



CHRISTMAS & HOGMANAY 2016 - 2017





JOIN US THIS CHRISTMAS & HOGMANAY FOR A FUN FILLED DECEMBER

You can expect an elegant venue, exquisite food and great service. Whether you choose to dine in our restaurant or attend a party night, be assured we have Christmas all wrapped up. With 29 bespoke bedrooms and stylish cocktail bar stocked with gins and spirits from around the world, let our experienced mixologists create a cocktail to remember.

PRIVATE DINING

MAKE IT A NIGHT TO REMEMBER...

With an eclectic range of dining areas available to create a memorable occasion for your friends, family or colleagues.

The Orrery offers the perfect space to savour seasonal flavours and festive favourites. For intimate groups of up to 30, decorated in rich tones and fabrics this suite provides the perfect backdrop for your festivities.

Whether you choose to have a romantic meal for 2, or a celebration for 250 we have the flexibility to create a celebration like no other.

For more information regarding the range of dining spaces available, or to start planning your perfect Christmas event, please contact our events team - info@thefenwickhotel.co.uk

THE PERFECT GIFT FOR CHRISTMAS

Make your Christmas shopping stress free this year, by purchasing a gift voucher for even the most demanding. Let your someone special choose how they spend it, whether it be in our restaurant, cocktail bar or a relaxing overnight stay.



FESTIVE DINING

Celebrate this festive season with us and enjoy delicious dining in intimate surroundings.

This menu will be served throughout December in our restaurant; **Monday to Saturday - 12noon until 9pm | Christmas Eve - 12noon until 8pm**

FESTIVE MENU

2 COURSES - £13.95 | 3 COURSES - £16.95

Chef's Homemade Soup of the Day served with freshly baked bread

Melon with raspberry sorbet and spiced winter berries

Creamy Garlic Mushroom and Smoked Cheddar Filo Tart served with sundried tomato and basil pesto salad

Chicken Tarragon and Lemon Terrine wrapped in Ayrshire bacon

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Traditional Roast Turkey served with pork and sage stuffing, roast potatoes, creamed potatoes, pork chipolatas, Brussel sprouts, selection of market vegetables and pan gravy

Slow Cooked Braised Beef Steak served with a selection of market vegetables, creamed potatoes and buttered potatoes in a shallot, bacon and red wine sauce

Oven Baked Mediterranean Vegetable Lasagne with a crisp salad and toasted garlic bread

Cajun Spiced Salmon with market vegetables, basmati rice and mildly spiced cajun sauce

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Steamed Traditional Christmas Fruit Pudding with vanilla brandy sauce

Baked Apple, Sultana and Cinnamon Crumble served with crème Anglaise

Luxury Vanilla Pod Ice Cream with butterscotch sauce

Strawberry Pavlova with whipped cream, strawberry ice cream and chocolate curls

Homemade Milk Chocolate Cheesecake with rich cherry compote and vanilla ice cream

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FESTIVE CARVERY

Our ever popular Sunday Carvery is available throughout December for all the family to enjoy. Every Sunday 12noon until 8pm.

ADULT MAIN COURSE - £7.95

CHILDRENS MAIN COURSE (2-12 YEARS) - £3.95

Our Carvery will also be available on the following days:

Boxing Day 12noon until 6pm | New Years Day 12noon until 5pm

ADULT MAIN COURSE - £9.95

CHILDRENS MAIN COURSE (2-12 YEARS) - £5.50



PARTY NIGHTS

Set in our luxurious function suite, guests are welcomed at 6.30pm to start the evening with a Christmas shooter and shown to their seat followed by Christmas dinner served promptly at 7pm.

The evening includes: Shooter on arrival, four course festive dinner and a night of entertainment.

Prompt carriages to await for 1am.

MENU

Cream of Winter Vegetable Soup served with freshly baked bread roll

Fantail of Honeydew Melon with mango and pineapple salsa and red berry compote

Traditional Roast Turkey served with pork and sage stuffing, roast potatoes, pork chipolatas, Brussel sprouts, selection of market vegetables and pan gravy

Slow Cooked Braised Beef Steak served with roast potatoes, Brussel sprouts and selection of market vegetables in a creamy peppercorn and parsley sauce

Oven Baked Mediterranean Vegetable Lasagne served with a crisp salad and toasted garlic bread

Steamed Traditional Christmas Fruit Pudding with vanilla brandy sauce

Homemade Milk Chocolate Cheesecake with rich cherry compote

Tea or Coffee with warm mince pies

Parties of 2-250, subject to availability.
Please note you must be 18 years or over

Saturday 3rd December £32.95

Friday 9th December £32.95

Saturday 10th December £32.95

Friday 16th December £32.95

Saturday 17th December £32.95

Friday 23rd December £32.95

ACCOMMODATION

After a night of great food and entertainment enjoy a relaxing overnight stay and be awakened to a traditional full Scottish breakfast. For only £30.00 per person with £20.00 single supplement, start the day revitalised.



CHRISTMAS DAY

Let our chefs culinary delights take care of Christmas Dinner, sit down to a scrumptious five course dinner served in our restaurant. Bookings between 12pm and 5pm (two hour table allocation). Please ensure prompt arrival.

