



BRIG O' DOON  
HOUSE HOTEL

# 'TIS THE SEASON

2024/25



*Enjoy time well spent with Family & Friends,  
full of Christmas Cheer & Joy*

The most wonderful time of the year should be spent somewhere magical.

The Brig o' Doon House Hotel is situated within an area of outstanding natural beauty, offering an enchanting location for you to make special memories this Christmas & New Year.

Make this festive season one to remember with friends and family at one of our fabulous and fun Christmas Party Nights. Indulge in delicious festive dining, cocktails, and drinks menus – especially created with seasonal ingredients and festive cheer in mind!

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# CHRISTMAS PARTY NIGHTS

Let the festivities begin! Kick start your holiday season in style with friends, family or colleagues at one of our fabulous Christmas Party Nights.

An indulgent evening of eating, drinking and dancing awaits.

## Package Includes:

Choice of Shot or Sparkling Wine on Arrival · 3 Course Meal  
Photobooth with Complimentary Prints  
Festive Props · Live Music · Host & DJ GB Soundz

### FRI 6<sup>TH</sup> DECEMBER

THE LOCKHEARTS | £65.00

### SAT 7<sup>TH</sup> DECEMBER

THE LOCKHEARTS | £65.00

### FRI 13<sup>TH</sup> DECEMBER

THE LOCKHEARTS | £65.00

### SAT 14<sup>TH</sup> DECEMBER

THE LOCKHEARTS | £65.00

### FRI 20<sup>TH</sup> DECEMBER

THE LOCKHEARTS | £65.00

### SAT 21<sup>ST</sup> DECEMBER

THE LOCKHEARTS | £65.00

Doors Open at 6.30pm · Food Served from 7pm · Carriages at 1am

## Stay The Night

Don't worry about getting home, you only have to make it to your bedroom!

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

TICKET &  
SINGLE ROOM FROM

£230



TICKETS &  
DOUBLE ROOM FROM

£295

# PARTY NIGHT MENU

Enjoy a 3 course meal before dancing the night away to live entertainment

## BOOK NOW

☎ 01292 442466

✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

🌐 [brigodoonhouse.com](http://brigodoonhouse.com)



## STARTERS

Butternut Squash Veloute

Ham Hock Ballotine

piccalilli, mini oaties

Oak Roast Salmon

horseradish potato salad, citrus dressing

## MAINS

Traditional Roast Turkey

chestnut, sage and apricot stuffing,  
pig in blanket, rich jus

Slow Roast Sirloin of Beef

peppercorn sauce

Shredded Vegetable En Croute

sunblushed tomato sauce

## DESSERTS

Duo of Desserts

sticky toffee pudding, butterscotch sauce  
bailey cheesecake, chantilly cream

## TO FINISH

Tea or Coffee

with mints

# Festive Fayre Menu

Enjoy all your festive favourites specially prepared by our Head Chef, bringing everyone together and making this wonderful time of year extra special

Served within our stunning Coven Restaurant

Available from the 1st of December until the 23rd of December

Monday-Thursday | 12-5pm  
Sunday | 12-9pm

2 COURSE | 3 COURSE  
£24.95 | £30.95

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE  
£26.95 | £33.95

(Menu will be individually priced outwith these dates & times)

## STARTERS

**Chefs Soup of the Day**  
crusty roll

**Ham Hock Ballotine**  
piccalilli, mini oaties

**Breaded Brie Wedges**  
cranberry sauce

**Haggis Fritters**  
peppercorn cream

**Duo of Melon**  
fruit sorbet, passionfruit gel

## MAINS

**Traditional Roast Turkey**  
chestnut, sage and apricot stuffing, pigs in blankets, rich jus

**Braised Ribeye Steak**  
haggis, peppercorn sauce  
(£3 SUPPLEMENT ON 2/3 COURSE PRICE)

**Breast of Chicken Topped with Brie & Cranberry**  
spring onion and garlic cream

**Fillet of Salmon**  
prawn, lemon and caper butter

**Shredded Vegetable En Croute**  
sunblushed tomato sauce

## DESSERTS

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Baileys Cheesecake**  
white cream, white chocolate shards

**Apple Crumble**  
warm custard, vanilla ice cream

**Chocolate & Orange Tart**  
chantilly cream, mandarin gel

**Cheddar & Brie Platter**  
selection of biscuits, red onion chutney

# Festive Afternoon Tea

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.

