

FAIRWAYS HOTEL

CHRISTMAS BROCHURE 2016



FAIRWAYS HOTEL

CHRISTMAS TIMETABLE EVENT DATES for DECEMBER

Friday 2nd	Festive Royal Casino and Magician
Wednesday 7th	Jeff Phillips Christmas Crooner
Thursday 8th	Fairways Classical Christmas
Friday 9th	Festive Royal Casino and Magician
Wednesday 14th	Jeff Phillips Christmas Crooner
Thursday 15th	Fairways Classical Christmas
Friday 16th	Festive Royal Casino and Magician
Saturday 17th	Festive Royal Casino and Magician
Tuesday 20th	Fairways Classical Christmas
Wednesday 21st	Jeff Phillips Christmas Crooner
Thursday 22nd	Festive Royal Casino and Magician
Saturday 24th	Christmas Eve
Sunday 25th	Christmas Day
Boxing Day	Robbie Owen Sings from the American Song Book
New Years Eve	New Years Eve Disco and Hog Roast Buffet

ALSO DURING DECEMBER

Monday to Saturday – 2 Course Christmas Carvery Only £12.95 available 12 – 2.30

Monday to Saturday – Christmas A La Carte available 12 – 2.30 and 6 – 9.00
Excludes above Event Dates and Sundays

DON'T FORGET TO BOOK FOR 1st JANUARY SUNDAY LUNCH

FESTIVE CASINO AND MAGICIAN

Enjoy an evening of Magic and Gambling

Includes a 3 Course Meal from our Christmas A La Carte Menu
Seating in the Orangery Restaurant
Followed by an evening of Magic and Gambling in the Function Room
(For Menu Choices see Page 7)

Ticket Price only £35.00 each

Dates Available:

Friday 9th December

Friday 16th December

Saturday 17th December

Thursday 22nd December



FAIRWAYS CHRISTMAS CROONER



The Fairways Hotel is proud to
Introduce to you our very own
Christmas Crooner
Jeff Phillips

Singing classics from Dean Martin
through to Neil Diamond
The Evening is complimented with
seating in our Orangery Restaurant
Includes a 3 Course Meal from our
Christmas A La Carte Menu
(For Menu Choices see Page 7)

Ticket Price only £27.50

Dates Available:

Wednesday 7th December

Wednesday 14th December

Wednesday 21st December

FAIRWAYS CLASSICAL CHRISTMAS

This Christmas why not enjoy a more Classical Christmas and relax
with the instrumental tones of Christmas Classics.



The Evening is complimented with seating in our Orangery Restaurant
Includes a 3 Course Meal from our Christmas A La Carte Menu
(For menu choices see page 7)

Ticket Price only £32.50

Dates Available:

Thursday 8th December

Thursday 15th December

Tuesday 20th December



BOXING DAY

Robbie Owen
Singing
The American Songbook

This Boxing Day, The Fairways Hotel is excited to have Robbie Owen singing a One off Show in the Hotel's Orangery.

Includes a 3 Course Meal from our
Boxing Day Set Menu
Meals will be served between 12.00 and
2.00 pm on Boxing Day

With Robbie Owen starting
approximately 4.30pm

Ticket price only £24.95

(For menu choices see Page 12)

CHRISTMAS A LA CARTE MENU

Available Monday - Saturday
December 1st - December 23rd
12.00 Noon - 2.30pm and 6.00pm - 9.00pm

