



2022 Festive Brochure

Fairways Inverness Golf Centre and Restaurant
Castle Heather Inverness IV2 6AA
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FAIRWAYS INVERNESS

Fairways Golf Centre and Restaurant is a fantastic place to celebrate this year's festive season. It is a special time of year to celebrate with family, friends and colleagues. Whether you are looking for a small intimate lunch, dinner with family, larger bookings in our private dining room or one of our fun filled festive party nights to celebrate Christmas, then Fairways is the destination for you.

Located in Castle Heather Inverness, It is the ideal venue for winter family photos, with plenty of free parking for visitors, free Wi-Fi and some panoramic views of the golfing greens. Celebrate Christmas 2022 at Fairways Inverness.



SUNDAY CARVERY

3 Courses £22

To start

Homemade Festive Vegetable Broth

Warm sourdough roll and butter

Chicken Liver & Brandy Parfait

Winter fruit chutney and granary toast

Classic Prawn Cocktail

Marie Rose sauce, baby gem lettuce, tomato, cucumber and lemon

To follow

Traditional butter roasted Turkey Crown

Haggis & sage stuffing, pigs in blankets and roast gravy

Roast Topside of Beef

Homemade Yorkshire pudding and thyme jus

Pan fried fillet of West coast Salmon

Warm dill and lemon hollandaise

Wild Mushroom & Spinach Stroganoff

Parsley and chive rice- V

All served with roasted winter vegetables, duck fat roast potatoes and Brussels sprouts

To finish

Christmas Pudding

Brandy and vanilla anglaise

Salted Caramel and Chocolate Tart

Salted caramel ice cream

Winter Berry Eton Mess

Crushed meringue, winter berries and Chantilly cream

All prices are inclusive of VAT.

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate.

CHRISTMAS LUNCH

Served Daily from 1st December – 24th December
(Excluding Sundays) 12pm-4pm

2 courses - £17

3 courses - £22

To start

Homemade Festive Vegetable Broth

Warm sourdough roll

Chicken Liver & Brandy Parfait

Winter fruit chutney and granary toast

Classic Prawn Cocktail

Marie Rose sauce, baby gem lettuce, tomato, cucumber and lemon

To follow

Traditional butter roasted Turkey Crown

Haggis & sage stuffing, pigs in blankets and roast gravy

Roast Topside of Beef

Homemade Yorkshire pudding and thyme jus

Pan Fried Fillet of West Coast Salmon

Warm dill and lemon hollandaise

Wild Mushroom & Spinach Stroganoff - V

Parsley and chive rice

All served with roasted winter vegetables, duck fat roast potatoes and Brussels sprouts

To finish

Christmas Pudding

Brandy and vanilla anglaise

Salted Caramel and Chocolate Tart

Salted caramel ice cream

Winter Berry Eton Mess

Crushed meringue, winter berries and Chantilly cream

All prices are inclusive of VAT.

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate.

FESTIVE DINNER

Served Daily from 1st December – 24th December
2 courses - £23 3 courses - £27

To start

Homemade Festive Vegetable Broth

Warm sourdough roll

Cockburn's Haggis Bon Bon's

Whisky aioli and crispy root vegetable crisps

Loch Leven citrus Gin Cured Salmon

Orange segments, coriander cress and pink peppercorn dressing

Chicken Liver & Brandy Parfait

Winter fruit chutney and granary toast

Classic Prawn Cocktail

Marie Rose sauce, baby gem, tomato and cucumber, lemon

To follow

Traditional Butter Roast Turkey Crown

Haggis & sage stuffing, pigs in blankets and roast gravy

Crispy Roast Pork Belly

Sweet teriyaki marinade and spiced plum sauce

Pan Fried Fillet of Scottish Salmon

Garlic sauté king prawns, warm dill and lemon hollandaise

Breast of Chicken Wrapped in Prosciutto Ham

Stornoway black pudding stuffing, wild mushroom and whisky sauce

Cashew & Sweet Potato Nut Roast

Dried cranberries, walnuts, smoked cheddar and chive sauce

All served with roasted winter vegetables, duck fat roast potatoes and sauté sprouts & chestnuts

To finish

Christmas Pudding

Brandy and Vanilla Anglaise

Salted Caramel and dark chocolate tart

Salted caramel ice cream

"Berry Christmas" Eton Mess

Crushed meringue, winter berry compote and Chantilly cream

Tiramisu Cheesecake

Espresso cream and amaretto butterscotch sauce

Scottish Cheeseboard (from Highland Fine Cheeses)

Artisanal crackers and winter fruit chutney

All prices are inclusive of VAT.

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate.

PARTY NIGHTS

Fridays and Saturdays throughout December
Friday 2nd, Saturday 3rd, Friday 9th, Saturday 10th, Friday 16th, Saturday 17th
7pm arrival Carriages 12am

£37.50 Three Course Christmas Party Night Meal including Disco with DJ, Decorations and a Glass of Prosecco.

To start

Soup of the Day

Warm sourdough roll

Chicken Liver & Brandy Parfait

Winter fruit chutney and mini oatcakes

Classic Prawn Cocktail

Marie Rose sauce, baby gem, tomato, cucumber and lemon

To follow

Traditional Butter Roasted Turkey Crown

Haggis and sage stuffing, pigs in blankets and roast gravy

Steamed West Coast Salmon

Warm dill and lemon hollandaise

Cashew and Sweet Potato Nut Roast – V

Dried cranberries, walnuts and smoked cheddar & chive sauce

All served with roasted winter vegetables, duck fat roast potatoes and Brussel sprouts

To finish

Christmas Pudding

Brandy & Vanilla anglaise

Salted Caramel and chocolate tart

Salted caramel ice cream

“Berry” Christmas Eton mess

Crushed meringue, winter berries and Chantilly cream

Tea, Coffee and Shortbread

All prices are inclusive of VAT.

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate.

BOOKING FORM

Name _____

Organisation _____

Address _____

Postcode _____

Contact Number _____

Email _____

Date of Event _____

Number of Party _____

Deposit Enclosed _____

1. All festive bookings must be accompanied by the completed booking form with a signature to confirm that the terms and conditions have been read.
2. In the circumstances of a Christmas event being cancelled by the restaurant, an alternative date will be offered or a full refund given.
3. Dietary requirements must be informed when making a booking. The restaurant will endeavour to meet with the dietary needs.
4. Where special requests are made, the restaurant will endeavour to accommodate them, however they cannot be guaranteed.
5. A deposit amount of £10 per person is required at the time of booking. This is non-refundable, non-transferable and cannot be exchanged for credit vouchers.
6. If a deposit has not been received within 14 days of making a provisional booking, the reservation will be cancelled without prior notification.
7. Please note that deposits can be used against the final balance if the numbers of the guests reduce.
8. The remaining balance will need to be paid in full 7 days prior to the event.
9. The management of the restaurant reserve the right to refuse entry to the restaurant.



The Occasions Function Suite is fully refurbished and excellent for family dinners and parties.

The Suite contains a private bar, cloak room, W/C, dance floor and balcony to ensure a comfortable and pleasant atmosphere.