

A Pantomime Special

The Prince Charming Banquet
Friday 6th December

Dine and laugh with the people of Panto-
Land in this unique seasonal experience. This is
your chance to meet and chat with Prince
Charming himself, The Queen of Tarts, The
Fugly Sisters, the treacherous Jaffar and even
the villainous Captain Hook. The characters
will gently entertain you before, during and
after your meal with hilarity, thigh slapping
and cross-dressing aplenty!
Suitable for all the family.

£35 per adult £25 per child
includes drink on arrival, 3 course meal
and entertainment

"Perfect for a works night out or family get together"

Murder Mystery

'Twas The Death Before Christmas
Friday 13th December

Join the servants up in the big house, for a
night of hilarity, great food, Christmas cheer,
and a dead body stuck up the chimney!
Starring Captain Billy, back from the great
war, Uncle Bing, back from disgrace, and
Lady Betty Fairburn, back from the drinks
cabinet. Share a table with them, uncover
the facts for yourself, and discover that even
murder and a dysfunctional family
can't ruin Christmas.

£35 per adult
includes drink on arrival, 3 course meal
and entertainment

"Perfect for a works night out or family get together"

Festive Quiz

Kick off the festive season with our
Christmas Smartphone
on Friday 20th December @ 9pm!

Free to play & prizes to be won!

Book your table in advance – why not enjoy a
delicious meal & cocktail beforehand?!

Big Fat End Of Year Quiz

Join us on Friday 27th December @ 9.00pm for
another smashing End of Year Quiz!

You will be quizzed on all things 2019!

Free to play & prizes to be won!

New Year's Eve Masquerade

Tuesday 31st December
8.30pm to 2am
Doors closed from 9.30pm

DJ (CHEEKY ENTERTAINMENT),
BUFFET & PRIZE FOR BEST MASK!

Dress to impress & mask - Bring in the bells in style!

TICKETS £15 PER PERSON
Limited amount available

*Whether it's a family get together or a works
night out, parties large and small are welcome to
enjoy a fun & festive day or evening with us!*

Festive Menu

Starters

Chefs Soup of the Day
With warm bread & butter

Classic Prawn Cocktail
With Marie Rose sauce & Lemon wedge

Baked Brie
On a toasted ciabatta with craberry sauce

Chicken Liver Pate
On a toasted bloomer with apple, apricot & mint chutney

Main Courses

Roast Turkey
With sage & cranberry stuffing, pigs in blankets, Yorkshire pudding,
Seasonal vegetables, potatoes, golden gravy & daddys cranberry sauce

Salmon En Croute
With a creamy prawn & lemon sauce
Roasted root vegetables & creamed potatoes

Slow Braised Beef
With a rich port wine & shallot jus,
Seasonal vegetables & potatoes

Pork Fillet
Stuffed with black pudding, wrapped in Ayrshire bacon
roasted root vegetables, creamed potatoes & apple jus

Desserts

Apple Pie
With toffee sauce & cinnamon ice cream
Traditional Christmas Pudding
With a brandy custard

Gingerbread Cheesecake
With pouring cream or ice cream

Cream Profiteroles
With hot chocolate sauce, raspberry coulis & vanilla ice cream

Available from December 3rd
Crackers on your table when booked in advance!
2 courses £16.95 / 3 courses £19.95
PLEASE NOTE – SLIGHT CHANGES MAY OCCUR

Christmas Day Menu

Starters

Baked Goats Cheese

On toasted ciabatta, winter leaves, honey drizzle & almonds

Scottish Mess

Haggis & Black pudding balls, tattie scone, creamed potato, neeps & peppercorn sauce

Classic Prawn & Smoked Salmon Cocktail

With Marie Rose sauce, lemon wedge

Chilled duo of Melon

With winter fruits, Champagne sorbet & Mango Coulis

Chefs Lentil Soup

Main Courses

Traditional Ayrshire Roast Turkey

Sage & cranberry stuffing, pigs in blankets, Homemade Yorkshire pudding, Creamed potatoes, goose fat roast potatoes, Brussel sprouts with bacon, roast parsnips & Golden Gravy

Braised Beef En Crouie

With a mushroom cream, Creamed potatoes, goose fat roast potatoes, roasted root vegetables & pigs in blankets.

Pan Seared Salmon

roasted root vegetables, creamed potatoes & a creamy prawn & lemon sauce

Roast Lamb Shank

In a red wine gravy, creamed potatoes, Goose fat roast potatoes & roasted root vegetables

Desserts

Hot Chocolate Brownie

With vanilla Ice cream, chocolate sauce & raspberry coulis

Traditional Christmas Pudding

With brandy custard

Chefs Gingerbread Cheesecake

With pouring cream

Trio of Cheese Board

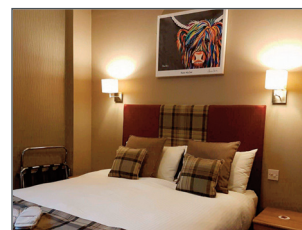
Crackers, Grapes, Chutney, celery & butter

Serving from 12pm – 5pm 4 Course Meal
Adults £59.50

PLEASE NOTE – SLIGHT CHANGES MAY OCCUR
No deposit required - Full payment for 1st December

*Looking for the perfect
Christmas Stocking Filler?*

Our vouchers are available to buy from reception!



Festive Opening Times

December 24th – 11am – 12am
December 25th – 11am – 12am
December 26th – 11am – 12am
December 31st – 11am – 2am
(doors closed from 9.30pm)
January 1st – 11am – 10pm

*Enjoy the
Festive with us*

— AT —

Fairburn
HOTEL

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