



BRIG O' DOON
HOUSE HOTEL

'Tis the season
2025/26





*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:

Sparkling Wine on Arrival · 3 Course Meal · Photobooth with Complimentary Prints
Festive Props · Live Music · Host by Devotion DJ

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.00am

FRI 5TH DECEMBER
THE LOCKHEARTS | £67.50

SAT 6TH DECEMBER
THE LOCKHEARTS | £67.50

FRI 12TH DECEMBER
THE LOCKHEARTS | £67.50

SAT 13TH DECEMBER
THE LOCKHEARTS | £67.50

FRI 19TH DECEMBER
THE LOCKHEARTS | £67.50

SAT 20TH DECEMBER
DRAMBOOGIE | £67.50

Starters

Traditional Lentil & Bacon Soup
Seasonal Melon & Fresh Fruit Platter V berry compote, raspberry sorbet
Chicken, Bacon & Leek Puff Pastry Croustade creamy garlic sauce

Mains

Traditional Roast Turkey sage and onion stuffing, pig in blanket, rich jus
Slow Cooked Featherblade of Beef pink peppercorn sauce
Shredded Vegetable en Croute V sunblushed tomato sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce
belgian chocolate cheesecake, chantilly cream

To Finish

Tea or Coffee with mint

18+

BOOK NOW

☎ 01292 442 466

✉ eventsales@radhotelgroup.com

🌐 brigadoonhouse.com



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



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 Tales Restaurant.

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

Chef's Soup of the Day crusty roll
Breaded Brie Wedges V cranberry sauce
Black Pudding Fritters peppercorn cream
Seasonal Melon & Fresh Fruit Platter V berry compote, raspberry sorbet
Chicken, Bacon & Leek Puff Pastry Croustade creamy garlic sauce

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blankets, rich jus, market vegetables, creamed and roast potatoes
Braised Ribeye Steak yorkshire pudding, chasseur sauce, market vegetables, creamed and roast potatoes (£3 SUPPLEMENT)
Breast of Chicken Topped with Brie & Cranberry spring onion and garlic cream, steamed greens, creamed and roast potatoes
Cajun Fillet of Salmon pilaf rice, mango and curry cream sauce, spiced red onion relish, sour cream
Shredded Vegetable Wellington V red wine jus, steamed greens, roast potatoes

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Belgian Chocolate Cheesecake whipped cream, white chocolate shards
Apple Crumble Tart warm custard, vanilla ice cream
Cranachan Meringue chantilly cream, raspberry ripple ice cream
Lemon Crème Brulee homemade shortbread

Monday-Thursday | 12-5pm

Sunday | 12-9pm

2 COURSE £27.00 3 COURSE £35.00

Friday-Saturday | 12-5pm

2 COURSE £28.00 3 COURSE £36.00

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



festive afternoon tea

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

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
 Haggis Bon Bon

Sweet Delights

Chef's selection of Festive Sweet Treat Delights
 Mini Fruit and Plain Scones with Jam & Cream

Pot of Tea or Coffee

PER PERSON £28.95 FOR 2 PEOPLE SHARING £49.95

Available throughout December 12pm - 5pm
 Excluding 24th, 25th, 26th and 31st



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

£31.50

3 COURSE

£39.50

Starters

Traditional Lentil & Bacon Soup

Seasonal Melon & Fresh Fruit Platter V berry compote, raspberry sorbet

Chicken, Bacon & Leek Puff Pastry Croustade creamy garlic sauce

Chicken Liver Pate red onion marmalade, crisp leaves, oatcakes

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blanket, rich jus

Slow Cooked Featherblade of Beef pink peppercorn sauce

Poached Fillet of Salmon pesto cream

Shredded Vegetable En Crouete V sunblushed tomato sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Belgian Chocolate Cheesecake whipped cream, white chocolate shards

Apple Crumble Tart warm custard, vanilla ice cream

Cranachan Meringue chantilly cream, raspberry ripple ice cream

To Finish

Tea or Coffee with mints



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

☎ 01292 442 466

✉ eventsales@radhotelgroup.com

🌐 brigodoonhouse.com





SATURDAY 13TH DECEMBER

festive ladies brunch

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

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Brunch
- Live Tribute Ultimate Dancing Queens
- Devotion DJ & Host
- Photobooth with Complimentary Prints

· Doors Open at 11.00am · Food Served from 11.30am
Carriages at 4.00pm



18+

Continental Selection

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

Pick One From Options Below:

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

Pancakes bacon and maple syrup

Smoked Salmon scrambled egg, cracked black pepper

Duo of Desserts

sticky toffee pudding, butterscotch sauce,
belgian chocolate cheesecake, chantilly cream

PER PERSON

£57.50

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 Tales Restaurant is the ideal setting to relax this Christmas Eve. *Served 12pm - 9pm.*

2 COURSE
£32.95

3 COURSE
£40.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

Starters

Chef's Soup of the Day crusty roll
Chicken Liver Pate fine leaf salad, red onion marmalade, warm brioche
Crispy Chicken or Vegetable Tempura V sweet chilli sauce
Prawn, Crayfish & Smoked Salmon Platter spiced marie rose, gem lettuce
RAD Tower of Haggis & Black Pudding peppercorn sauce, crispy leeks
Salt & Chilli Haddock Bites fresh chillies, cracked black pepper, garlic mayonnaise

