

B *fairfield*
house hotel

www.fairfieldhotel.co.uk

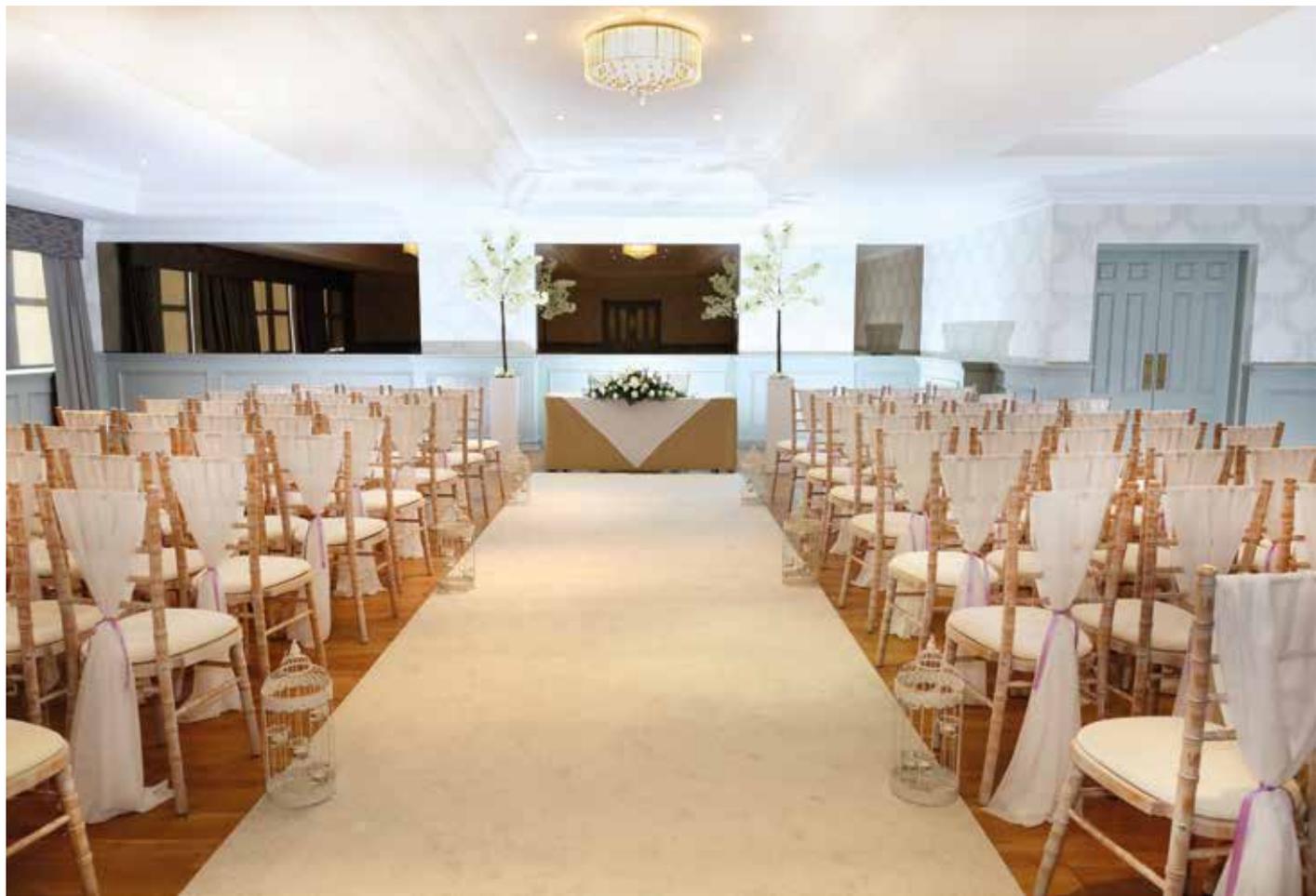
Welcome to the Fairfield House Hotel

We understand that the perfect wedding day doesn't just happen. Our dedicated team work closely with you, to not only provide you with peace of mind, but a day you and your guests will remember for years to come.

Our Victorian beach front mansion house with picturesque views of the Firth of Clyde and the Isle of Arran is the perfect setting for your special day.