Starters

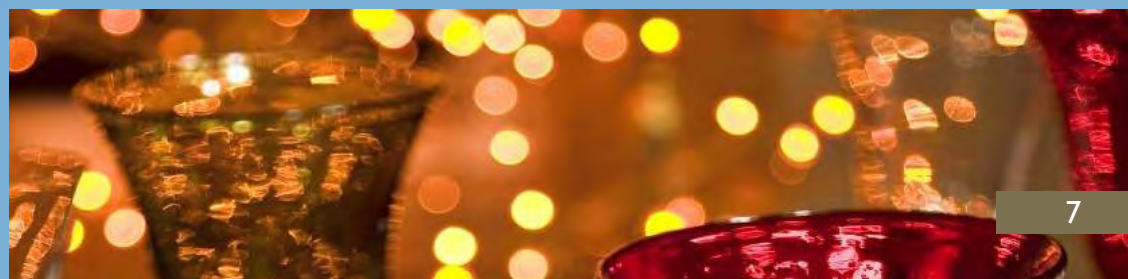
Chefs own Soup served with Fresh Bread and Butter (v)	£4.25
Deep Fried Perl Wen with a Cranberry Compote (v)	£4.25
Creamy Garlic Mushrooms with Roasted Pine Nuts (v)	£4.25
Luxury Duck Liver and Pork Pate with Orange and Cognac Liqueur	£5.25
Classic Prawn Cocktail with Smoked Salmon and Marie Rose Sauce	£5.25
Local Mussels served in a White Wine and Garlic Sauce with Chilli Flakes	£5.25

Mains

Traditional Turkey Dinner with all the Trimmings and Homemade Gravy	£16.95
Slow Roasted Lamb Shank with Mash Potato and Red Wine Sauce	£16.95
Roast Duck Breast with Celeriac Parsnip Mash and Cherry Liqueur Sauce	£18.95
8 oz Rib Eye Steak served with Sauté Potatoes Onion Rings and Tomato	£18.95
Salmon Fillet with a Champagne Sauce, Sauté Potatoes and Green Beans	£16.95
Monkfish and Parma Ham, Saute Potatoes and a Tomato & Chorizo Sauce	£16.95
Crab Linguini in a Chilli and Tarragon Sauce served with Garlic Bread	£16.95
Rigatoni Pomadora with Mascarpone and Mozzarella and Garlic Bread (v)	£16.95
Mushroom Tartlets with Pine Nuts and Honeyed Fig Salad (v)	£14.95
Goats Cheese Stack with Tomato Sauce, Green Beans & Sauté Potatoes (v)	£14.95

Sweets

Traditional Christmas Pudding with a Brandy Custard	£4.25
Vanilla Cheesecake served with Winter Berries and Fresh Cream	£4.25
Chocolate Profiteroles with a Winter Berry Compote and Fresh Cream	£4.25
Four Welsh Cheese Board with Homemade Onion Marmalade	£4.25



CHRISTMAS 2/3 COURSE SPECIAL

2 Courses £14.95 3 Courses £19.95

Available Monday - Saturday

December 1st - December 24th, 12.00 - 2.30pm

Starters

Chefs own Soup served with Fresh Bread and Butter (v)
Creamy Garlic Mushrooms with Roasted Pine Nuts (v)
Luxury Duck Liver and Pork Pate with Orange and Cognac Liqueur
Local Mussels served in a White Wine and Garlic Sauce with Chilli Flakes

Mains

Traditional Turkey Dinner with all the Trimmings and Homemade Gravy
Chicken Espetada Kebab served with Piri Piri or BBQ Sauce and Sauté potatoes
6 oz Rib Eye Steak served with Sauté Potatoes Onion Rings and Tomato
Salmon Fillet with a Champagne Sauce with Sauté Potatoes and Green Beans
Crab Linguini in a Chilli and Tarragon Sauce served with Garlic Bread
Mushroom Tartlets with Pine Nut and Fig Salad (v)
Goats Cheese Stack with Tomato Sauce Green Beans Sauté Potatoes (v)

Sweets

Traditional Christmas Pudding with a Brandy Custard
Vanilla Cheesecake served with Winter Berries and Fresh Cream
Chocolate Profiteroles with a Winter Berry Compote and Fresh Cream

CHRISTMAS CARVERY - RESTAURANT ONLY

Main Course £9.95 2 Courses £12.95 3 Courses £16.95

Available Monday - Saturday

December 1st - December 24th, 12.00 Noon - 2.30pm

Starters

Chefs own Soup served with Fresh Bread and Butter (v)
Creamy Garlic Mushrooms with Roasted Pine Nuts (v)
Homemade Chicken Liver Pate with Homemade Marmalade