Available from the 1st of December until the 23rd of December 12-5pm

PER PERSON

£25.95

FOR 2 PEOPLE SHARING

£41.95

## BOOK NOW

☎ 01292 442466

✉ [reservations@radhotelgroup.com](mailto:reservations@radhotelgroup.com)

🌐 [brigodoonhouse.com](http://brigodoonhouse.com)

## SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon & Herb Cream Cheese

## SAVOURY

Chef's Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Buttered Tattie Scone

## SWEET DELIGHTS

Chef's selection of Festive Sweet Treat Delights

Mini Fruit and Plain Scones with Jam, Butter & Cream

Pot of Tea or Coffee





# Festive Private Dining

'Tis the season to indulge and enjoy  
with family or friends, in your own  
private space.

Choose from a range of private  
dining areas to suit all your needs...

*Available from the 1st of December  
until the 23rd of December*

2 COURSE

£29.95

3 COURSE

£35.95

Private Event Room Hire Free of Charge  
with Minimum 16 Paying Adults.

For over 51 guests choose 2 Starters,  
2 Main Courses and 2 Desserts from menu.

## BOOK NOW

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🌐 [brigodoonhouse.com](http://brigodoonhouse.com)

## STARTERS

**Butternut Squash Veloute**

**Ham Hock Ballotine**  
piccalilli, mini oaties

**Duo of Melon**  
fruit sorbet, passionfruit gel

**Tower of Haggis, Neeps & Tatties**  
peppercorn cream

## MAINS

**Traditional Roast Turkey**  
chestnut, sage and apricot stuffing,  
pigs in blanket, rich jus

**Slow Roast Sirloin of Beef**  
peppercorn sauce

**Fillet of Salmon**  
prawn, lemon and caper butter

**Shredded Vegetable En Crouete**  
sunblushed tomato sauce

## DESSERTS

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Baileys Cheesecake**  
chantilly cream, white chocolate shards

**Chocolate & Orange Tart**  
chantilly cream, mandarin gel

**Cheddar & Brie Platter**  
selection of biscuits, red onion chutney

## TO FINISH

**Tea or Coffee**  
with mints





SATURDAY 14<sup>TH</sup> DECEMBER

# Festive Ladies Brunch

Gather the girl squad and enjoy a 3 course meal before dancing the day away to live entertainment by **Ultimate Dancing Queens!**

## PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- Cocktail on Seating
- 3 Course Brunch
- Live Tribute **Ultimate Dancing Queens**
- Devotion DJ & Host
- Photobooth with Complimentary Prints
- Party Sax Player

Doors Open at 11.30am  
Food Served from 12pm  
Carriages at 4.30pm

**£55.00**  
PER PERSON

## STAY THE NIGHT

TICKETS & DOUBLE ROOM  
BASED ON 2 PEOPLE SHARING FROM

**£295**

## CONTINENTAL SELECTION

croissants, pastries,  
cured meats, cheeses,  
preserves, tea and coffee

## PICK ONE FROM OPTIONS BELOW:

### Pancakes

bacon and maple syrup

### Smoked Salmon

scrambled egg,  
cracked black pepper

### Light Scottish Breakfast

bacon, pork link, potato scone,  
baked beans, fried egg

## TO FINISH

Chef's Selection  
of Sweet Delights



**18+**

# Christmas Eve Dining

Gather with loved ones and let the magic begin as you enjoy an expertly crafted meal by our talented Head Chef. The warm and welcoming atmosphere of our Coven Restaurant is the ideal setting to relax this Christmas Eve. *Served 12pm - 9pm.*

2 COURSE  
£31.50

3 COURSE  
£38.50

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50

## STARTERS

**Chef's Soup of the Day**  
crusty roll

**Chicken Liver Pate**  
fine leaf salad, red onion marmalade, warm brioche

**Chicken, Coated In A Light Batter**  
bang bang mayo, crispy noodles, spicy peanuts

**Prawn, Crayfish & Smoked Salmon Platter**  
spiced marie rose, gem lettuce

**Rad Tower of Haggis & Black Pudding**  
peppercorn sauce, crispy leeks

**Breaded Brie Wedges**  
cranberry sauce

## MAINS

**Traditional Roast Turkey**  
chestnut, sage and apricot stuffing, pigs in blanket, rich jus, creamed and roast potatoes, seasonal vegetables

