



CHRISTMAS
& HOGMANAY
2017-2018





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 you 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, having afternoon tea 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

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

Melon with raspberry sorbet and spiced winter berries (vg,df)

Roasted Pepper, Sunblushed Tomato and Brie Filo Tart with rocket salad and balsamic dressing (v)

Chicken, Tarragon and Lemon Terrine wrapped in Ayrshire bacon

Traditional Roast Turkey served with pork and sage stuffing, roast potatoes, creamed potatoes, pork chipolatas, Brussels 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 wholegrain mustard and chive cream sauce (gf)

Mushroom and Spinach Roulade served with vegetarian gravy (v)

Fillet of Salmon with a parmesan and herb crust, served with green vegetables and a pesto cream sauce

2 COURSES - £13.95 | 3 COURSES - £16.95

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 warm butterscotch sauce

Baileys and Milk Chocolate Cheesecake with chantilly cream and vanilla ice cream

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

CHILDREN'S 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 | CHILDREN'S MAIN COURSE [2-12 YEARS] - £4.95)

PARTY NIGHTS

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

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

Prompt carriages at 1am.

MENU

Roast Parsnip, Carrot and Thyme Soup served with a freshly baked bread roll

Mixed Melon with spiced berry compote and fruit coulis (v,gf,df)

Traditional Roast Turkey served with pork and sage stuffing, roast potatoes, creamed potatoes, pork chipolatas, Brussels 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 wholegrain mustard and chive cream sauce (gf)

Mushroom and Spinach Roulade served with vegetarian gravy (v)

Steamed Traditional Christmas Fruit Pudding with vanilla brandy sauce

Baileys and Milk Chocolate Cheesecake with chantilly cream

Freshly Ground Coffee or Tea with warm mince pies

Parties of 2-250 subject to availability.

Please note you must be 18 years or over

Saturday 2nd December £32.95

Friday 8th December £32.95

Saturday 9th December £32.95

Friday 15th December £32.95

Saturday 16th December £32.95

Friday 22nd 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 12noon and 5pm (two hour table allocation). Please ensure prompt arrival.

MENU

Smoked Salmon and Langoustine Terrine with caper and dill mayonnaise and seeded granary bread

Melon and Pomegranate Cooler (v,gf,df)

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

Roast Pumpkin and Parsnip Soup with toasted seeds and herb croutons (v)

Champagne Sorbet with cinnamon spiced red berries (v,gf,df)

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

Pan Seared Medallions of Beef with grilled haggis, served with smoked Ayrshire bacon and whiskey cream sauce

Wild Mushroom and Spinach Wellington served with market vegetables and vegetarian gravy (v)

Fillet of Salmon wrapped in smoked pancetta with a green olive and sunblushed tomato sauce

ADULT - £54.95 | CHILDREN [2-12 YEARS] - £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

Freshly Ground Coffee or Tea with warm mince pies



FAMILY CHRISTMAS CARVERY

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

MENU

ADULT - £44.95 | CHILDREN [2-12 YEARS] - £19.95

Chicken, Tarragon and Lemon Terrine wrapped in Ayrshire bacon
Mixed Melon Cooler with fresh mint (vgf.df)
Succulent Atlantic Prawn and Smoked Salmon Salad with lemon and chive mayonnaise

Roast Parsnip, Carrot and Thyme Soup served with a freshly baked bread roll

Traditional Roast Turkey served with pork and sage stuffing, roast potatoes, pork chipolatas, Brussels 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 (v)

Grilled Fillet of Salmon with lemon and chilli butter

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

Baileys and Milk Chocolate Cheesecake with vanilla ice cream

Freshly Ground Coffee or Tea with warm mince pies

NEW YEAR

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

HOGMANAY DINING

Dine by candle light in our atmospheric restaurant and enjoy some enduring classics and festive creations. Bookings taken from 12noon 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 Carriage 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 welcome in 2018 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, payments cannot be transferred, refunded or used towards any other products.
- 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 2017. 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 of 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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