Mains from the Carvery

Traditional Turkey Dinner with all the Trimmings and Homemade Gravy
Roast Pork Shoulder and Crackling with your choice of vegetables from the Carvery

Fish

Salmon Fillet with a Champagne Sauce, Sauté Potatoes and Green Beans
Pan Fried Plaice with Hand Cut Chips or New Potatoes & Homemade Tartare Sauce

Vegetarian

Mushroom Tartlets with Pine Nut and Fig Salad (v)
Goats Cheese Stack with Tomato Sauce Green Beans & Sauté Potatoes (v)

Sweets

Traditional Christmas Pudding with a Brandy Custard
Vanilla Cheesecake served with Winter Berries and Fresh Cream
Chocolate Profiteroles with a Winter Berry Compote and Fresh Cream

CHRISTMAS DAY MENU

£75.00 Adults £45.00 Children Under 5s Free of Charge

Orangery Serving Time - 12.00 Noon and 3.00pm

Restaurant Serving Time 1.00pm

Starters

Chefs own Soup served with Fresh Bread and Butter (v)

Deep Fried Perl Wen with a Cranberry Compote (v)

Luxury Duck Liver and Pork Pate with Orange and Cognac Liqueur

Classic Prawn Cocktail with Smoked Salmon and Marie Rose Sauce

Mains

Traditional Turkey Dinner with all the Trimmings and Homemade Gravy

Roast Pork & Crackling, Homemade Stuffing, New Potatoes

And a selection of Seasonal Vegetables

Mushroom, Leek, Walnut & Cranberry Tartlet (v)

Topped with a Winter Herb Crust & served with a Tintern Cheese Sauce

Fresh Halibut Steak

With a Champagne & Tarragon Cream

Sweets

Traditional Christmas Pudding served with Brandy Sauce

Strawberry & Cream Cheesecake

Deluxe Double Chocolate Cake

All served with Fresh Cream or Ice Cream

Cheeseboard

BOXING DAY CARVERY - RESTAURANT ONLY

Main Course £12.95 2 Courses £16.95 3 Courses £19.95

12.00 Noon - 4.00pm

Starters

Chefs own Soup served with Fresh Bread and Butter (v)

Creamy Garlic Mushrooms with Roasted Pine Nuts (v)

Luxury Duck Liver and Pork Pate with Orange and Cognac Liqueur

Main from the Carvery

Roast Beef Dinner with all the Trimmings and Homemade Gravy

Roast Pork Shoulder and Crackling with your choice of vegetables from the Carvery

Fish

Salmon Fillet with a Champagne Sauce with Sauté Potatoes and Green Beans

Pan Fried Sea Bass with Creamy Mash, White Wine Sauce and Green Beans

Pan Fried Plaice with Hand Cut Chips or New Potatoes & Homemade Tartare Sauce

Crab Linguini in a Chilli and Tarragon Sauce served with Garlic Bread

Vegetarian

Mushroom Tartlets with Pine Nut and Fig Salad (v)

Goats Cheese Stack with Tomato Sauce, Green Beans & Sauté Potatoes (v)

Fairways Vegetarian Burger with Hand Cut chips (v)

Sweets

Vanilla Cheesecake served with Winter Berries and Fresh Cream

Chocolate Profiteroles with a Winter Berry Compote and Fresh Cream

Welsh Cheese Board selection with Homemade Marmalade

BOXING DAY SET MENU

Only £24.95

Served between 12.00 Noon and 2.00pm

Starters

Chefs own Soup served with Fresh Bread and Butter (v)

Deep Fried Perl Wen with a Cranberry Compote (v)

Creamy Garlic Mushrooms with Roasted Pine Nuts (v)