From the moment you set your date, every aspect of your wedding will be planned and cared for with great attention to detail by our devoted team, until you depart as newlyweds.

the wedding of your dreams







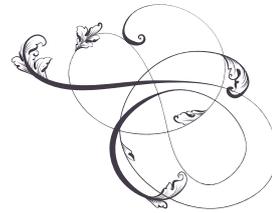






*We look forward to
welcoming you to the
Fairfield House Hotel*

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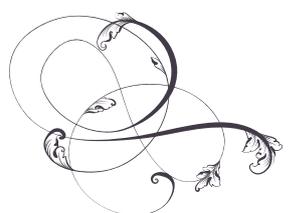
What's Included

Wedding Breakfast tasting for 2 people
Red carpet arrival
Hire of the Fairfield Suite for the entire day
Prosecco drinks reception
3 course set menu
Tea, coffee & handmade shortbread
Glass of red or white wine & a top up
Glass of Prosecco for the toasts
Dedicated wedding co-ordinator
& banquetting manager
Top table flowers of your choice
Choice of table centre pieces

Printed menus, place cards & table plans
White linen, underlay & napkins
White chair covers & coloured sash of choice
Cake stand & knife
Use of lounge areas & private gardens
Coloured uplighting
Evening buffet
House DJ
Overnight stay in one of our bridal suites
Preferential accomodation rate for guests
Complimentary return stay on your 1st anniversary
Additional evening guests are complimentary

50 Guests £3500

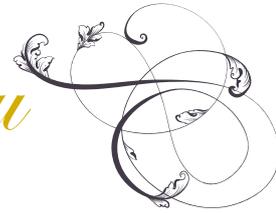
80 Guests £5000





Wedding Breakfast Menu

Starters



Soup: Golden Lentil & Ham Hough, Celeriac & Truffle Veloute,
Rustic Ayrshire Potato & Leek, Garden Pea & Ham Hough

Smoked Salmon & Horseradish Cream Cheese Roulade, Apple Cider & Dill Jelly, Crisp Salad,
Melba Toast

Chicken Liver & Tarragon Parfait, Red Onion & Port Marmalade, Petit Salad, Toasted Brioche

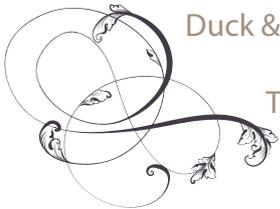
Wild Mushroom & Herb Risotto, Tempura Vegetable, Parmesan Tuille

Creamed Leeks, Black Pudding, Soft Poached Hens Egg, Bacon Crisp (£2)

Tian of Smoked Salmon, Baby Prawn Marie Rose, King Prawn, Avocado & Tomato Puree,
Crisp Salad, Lemon Dressing, Foccacia Crisp (£2)

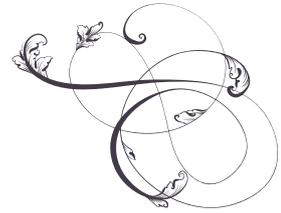
Duck & Smoked Bacon Terrine, Drambuie & Orange Marmalade, Toasted Sourdough (£2)

Twice Baked Isle of Arran Cheddar Souffle, Wilted Spinach, Moray Sauce (£2)





Main Course



Braised Daube of Beef, Pancetta, Wild Mushrooms, Baby Onions, Pomme Puree,
Honey Roast Root Vegetables, Red Wine Jus

Baked Fillet of Salmon, Lemon & Herb Crushed New Potatoes, Tenderstem Broccoli, Fine Green Beans,
White Wine & Tarragon Velout

Haggis Stuffed Breast of Chicken, Creamy Mashed Potato, Honey Roast Root Vegetables,
Peppercorn Sauce

Baked Aubergine, Ratatouille, Herb Crumb Topping, Sweet Potato Fries, Fresh Mixed Leaf Salad

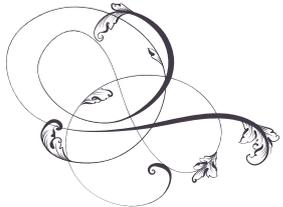
Fillet of Seabass, Sauteed Potatoes, Puy Lentil Cassoulet, Roasted Asparagus & Cauliflower, Sauce Vierge (£3)

Seared Duck Breast, Wilted Spinach, Green Beans, Roast Beetroot, Potato Croquette, Plum & Red Wine Jus (£4)

Roast Sirloin of Beef, Dauphinoise Potatoes, Horseradish Croquette, Yorkshire Pudding,
Honey Roasted Root Vegetables, Red Wine Jus (£4)