**Braised Ribeye Steak**  
haggis, peppercorn sauce, creamed and roast potatoes, seasonal vegetables

**Breast Of Chicken With Brie & Cranberry**  
leek cream, swiss glaze, creamed and roast potatoes, seasonal vegetables

**West Coast Seafood Pie**  
salmon, smoked haddock, prawns, arran cheddar sauce, green vegetables

**Vegetable & Brie Tart**  
winter spiced cranberry and red wine jus, fries, tender stem broccoli

**Battered Haddock**  
fries, garden peas, tartar sauce

## DESSERTS

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Raspberry Cheesecake**  
forest berry compote, chantilly cream

**Chocolate & Hazelnut Delice**  
scottish blackberries, toffee popcorn

**Santa Coupe**  
crumbed tablet and shortbread, berry compote, ripple ice cream, whipped cream, red fruit coulis

**Apple Crumble Tart**  
caramel custard, vanilla ice cream

**Duo of Cheddar & Brie**  
biscuits, grapes, chutney

# Christmas Day Dining

Experience the magic of Christmas Day at the Brig o' Doon and Indulge in a delicious 4 course meal served with all the seasonal trimmings. *Served 12.30pm - 4.30pm.*

ADULT  
£105.00

JUNIOR (8-14)  
£50.00

KIDS (2-7)  
£25.00



## STARTERS

**Assiette of Parma Ham & Salami**  
cream cheese, sun blushed tomato bread, basil oil

**Duo of Galia Melon & Watermelon**  
passionfruit syrup, pineapple salsa

**Prawn, Crayfish & Smoked Salmon Platter**  
spiced marie rose, gem lettuce

**Chicken Liver Pate**  
pancetta crumb, red onion chutney, oaties

## SOUP

**Lentil & Bacon Soup**

## MAINS

**Roast Turkey**  
chestnut, sage and apricot stuffing, pigs in blanket, rich jus

**Braised Ribeye of Beef**  
peppercorn sauce, breaded haggis cake

**Baked Fillet of Salmon**  
king prawns, saffron cream

**Shredded Vegetable En Croute**  
sunblushed tomato sauce

## DESSERTS

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Chocolate & Orange Cheesecake**  
whipped cream, candied fruits

**Winter Berry Pavlova**  
shortbread crumb, raspberry ripple ice cream

**Trio of Cheddar, Brie & Stilton**  
biscuits, grapes, chutney

## TO FINISH

**Tea or Coffee**  
with mince pies

# Christmas Accommodation Packages

As a special treat for you and your loved ones, why not enjoy  
a well-deserved and indulgent festive break.

Savour our delicious Christmas dining menus, tasty treats and seasonal tipples  
by the fire before retreating to your luxurious, cosy accommodation.

## 2 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE 24<sup>TH</sup> - 26<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM

£750

## 3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE 24<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Each Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM

£1110

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.  
T&C's apply. Final balance due 15th November 2024. Minimum 2 nights stay.





# Boxing Day Dining

When leftovers just won't cut it... do Christmas Day all over again at The Brig o' Doon. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Coven Restaurant. Served 12.30pm - 7pm.

