

Eat local when you eat out at Horizons

From Tuesday to Thursday in September diners can enjoy 20% off all food at The Horizons Restaurant & Waterfront Bar at the Bay Hotel and Pettycur Leisure Complex.

The restaurant has a strong reputation for locally sourced, well priced cuisine, is continuing to do its bit to offer diners a safe and well priced dining experience, with 20% off all food purchases, Tuesday to Thursday, throughout September. The wide ranging menu at Horizons, containing many gluten free and vegetarian options, is served from 12 noon to 9pm every day.

“Eat Out to Help Out was a huge success for us – we were very busy in our new look Horizons, covering everything from snacks and lunches, to High Teas,” said Director Tommy Wallace.

“Now that this has ended, we wanted to offer something ourselves which would still boost dining at off peak times. Those staying with us on the holiday park can take advantage, along with local people who choose us for a special family meal out or a quick lunch with friends. We are open to everyone, not just residents on the park.”

“More and more customers are requesting a wider choice in vegetarian and low gluten dishes,” added Tommy, “and we have always been happy to lead the way locally in this provision.”

“Our Head Chef, James McKay, works hard to deliver stand out

menus in Horizons which have something for everyone – and that extends to our snack menu, our High Tea Menu, and our takeout menu, as guests can pick up dishes to enjoy in their holiday homes if they are not dining in with us,” he said.

“Our main Horizons evening menu is well priced and has real choice. We’ve got six out of eight starters which are either vegetarian or very low gluten options, and six main courses, more if you include all the salad options. The low gluten main courses include regular favourites, such as fish and chips, curry, macaroni, and the famous Bay Burger!”

The restaurant has also included a full list of all its local suppliers, with six out of seven being based in the Kingdom of Fife itself. These include iconic names such as Fisher & Donaldson in St Andrews, Stuarts Bakery of Methil, and David Lowrie Fish Merchants of Pittenweem. It is also looking forward to launching cocktails made with Pilgrims Gin from St Andrews.

“The provenance of ingredients has never been more important in the hospitality industry than now,” said Tommy Wallace. “All customers expect food to be locally sourced where possible.

We are happy to oblige as we have many first class suppliers here in the Kingdom, with Fife berries and locally caught haddock being amongst the best in the world.”

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www.thebayhotel.net

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