

Hogmanay Ball

3 Courses for £29.95pp Dinner Arrival 6.30pm
(7pm to 1am)

Lentil Soup

Served with Crusty Bread and Butter

Haggis, Neeps n Tatties Tower

Stack of potatoes, Turnip and Creamy Mash Served with Pepper Corn Sauce and Bread crouton

Spice Potato Smoked Salmon Salad

Served with Crunchy Salad and Lemon dressing

Duck Orange Liver Pate

Served with Blackberry Chutney, Wholegrain Mustard Crispy Salad and Grilled Crispy Bread

Classic Steak Pie

Tender pieces of Diced Beef cooked in Rich Gravy Topped with Puff Pastry

Slow cooked Guinness Beef Goulash

Tender Beef cooked in Rich Gravy with Vegetables Chilli and Guinness

Fish Pie

Haddock, Smoked, Cod and Prawns cooked in Creamy Sauce, Covered with Cheese Mash

All the above served with Creamy Mash Potatoes and Seasonal Vegetables

House Made Butter Chicken Curry

Chicken Breast cooked in Creamy Spice Sauce Served with Basmati Rice Crispy Poppadom and Mango Chutney

Raspberry Cranachan

Raspberries mix with Cream Whisky and Scottish Oats Served with Shortbread

Chocolate Fudge Cake

Warm Chocolate Cake Served with Vanilla Ice Cream and Poured Cream

Scottish Cheese Board

Cheddar Brie Blue Cheese accompanied with Apples Grapes, Onion Chutney and Oak Cakes

Sticky Toffee Pudding

Served with Vanilla Ice Cream and Salted Caramel

Non-Refundable Deposit of £15.00 pp to be paid at time of booking.
Balance to be paid in full 2 weeks before the event

Disclaimer If you have any Allergens or Dietary requirements, please inform a staff member

Merry
Christmas
From all of us at
The Fairway



Festive Opening Hours

Christmas Day

11am - 7pm

Boxing Day

Bar | 11am – 10pm only

Restaurant | 12 noon – 8pm only

Hogmanay

Bar | 11am – 1am only

Restaurant | 12 noon – 9pm only

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Allergies



FAIRWAY **H** HOTEL

Festive Season
2021

Supporting local businesses

2018
CERTIFICATE of
EXCELLENCE
tripadvisor®

2019
CERTIFICATE of
EXCELLENCE
tripadvisor®

Festive Menu

3 Courses for £23.95 | 2 Courses for £18.95

Available from 1st – 24th December

Our Christmas fayre menu is served from 12 noon until 9pm, in our Conservatory Restaurant.

Your table will be reserved and set up with a white linen tablecloth, candle & Christmas crackers.

Soup of the day

Served with Warm Bread Roll

Halloumi Fingers

Panko Breaded Halloumi Cheese.

Served with Cranberry Dip and Crispy Salad

Pear, Parma Ham and Walnut Salad

Slow Braised Pear Wrapped in Parma Ham.

Served on a bed of Fresh Rocket Salad

Prawn and Smoked Salmon Roulade

Cocktail Prawns mix with Cream Cheese Dill Wrap, in Smoked Salmon

Roast Christmas Turkey Breast

Served with Stuffing and Delicious Traditional

British Pigs in Blankets. Finished with a drizzle of gravy.

Deconstructed Beef Wellington

Beef Wellington as an individual Serving with a modern take on a classically elegant meal.

8oz Sirloin Cooked to your liking. Topped with English Mustard and Mushrooms accompanied with Puff Pastry Topping.

Meatless Roast Christmas Turkey Breast

Served with Stuffing and Delicious Traditional

British Pigs in Blankets. Finished with a drizzle of vegan gravy.

All the above served with Chef's selection of Seasonal Vegetables and Potatoes

Beetroot, Goat Cheese and Pine Nuts Risotto

Creamy Risotto cooked with Beetroot and Goats Cheese.

Finished with Parmesan Crisps, Rocket and Pine Nuts.