2 COURSE  
£31.50

3 COURSE  
£38.50

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50

## STARTERS

**Lentil & Bacon Soup**  
crusty bread roll

**Smoked Salmon & Prawn**  
marie rose sauce, mixed leaves, cherry tomato, ciabatta bread

**Tower of Haggis & Black Pudding**  
peppercorn sauce, crispy leeks

**Breaded Brie Wedges**  
cranberry sauce, dressed rocket

**Honey Glazed Ham Hock Terrine**  
caramelised onion marmalade, oaties

**Duo of Cantaloupe & Watermelon**  
passionfruit syrup, pineapple salsa

## MAINS

**Roast Turkey**  
chestnut, sage and apricot stuffing, pigs in blanket, rich jus, creamed mash, market vegetables

**Braised Ribeye Of Beef**  
haggis, peppercorn sauce, creamed mash, market vegetables

**Breast of Chicken topped with Brie & Cranberry**  
spring onion and garlic cream, creamed mash, market vegetables

**Classic Fish & Chips**  
battered haddock, mushy peas, fries, chunky tartar sauce

**Fillet of Beef Stroganoff**  
basmati rice, garlic bread

**Wild Mushroom Tagliatelle**  
broccoli cream sauce, roquefort cheese, toasted pinenuts, watercress

## DESSERTS

**Sticky Toffee Pudding**  
vanilla ice cream, butterscotch sauce

**Chef's Cheesecake of the Day**  
vanilla whipped cream, fruit garnish

**Mixed Berry & White Chocolate Blossom Pavlova**  
chantilly cream, berry coulis, white chocolate shards

**Chocolate & Orange Tart**  
chantilly cream, mandarin gel

**Lemon Posset**  
shortbread, macerated fruit

**Duo of Cheddar & Brie**  
biscuits, grapes, chutney

# Hogmanay Dining

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2025. Served 12pm - 9pm.

2 COURSE  
£31.50

3 COURSE  
£38.50

2 COURSE (KIDS 2-10)  
£10.50

3 COURSE (KIDS 2-10)  
£13.50

## STARTERS

**Chef's Soup of the Day**  
crusty roll

**Traditional Cullen Skink**  
crusty roll

**RAD Tower of Haggis & Black Pudding**  
peppercorn sauce, crispy leeks

**Duo of Honeydew & Watermelon**  
fruit sorbet, passion fruit gel

**Bang Bang Chicken**  
crispy noodles, spiced peanuts

**Confit Duck Terrine**  
apple and onion chutney, highland oaties

## MAINS

**Braised Ribeye Steak**  
black pudding, peppercorn sauce, fries, onion rings

**Breast of Chicken with Haggis**  
peppercorn sauce, creamed and roast potatoes, seasonal vegetables

**Westcoast Seafood Pie**  
salmon, haddock, prawns, mature cheddar mash, green vegetables

**Cajun Spiced Chicken Breast**  
coconut curry cream, basmati rice, fried greens, prawn crackers

**Breaded Haddock**  
fries, garden peas, tartar sauce

**Vegetable & Brie Tart**  
winter spiced cranberry and red wine jus

## DESSERTS

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Chocolate & Hazelnut Delice**  
scottish blackberries, toffee popcorn

**White Chocolate Mousse Filled Chocolate Cup**  
mint chocolate chip ice cream

**Winter Berry Pavlova**  
chantilly cream, fruit compote

**Cranachan Cheesecake**  
whipped cream, raspberry ripple ice cream

**Duo of Cheddar & Brie**  
biscuits, grapes, chutney

# Hogmanay Black Tie Ball

Celebrate your New Year in style  
and grandeur at our spectacular  
Hogmanay Black Tie Ball.

Indulge in bubbles, canapes and a decadent  
5 Course Dinner followed by live entertainment  
– what a way to start 2025 with a bang!

#### PACKAGE INCLUDES:

- Piper on Arrival
- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Ayrshire Fiddle Orchestra
- Live Band **The Lockhearts**
- GB Soundz DJ + Host
- Maybole Pipe Band

£120.00

PER PERSON

Doors Open at 6.30pm  
Food Served from 7.00pm  
Carriages at 1.30am

#### BOOK NOW

☎ 01292 442466

✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

🌐 [brigodoonhouse.com](http://brigodoonhouse.com)

#### STARTERS

**Assiette Of Parma Ham And Salami**  
cream cheese, sun blushed tomato  
bread, basil oil

#### SOUP

**Cream of Asparagus White Wine Soup**

#### MAINS

**Medallions of Beef Fillet**  
panko crumbed haggis, whisky café au lait

**Oven Roasted Salmon  
Wrapped In Parma Ham**  
spinach and tiger prawn velouté

#### DESSERTS

**Grand Dessert**  
lemon meringue pie, cranachan cheesecake,  
milk chocolate and hazelnut profiterole

#### CHEESE

**Cheeseboard**  
howgate brie and mature cheddar,  
oatcakes, beetroot chutney

#### TO FINISH

**Tea or Coffee**  
with tablet & shortbread

18+



#### OVERNIGHT BREAKS

### HOGMANAY PACKAGES

#### 2 NIGHT BREAK

ARRIVING ON HOGMANAY  
31<sup>ST</sup> DECEMBER - 2<sup>ND</sup> JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast Both Mornings
- New Years Day Dinner

FROM

£1099

BASED ON 2 PEOPLE SHARING



# New Years Day Dining

Welcome the first day of the New Year in style with a delectable dining experience that sets the tone for the year ahead. Relax and unwind as you choose from a varied menu selection which truly offers something for everyone. Served 1pm - 6pm.

