



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.

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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 · Host & DJ by Kilted DJ

FRI 6TH DECEMBER
KILTED DJ | £49.95

SAT 7TH DECEMBER
KILTED DJ | £49.95

FRI 13TH DECEMBER
KILTED DJ | £49.95

SAT 14TH DECEMBER
KILTED DJ | £49.95

FRI 20TH DECEMBER
KILTED DJ | £49.95

SAT 21ST 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

🌐 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

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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

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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 15TH 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.*

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

2 COURSE
£26.50

3 COURSE
£33.50

2 COURSE (KIDS 2-10)
£10.50

3 COURSE (KIDS 2-10)
£13.50

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



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 - 12.30pm.*

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

ADULT

£90.00

JUNIOR (8-14)

£45.00

KIDS (2-7)

£22.50

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
24TH - 26TH DECEMBER

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

FROM

£465

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

£465

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH 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 - 9pm.

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

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🌐 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
31ST DECEMBER - 2ND 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
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