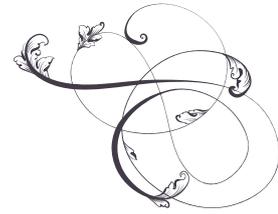
Fillet of Beef Wellington, Mushroom Duxelle, Fondant Potato, Cauliflower Cheese Gratin,
Honey Roast Root Vegetables, Rich Pan Jus (£5)

Rack of Lamb, Pea & Bacon Fricassee, Braised Lamb Bon Bons,
Rosemary Parmentier Potatoes, Minted Lamb Jus (£5)





Dessert



Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream

White Chocolate Brownie, Dark Chocolate Ice Cream, Honeycomb

Caramel Cheesecake, White Chocolate Doughnut, Spiced Rum Syrup, Blackberry Sorbet

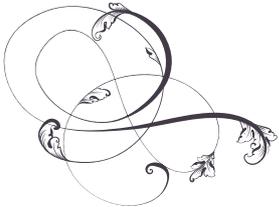
Apple Bavarois, Bramble Compote, Salted Caramel Ice Cream

Caramelised Pear Tarte Tatin, Red Wine Sorbet (£2)

Vanilla & Raspberry Panna Cotta, White Chocolate Ice Cream, Champagne Poached Strawberries,
Fine Shortbread (£2)

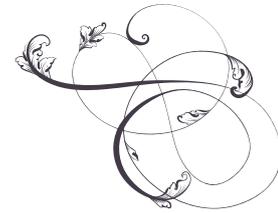
Cheese Plate: Whisky Cheddar, Lanark Blue, Clava Brie, Grapes, Chutney, Oatcakes (£3)

Assiette: Dark Chocolate Torte, White Chocolate Profiterole, Strawberry Panna Cotta,
Raspberry Ripple Ice Cream (£3)





Evening Buffet Menu



Selection of Sandwiches plus 3 Items of choice:

Leek & Parmesan Quiche

Ayrshire Bacon/ Slice Sausage Rolls

Pakora: Haggis/ Chicken / Vegetable

Mini Scotch Eggs

Mini Pork Pies

Mini Chicken/ Vegetable Spring Rolls

Smoked Sausage Tempura

Seasoned Potato Wedges

All served with dips & sauces

King Prawn Tempura (£1)

Mini Roast Beef Filled Yorkshire Puddings (£2)

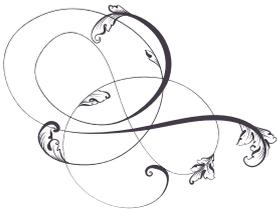
Mini Fish & Chips (£3)

Mini Slider Burgers, Tomato & Baby Gem Lettuce (£3)

Sweet Station: Flavoured Popcorns, Mini Filled
Doughnuts, Choc-Chip Cookies (£3)

Dessert Station: Irn Bru Brulee,
Tia Maria Cheesecake, Dark Chocolate Brownie (£4)

Cheese Station: Whisky Cheddar, Lanark Blue,
Clava Brie, Grapes, Chutney, Oatcakes
(£50 per 10 Portions)





Canapes

£5 Per Person - Select 3 Options:

Goats Cheese Mousse & Sun Dried Tomato

Salmon & Herb Cream Cheese Roulade

Haggis Bon Bon, Whisky Pepper Mayo

Ham Hough & Picalilli

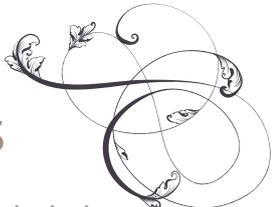
Chicken Liver Parfait, Red Onion Jam

Smoked Brie & Tomato Quiche

Confit Duck & Orange Curd

All Served on
Herb Crostini Bread

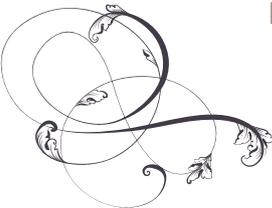
Centre Pieces



Candelabra	Included
Hurricane Lamp	Included
Ivory Bird Cage	Included
Table Runner (matches sash)	£8
Glass Vase & Bud Vases	£10
3 Vase Floating Candles	£15
3 Glass Candle Holders	£15
Vase Flowers, Floating Candles	£15
Ivory Cherry Blossom Tree	£25

Supplied by Ayrshire Ambiance
Photos by AMD Photography

Your day is as individual as you are, so please feel free to speak to us regarding any drinks packages, upgrades or any special requirements which you may have.



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