broth**  
crusty roll

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

**Cajun Spiced Chicken Crepe**  
creamy cajun sauce, 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

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

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

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

**Lemon Posset**  
shortbread, strawberry compote

**Salted Caramel Tartlet**  
honeycomb ice 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 1pm - 6pm.

2 COURSE  
£31.95

3 COURSE  
£38.95

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50

## 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, creamed potatoes, seasonal vegetables

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

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

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

## DESSERTS

**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

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

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

# 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 2025 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

£95.00

PER PERSON

## BOOK NOW

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

#### STARTER

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

#### DESSERTS

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+



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

£495

BASED ON 2 PEOPLE SHARING





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 2024/25 - 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 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
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

12 FAIRFIELD ROAD, AYR, KA7 2AS  
01292 267461 • FAIRFIELDHOTEL.CO.UK