## STARTERS

**Traditional Lentil Soup**  
crusty bread roll

**Haggis & Black Pudding Tower**  
peppercorn sauce, crispy leeks

**Smoked Salmon & Prawn Parcel**  
marie rose sauce, ciabatta bread

**Smoked Duck Breast**  
truffle and chive emulsion, highland oaties

**Duo of Honeydew & Watermelon**  
fruit sorbet, passion fruit gel

**Button Mushroom Gratin**  
creamy garlic sauce, toasted ciabatta bread

## MAINS

**Braised Ribeye Steak**  
black pudding, diane sauce, creamed potatoes, roast root vegetables

**Classic Fish & Chips**  
breaded haddock, garden peas, fries, tartar sauce

**Westcoast Seafood Pie**  
salmon, haddock, prawns, mature cheddar mash, green vegetables

**Traditional Steak Pie**  
slow braised beef shoulder, creamed mash, seasonal vegetables & puff pastry

**Breast of Chicken with Haggis**  
peppercorn sauce, creamed mash potato, seasonal vegetables

**Wild Mushroom & Spinach Stroganoff**  
paprika, mushrooms, shallots, french mustard, brandy cream, steamed rice

2 COURSE  
**£35.95**

3 COURSE  
**£42.95**

2 COURSE (KIDS 2-10)  
**£10.50**

3 COURSE (KIDS 2-10)  
**£13.50**

## DESSERTS

**Chef's Cheesecake of the Day**  
vanilla whipped cream

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream

**Lemon & Passionfruit Posset**  
chantilly cream, shortbread crumb

**Raspberry Cranachan Filled Chocolate Cup**  
berry coulis, ripple ice cream

**Apple & Blackberry Crumble**  
warm vanilla custard, vanilla ice cream

**Duo of Brie & Cheddar**  
oatcakes, chutney, grapes

# New Years Family Brunch

**Join us for our New Year's Family Brunch Extravaganza!**

You and your loved ones are invited to Indulge in a Sparkling 3 Course Family Brunch on New Years Day.

This festive brunch will be filled with entertainment, music and a dedicated kids' corner, ensuring there is something enjoyable for everyone! So let's brunch, bond, and bring in the New Year together.

## PACKAGE INCLUDES:

- 3 Course Brunch
- Children's Entertainment and Activities
- Live Entertainment from Yin Yang throughout Brunch

TICKETS  
**£55.00**

UNDER 14  
**£27.50**

UNDER 2 FREE OF CHARGE

**Doors Open at 12.00pm**  
**Food Served from 12.30pm**  
**Carriages at 3.30pm**

## TO START

**CONTINENTAL SELECTION**  
croissants, pastries, cured meats, cheeses, preserves, tea and coffee

## MAINS

**PICK ONE FROM OPTIONS BELOW**

**Pancakes**  
bacon and maple syrup

**Light Scottish Breakfast**  
bacon, pork link, potato scone, baked beans, fried egg

**Smoked Salmon**  
scrambled egg, cracked black pepper

## TO FINISH

**Chef's Selection of Sweet Delights**



SPOIL YOUR FRIENDS AND FAMILY  
WITH A RAD GIFT CARD

## THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



*With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including Lochside's magnificent Lodges and Spa, what more could they ask for?*

Treat someone to an indulgent Dining Experience, Afternoon Tea, Overnight Stay, Spa Day or Tribute Night Party!

**RADHOTELGROUP.COM**

### FESTIVE 2024/25 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night or Christmas Event booking, no later than 14 days after your initial provisional booking.
2. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
3. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of Event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2024.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2024.
6. Final balances for all other Festive Events within the brochure are due 1 month prior to event.
7. Deposit payments are non-refundable or transferable.
8. Any cancellations after date of final balance due full payment will be retained.
9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
10. Upon payment of your deposit, you are adhering to our terms and conditions.
11. Photographs and/or video may be taken throughout December and at many of our Christmas Events. On booking your dining experience or Event you grant us The RAD Hotel Group full rights to the use of these images.





BRIG o' DOON  
HOUSE HOTEL

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