MENU

Smoked Ham Hock and Chicken Terrine with homemade piccalilli and seeded granary bread

Melon and Elderflower Cooler

Baked Wild and Chestnut Mushroom Filo Tart topped with Pecorino cheese and served with a sundried tomato salad

Roast Pumpkin and Parsnip Soup with toasted seeds and herb croutons

Champagne Sorbet with cinnamon spiced red berries

Traditional Roast Turkey served with pork and sage stuffing, roast potatoes, pork chipolatas, Brussel sprouts, selection of market vegetables and pan gravy

Pan Seared Medallions of Beef with grilled Stornoway black pudding served with smoked paprika and Ayrshire bacon sauce

Spiced Red Onion and Mozzarella En-Croute served with sundried tomato and basil cream

Herb Crusted Fillet of Salmon with market vegetables, new potatoes and a lemon butter sauce

ADULTS - £54.95 | CHILDREN (2-12YEARS) - £27.95

Selection of Cheeses with fruit chutney, celery, grapes and oatcakes

Traditional Steamed Christmas Pudding with brandy sauce and vanilla ice cream

Orange and Milk Chocolate Tart with ginger nut base and vanilla ice-cream

Fresh Ground Coffee with warm mince pies



FAMILY CHRISTMAS CARVERY

The perfect place for your family Christmas with a visit from Mr Claus himself.
Bookings taken from 12pm until 4pm (two hour table allocation). Please ensure prompt arrival.

MENU

Chicken Tarragon and Lemon Terrine wrapped in Ayrshire bacon
Grape and Melon Cooler with fresh mint
Succulent Atlantic Prawn and Apple Marie Rose with tomato and cucumber salad

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Homemade Cream of Winter Vegetable Soup
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CARVERY

Traditional Hand Carved Roast Turkey served with pork and sage stuffing, roast potatoes, pork chipolatas, Brussel sprouts, selection of market vegetables and pan gravy
Roast Scottish Sirloin of Beef served with a Yorkshire pudding and pan gravy
Oven Baked Mediterranean Vegetable Lasagne served with crisp salad and toasted garlic bread
Grilled Fillet of Salmon with lemon and chilli butter

ADULTS - £44.95 | CHILDREN (2-12YEARS) - £19.95

Steamed Traditional Christmas Fruit Pudding
with vanilla brandy sauce
Banoffee Mess with Crushed Meringue
cake pieces, chopped banana, toffee sauce and whipped cream served with homemade shortbread

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Homemade Milk Chocolate Cheesecake
with vanilla ice cream

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Fresh Ground Coffee
with warm mince pies



NEW YEAR

TREAT YOURSELF TO A LUXURIOUS NEW YEARS EVE EXPERIENCE....

HOGMANANY DINING

Dine by candle light in our atmospheric restaurant and enjoy some enduring classics and festive creations. Bookings taken from 12pm to 9pm (2 hour allocation.) Festive and À La Carte menus available.

HOGMANAY PARTY - £27.95 PER PERSON

We've taken care of it this year, with live music performances a well stocked bar and a selection of hot buffet delights, all you need to worry about is dressing to impress.

- 8.00pm Arrival
- 9.30pm Finger buffet
Midnight snack served
- 2.00am Carriages to await

DRESS CODE: Smart/Formal (no training shoes/jeans)

*Please note you must be 18 years or over. Parties of 2-250, subject to availability.

HOGMANAY ACCOMMODATION

Make the most of your celebrations and why not spend a night and make the most of this fantastic offer. Arrive early to relax and get ready to see in 2017 and wake in the morning to a traditional Scottish breakfast.

£45.00 PER PERSON WITH £40.00 SINGLE SUPPLEMENT, SUBJECT TO AVAILABILITY



IMPORTANT INFORMATION

- All reservations will be provisionally held for no more than 14 days pending a non-refundable deposit of £15 per adult and £7.50 per child. If any guest cancels after deposit or full payment made, payments cannot be transferred, refunded or used towards any other products at The Fenwick Hotel.
- Any amendments to the booking should be confirmed in writing by the party organiser.
- All payments for group bookings must be made by party organiser. Individual payments will not be accepted.
- Full payment is required by the 1st November 2016. Any bookings made after this date will require full payment at time of booking to confirm.
- If payment is not received on time, booking may be released without prior notice. We endeavour to meet any special requests however as table sizes may vary accordingly to the table numbers attending the function, we therefore cannot guarantee any specific seating arrangements.
- Special dietary requirements must be notified at time of booking.
- Preferential accommodation rates are subject to availability and must be paid at time of booking.
- Any highchairs required must be requested at time of booking.
- In the unlikely circumstance we have to cancel an event, the hotel will offer an alternative date or provide you with a refund.
- On Christmas Day the hotel closes at 7.30pm. Please ensure prompt carriages.
- We reserve the right to search personal belongings on arrival.
- Any guests found bringing in their own alcohol into the venue will be refused entry. Gift bags containing alcohol must be left at reception to collect at the end of the evening.
- If resident at the hotel we must advise that no alcohol purchased out with the hotel is permitted and if found is subject to corkage charges as set by the hotel.
- The hotel is not liable for adverse weather conditions. In the event of guests cancelling their booking due to weather conditions, no refund or transfer will be given.
- Food service cannot be held for late arrival guests at party nights or events. Events are sold as a package including meal and entertainment. No discounts will be offered to those wishing to attend after the meal.



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