Scottish Chunky Seafood Stew

Mixture of Seafood from Musselburgh Fishmongers

Cooked in Rich Creamy Sauce Served on a bed of Cuscus

Vanilla Panna Cotta

Classic Panna Cotta Served with whisky Berries and Scottish Shortbread

Classic Christmas pudding

Warm Christmas pudding Served with Brandy Sauce and Vanilla Ice Cream

Chocolate Brownie

Traditional Goopy Chocolate Brownie

Served with Vanilla Ice Cream Finished with Chocolate Sauce

Irish Cream Profiteroles

Profiteroles Served with Whipped Cream Spun Sugar

Infused with Baileys Cream Sauce

Christmas Day Menu

3 Courses for Adults £47.95, Children (5-7) £9.95 - (8-14) £24.95

Bookings taken for 11am to 7pm

Celeriac Parsnip Hazelnut and Truffle Soup

Served with warm Crusty Bread Roll.

Honey, Rosemary and Walnut Baked Brie

Oven Baked Creamy Melted Brie Cheese Served with Bread Crostini.

Homemade Pork Terrine

Slow Cooked Pork Marinated in Fresh Herbs.

Served with Pickle Winter Vegetables and Cauliflower Puree

Scottish Smoked Salmon Rose

Oak Smoked Salmon Served on homemade Potato Rosti with Caper Salad and Dill Crème Fraiche Dressing

Champagne Sorbet

Roast Christmas Turkey Breast

Served with traditional Sausage Stuffing,

Pigs in Blankets Yorkshire Pudding

Slow Braised Fillet of Beef

Eight hours slow Braised Fillet of Beef Finished with a Rich Hazelnut Mushroom Sauce

Baked Fillet Scottish Salmon

Oven Baked Salmon Served with Lemon Dill and Seasonal Butter

Meatless Roast Christmas Turkey Breast

Served with traditional Sausage Stuffing,

Pigs in Blankets and Yorkshire pudding

All served with chef's selection of Braised Red Cabbage, Honey Roast Parsnip, Roast Carrot, Sprouts and Roast Potatoes

Chocolate Peppermint Cheesecake

Topped with Creamed Peppermint Soft Cheese.

Served with Mint Ice Cream

Gingerbread Cake

Served with Eggnog Whipped Cream infused by Brandy Cream Sauce.

Accompanied by Fruits of Forest.

Classic Christmas Pudding

Served with Brandy Sauce Raspberry Compote and Vanilla Ice Cream.

Bundt Chocolate Orange Cake

Served with Chocolate Sauce and Orange Candy.

Non Refundable Deposit of £15pp to be paid at the time of booking.

Balance to be paid in full 2 weeks before the event. If you have any Allergens or Dietary requirements, please inform a staff member.

Christmas Dinner Disco

Festive menu including disco

3rd, 4th, 10th, 11th, 17th, 18th Dec

3 Courses for £32.95

Bookings for dinner will be taken for 7pm.

The disco will begin at 9pm until 1am.

Chef's homemade Soup of the day

A trio of Scottish Salmon

Served with a Lemon Mayonnaise Dressing.

Deep Fried Haggis Bon Bons

Served with a Redcurrant and Whisky Sauce.

Delicately Sliced Seasonal Melon

Served with Apple and Mint Jelly, mixed Berries and Mint Syrup

Roast Turkey Breast

Served with all the Trimmings.

Chicken stuffed with Sun Dried Tomato and Emmental Cheese, Wrapped in Smoked Bacon.

Sea Bass, Pan Fried

Served on a Bed of Roast Tomato, Olive and Coriander Crushed With New Potato accompanied with a Tomato Sauce.

Tender Slow Roast Fillet of Beef

Served with a Black Pepper and Cream Sauce

Cauliflower and Smoked Cheese Strudel

Served with a Piquant Tomato Pimento Sauce

All served with chef's selection of seasonal Vegetables and Potatoes

Traditional Boozy Christmas Pudding

Served with Crème Anglaise

White Chocolate and Raspberry Cheesecake

With Hazelnut Cream and Raspberry Coulis

Chocolate Profiteroles

with Tia Maria Cream and Orange Compote

Tea or Coffee

A £10 per person non-refundable deposit is required within one week of initial booking. The remaining balance is to be paid in full by 30th November 2018.