



FAIRFIELD
HOUSE HOTEL

'Tis the Season

2026/27





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 4TH DECEMBER
KILTED DJ | £49.95

SAT 5TH DECEMBER
KILTED DJ | £49.95

FRI 11TH DECEMBER
KILTED DJ | £49.95

SAT 12TH DECEMBER
KILTED DJ | £49.95

FRI 18TH DECEMBER
KILTED DJ | £49.95

SAT 19TH DECEMBER
KILTED DJ | £49.95

BOOK NOW ☎ 01292 267461 ✉ eventsales@radhotelgroup.com 🌐 fairfieldhotel.co.uk

18+



Christmas Party Night Menu

Starters

Traditional Lentil Soup
Creamy Garlic Mushrooms V garlic bread
Duck Liver Pate spiced plum chutney, Arran oaties

Mains

Traditional Roast Turkey chipolatas, sage and onion stuffing, natural jus
Braised Steak yorkshire pudding, red wine and baby onion jus
Wild Mushroom & Butternut Squash Risotto V garlic and parmesan cream, rocket and balsamic salad

Dessert

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

To Finish

Tea or Coffee with mints

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 Fairfield Restaurant.

Available from the 1st of December until the 30th of December, excludes 24th-26th.

Starters

- Homemade Soup of the Day** crusty roll butter
- Duck Liver Parfait** spiced plum chutney, Arran oats
- Haggis, Turnip & Potato Croquette** whisky and pink peppercorn cream
- Chilled Duet of Melon V** winter berry compote, raspberry sorbet
- Breaded Goats Cheese V** cranberry chutney

Mains

- Traditional Roast Turkey** pigs in blanket, sage and onion stuffing, gravy, roast and creamed potatoes, seasonal vegetables
- Braised Steak (£3 supplement on 2/3 course price)** yorkshire pudding, baby onion and red wine sauce, roast and creamed potatoes, seasonal vegetables
- Breast of Chicken Stuffed Camembert & Cranberry** wrapped in bacon, tarragon cream sauce, roast and creamed potatoes, seasonal vegetables
- Steamed Fillet of Salmon** buttered asparagus, citrus butter sauce, sauté potatoes
- Wild Mushroom & Butternut Squash Risotto V** garlic and parmesan cream, rocket and balsamic salad

Desserts

- Sticky Toffee Pudding** vanilla ice cream, brandy sauce
- Tablet Cheesecake** chantilly cream
- Cinnamon Syrup Sponge** crème anglais, tablet ice cream
- Raspberry Shortbread & Dark Chocolate Sundae** layered with whipped cream, raspberry and white chocolate ice cream
- Crème Brulee** strawberry compote, tuille biscuits



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

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

2 COURSE £26.50 | 3 COURSE £32.50

Friday-Saturday | 12-5pm

2 COURSE £28.50 | 3 COURSE £35.50

Festive Afternoon Tea

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

Sandwich Selection

- Turkey with Cranberry Relish
- Free Range Egg and Chive Mayonnaise
- Mature Cheddar, Herb Cream Cheese, Tomato

Savory

- Chefs Mini Cup of Soup of the Day
- Gammon, Lettuce, Tomato Slider Roll
- Hog Roast Sausage Roll

Sweet Delights

- Selection of Mini Patisserie and Sweet Treats
- Warm Plain and Fruit scones with Clotted Cream and Preserves
- A Pot of Specialty Tea or Filter Coffee

PER PERSON : : : FOR 2 PEOPLE SHARING
£28.95 : : : £41.95

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 30th of December, excludes 24th-26th.

Starters

- Traditional Lentil Soup**
- Creamy Garlic Mushrooms V** garlic bread
- Duck Liver Pate** spiced plum chutney, Arran oaties
- Haggis, Neeps & Tatties** whisky sauce

Mains

- Traditional Roast Turkey** chipolatas, sage and onion stuffing, natural jus
- Braised Steak** yorkshire pudding, red wine and baby onion jus
- Steamed Fillet of Salmon** buttered asparagus, citrus butter sauce, sauté potatoes
- Wild Mushroom & Butternut Squash Risotto V** garlic and parmesan cream, rocket and balsamic salad

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



2 COURSE
£31.50

3 COURSE
£37.95

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, salted butter
- Tower of Haggis, Neeps & Tatties** whisky cream
- Duck Liver Parfait** red onion marmalade, Arran oaties
- Duo of Chilled Melon V** winter fruit compote, raspberry yoghurt ice
- Creamy Garlic Mushrooms V** cheddar glaze, toasted ciabatta
- Battered Brie Wedges V** cranberry chutney

Mains

- Traditional Roast Turkey** chipolatas, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables
- Braised Steak** haggis, fries, peppercorn sauce
- Crisp Fillets of Seabass with King Prawns** lime and sweet chilli butter, crushed potatoes, fine beans
- Breaded Chicken Schnitzel** grilled tomato, hand cut fries, browned lemon butter
- 6oz Steak Burger** brioche bun, crisp gem lettuce, vine tomato, gherkin, bacon, mature cheddar, fries and onion rings
- 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
- Cinnamon Syrup Sponge** vanilla ice cream, sauce anglaise
- Warm Chocolate Fudge Cake** whipped cream, vanilla ice cream
- Lemon Meringue Pie** winter berry compote
- Duo of Cheddar & Brie** biscuit selection, grapes, red onion chutney

2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50



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 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.