Luxury Duck Liver and Pork Pate with Orange and Cognac Liqueur

Classic Prawn Cocktail with Smoked Salmon and Marie Rose Sauce

Local Mussels served in a White Wine and Garlic Sauce with Chilli Flakes

Mains

Slow Roasted Lamb Shank with Mash Potato and Red Wine Sauce

Roast Duck Breast with Celeriac Parsnip Mash and Cherry Liqueur Sauce

8 oz Rib Eye Steak served with Sauté Potatoes Onion Rings and Tomato

Chicken Espetada kebabs served with Piri Piri or BBQ Sauce and Sauté Potatoes

Monkfish and Parma Ham, Green Beans, Saute Potatoes and a Tomato & Chorizo Sauce

Salmon Fillet with a Champagne Sauce with Sauté Potatoes and Green Beans

Pan Fried Sea Bass with Creamy Mash, White Wine Sauce and Green Beans

Crab Linguini in a Chilli and Tarragon Sauce served with Garlic Bread

Rigatoni Pomadora with Mascarpone and Mozzarella and Garlic Bread (v)

Mushroom Tartlets with Pine Nuts and Honeyed Fig Salad (v)

Goats Cheese Stack with Tomato Sauce, Green Beans & Sauté Potatoes (v)

Sweets

Vanilla Cheesecake served with Winter Berries and Fresh Cream

Chocolate Profiteroles with a Winter Berry Compote and Fresh Cream

Welsh Cheese Board selection with Homemade Marmalade

NEW YEARS EVE PARTY

For New Year's Eve
why not enjoy an Evening at
The Fairways Hotel

Includes The Fairway's Famous Hog
Roast Buffet
& In-House Disc Jockey



Tickets Only £35.00

Ticket Holders only - Arrival 6.30
Open till 12.30 pm

NEW YEARS DAY FAIRWAYS SUNDAY CARVERY

£29.95 Adults £19.00 Children (12 and under), under 5's Free
Orangery Sitings 12.00pm and 3.00 pm, Restaurant 1.00pm

Starters

Chefs Homemade Chicken Liver Pate served with Homemade Onion Marmalade and Orange Zest
Chefs Soup of the Day served with Bread and Butter
Fresh Wild Salmon Gravalax served with Homemade Dill, Caper and Virgin Olive Oil Dressing
Deep Fried Perl Wen served with Chilli Jam and Lime Zest
Classic Prawn Cocktail with Fresh Prawns, Marie Rose Sauce and Smoked Salmon

From the Carvery

Traditional Roast Beef • Pembrokeshire Roast Turkey Crown
Pork Shoulder and Crackling • Welsh Leg of Lamb
Accompanied with:
Homemade Stuffing, Yorkshire Pudding, Roast Potatoes, New Potatoes, Pigs in Blankets,
Seasonal Vegetables & Homemade Gravy

Vegetarian Options

Glamorgan Sausages and Vegetables from the Carvery
Goats Cheese Stack with Fresh Vegetables and New Potatoes
Mushroom Tartlet with a Walnut Salad and New Potatoes

Fish

Deep Fried Haddock served with Chips and Mushy Peas
Fresh Salmon Fillet with a Champagne and Chive Sauce
Fresh Plaice with Lemon Butter New Potatoes and Peas

Desserts

Apple Crumble & Custard • Eton Mess • Vanilla Cheesecake • Chocolate Gateau
All of the Desserts are served with Fresh Fruit Coulis & Fresh Cream OR Ice Cream

Tea & Coffee



Discover the magic of a seaside wedding at The Fairways Hotel in Porthcawl. New is the stunning Orangery which is light, stylish and elegant, making The Fairways Hotel the perfect setting for your big day.

AT A GLANCE

RECEPTION CAPACITY: 80
EVENING CAPACITY: 120
GARDENS: No
BRIDAL SUITE: Yes
GUEST ROOMS: Yes
PARKING: Yes
EXCLUSIVE USE: Yes
PACKAGES: Yes



NEW FOR 2016/17
MIDWEEK WEDDING OFFER
only £2,500

Includes:

- Wedding Ceremony
- Drinks on Arrival
- 3 Course Wedding Breakfast
- Toast
- Evening Buffet
- Special Bedroom Rates
- Free Honeymoon Suite
- Available Monday to Thursday

Call our wedding co-ordinator
on 01656 782085 for more details

Terms & Conditions Apply



Fairways Hotel

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 [fairways.porthcawl](https://www.facebook.com/fairways.porthcawl)  [fairwayshotel](https://www.twitter.com/fairwayshotel)

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