Starters

Chilled Melon Balls with Passion Fruit Coulis lemon sorbet, mint syrup
Duck Liver & Orange Parfait spiced plum chutney, Arran oaties
Roulade of Smoked Salmon & Prawns lime crème fraîche, herb salad
Confit Chicken & Ham Hough Terrine cumberland sauce, herb croutons, glazed chestnuts

Intermediate

Cream of Roasted Parsnip, Courgette & Thyme Soup V

Mains

Traditional Roast Turkey chipolatas, sage, onion and apricot stuffing, roast gravy
Braised 8oz Sirloin haggis, pink peppercorn sauce
Fillet of Scottish Salmon Thermidor tiger prawns, cheesy mustard cream
Vegetable & Nut Loaf roasted julienne of winter vegetables, mushroom tarragon jus

Desserts

Sticky Toffee Pudding toffee sauce, vanilla ice cream
Black Forest Cheesecake chantilly cream, white chocolate shards
Exotic Fruit Meringue Tower whipped cream, raspberry ripple ice cream, fruit coulis
Duo of Cheddar & Brie biscuits, grapes, plum chutney

To Finish

Tea or Coffee with mince pies



ADULT
£95.00

JUNIOR (8-14)
£47.50

KIDS (2-7)
£25.00

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.

Starters

Chef's Soup of the Day crusty roll
Smoked Mackerel Pate citrus mayo, Arran oaties
Tower of Haggis & Black Pudding peppercorn sauce
Confit Chicken & Ham Hough Terrine spiced plum chutney
Duo of Seasonal Melon V berry compote, fruit sorbet
Baked Mushroom Gratin V garlic cream, topped with parmesan

Mains

Braised Steak with Yorkshire Pudding peppercorn jus, 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 Schnitzel beurre noisette, roast potatoes, seasonal vegetables
Roast Pork Fillet wrapped in Parma Ham apple and cider cream, garlic potatoes, seasonal vegetables
Roasted Butternut Squash Penne V feta cheese, thyme, chilli flakes, garlic & 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

2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50





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
24TH - 26TH DECEMBER

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

FROM

£485

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

£485

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

£645

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2026. 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 2027.

Served 12pm - 9pm.

Starters

Chef's Soup of the Day 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 Steak yorkshire pudding, red wine gravy, creamed and roast potatoes, market vegetables
Breast of Chicken wrapped in Streaky Bacon haggis bon bon's, 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 salad

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



2 COURSE
£29.95

3 COURSE
£37.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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.

Starters

Vegetable Broth crusty roll
Chicken Liver Parfait 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
Bread Crumbed Medallions Pork buttered spaghetti, lemon butter
Fillet of Scottish Salmon chive and garlic cream sauce, sauteed potatoes, steamed greens
Honey Roast Ham cumberland sauce, gravy, roast and mash potato
Cajun Chicken with Peppers & Onions coconut curried cream, poppadom's, braised basmati rice
Butternut Squash & Lentil Wellington V tomato and basil sauce

Desserts

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 cream
Chef's Cheesecake of the Day vanilla whipped cream
Chocolate Brownie Sundae whipped cream, chocolate sauce, chocolate ice cream
Duo of Cheddar & Brie biscuits, grapes, plum chutney



2 COURSE
£35.50

3 COURSE
£42.95

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Hogmanay Black Tie Ball



18+

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 2027 with a bang!

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

PACKAGE INCLUDES:

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

PER PERSON
£97.50

Hogmanay Black Tie Ball Menu

Starters

Duo of Chicken Liver Pate & Red Onion with Cream Cheese Pate
red onion marmalade, oatcakes, crisp leaves

Soup

Cream of Sweet Potato, Carrot & Coriander Soup

Mains

Medallions of Beef Fillet diane mushroom sauce
Baked Fillet of Salmon king prawns, dill lemon veloute
Shredded Vegetable Encased in Puff Pastry roast garlic and tomato sauce

Desserts

Grand Dessert salted caramel cheesecake, mint aero pavlova,
choux bun filled with strawberry mousse

Cheeseboard

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

To Finish

Tea or Coffee with tablet and shortbread

HOGMANAY OVERNIGHT BREAK

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
£545
BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2026. Minimum 2 nights stay.

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 2026/27 - 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 £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
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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