Mains

Traditional Roast Turkey sage and onion stuffing, pigs in blankets, rich jus, creamed and roast potatoes, seasonal vegetables
Slow Cooked Featherblade of Beef haggis, peppercorn sauce, creamed and roast potatoes, seasonal vegetables
Breast of Chicken with Brie & Cranberry garlic and chive cream, creamed and roast potatoes, seasonal vegetables
West Coast Seafood Pie salmon, smoked haddock, prawns, arran cheddar sauce, green vegetables
Vegetable & Brie Tart V winter spiced cranberry and red wine jus, fries, tenderstem 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 Brig o' Doon and Indulge in a delicious 4 course meal served with all the seasonal trimmings. *Served 12.30pm - 4.30pm.*

ADULT
£110.00

JUNIOR (8-14)
£55.00

KIDS (2-7)
£27.50

Starters

Chilled Goats Cheese & Parma Ham Parcels basil oil, baby leaf salad
Chicken, Bacon & Leek Croustade garlic and chive cream
Trio of Seafood prawn marie rose, smoked peppered mackerel, smoked salmon, beetroot and horseradish relish
Sliced Galia & Honeydew Melon V winter berry compote and raspberry yoghurt ice

Intermediate

Vegetable & Lentil Soup

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus
Braised Rib of Beef with Haggis peppercorn sauce
Fillet of Salmon topped with Prawns & Brie garlic and chive cream
Wild Mushroom & Spinach Wellington V red pepper pesto, sesame seeds

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Strawberry & Lime Tart chantilly cream, vanilla ice cream
Chocolate Orange Cheesecake mandarin yoghurt ice, candied citrus zest
Duo of Cheddar & Brie biscuits, grapes, red onion 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

FROM 24TH - 26TH DECEMBER

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

FROM
£750

3 Night Break

FROM 24TH - 27TH DECEMBER

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

FROM
£1,110

All packages based on 2 People Sharing. £20pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.



Boxing day dining

When leftovers just won't cut it... do Christmas Day all over again. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Tales Restaurant.
Served 12pm - 7pm.



2 COURSE
£32.95

3 COURSE
£40.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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 V cranberry sauce, dressed rocket
Honey Glazed Ham Hock Terrine caramelised onion marmalade, oaties
Duo of Cantaloupe & Watermelon V passionfruit syrup, pineapple salsa

Mains

Roast Turkey sage and onion stuffing, pigs in blanket, rich jus, creamed mash, market vegetables
Slow Cooked Featherblade 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 V broccoli cream sauce, roquefort cheese, toasted pinenuts, watercress

Desserts

Chef's Cheesecake of the Day vanilla whipped cream, fruit garnish
Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Mixed Berry & White Chocolate 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





hogmany 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 2026.
Served 12pm - 9pm.

2 COURSE
£32.95

3 COURSE
£40.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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 V fruit sorbet, passion fruit gel
Crispy Chicken or Vegetable Tempura V sweet chilli sauce
Salt & Chilli Haddock Bites fresh chillies, cracked black pepper, garlic mayonnaise

Mains

Slow Cooked Featherblade of Beef black pudding, peppercorn sauce, fries, onion rings
Breast of Chicken diane mushroom 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 V winter spiced cranberry and red wine jus

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Passionfruit Crème Brulee buttered shortbread
Cranachan Filled Chocolate Cup raspberry sauce, ripple ice cream
Winter Berry Pavlova chantilly cream, fruit compote
Chocolate & Orange Cheesecake whipped cream, mango ice cream
Duo of Cheddar & Brie biscuits, grapes, chutney



OVERNIGHT BREAKS

hogmanay package

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Ball Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM
£995

BASED ON 2 PEOPLE SHARING

All packages based on 2 People Sharing. £20pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2025. Minimum 2 nights stay.

hogmanay black tie ball

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball. Indulge in bubbles, a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2026 with a bang!

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

PACKAGE INCLUDES:

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

£125.00
PER PERSON



Starters

Duo of Duck confit duck terrine, smoked duck breast, plum jam, highland oaties

Soup

Cream of Sweet Potato & Butternut Squash Soup

Mains

Medallions of Beef Fillet black pudding, diane mushroom sauce
Oven Baked Fillet of Salmon with King Prawns saffron and chive cream sauce

Dessert

Grand Dessert raspberry cranachan filled chocolate cup,
lemon pavlova, chocolate and orange cheesecake

Cheeseboard

Howgate Brie & Mature Cheddar oatcakes, apple and plum chutney

To Finish

Tea or Coffee with tablet and shortbread

18+

new year's 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 12pm - 6pm.*

2 COURSE
£37.50

3 COURSE
£45.50

2 COURSE (KIDS)
£11.50

3 COURSE (KIDS)
£14.50

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 V fruit sorbet, passion fruit gel
Button Mushroom Gratin V creamy garlic sauce, toasted ciabatta bread

Mains

Slow Cooked Featherblade of Beef 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 and puff pastry
Breast of Chicken with Haggis peppercorn sauce, creamed mash potato, seasonal vegetables
Wild Mushroom & Spinach Stroganoff V paprika, mushrooms, shallots, french mustard, brandy cream, steamed rice

Desserts

Chef's Cheesecake of the Day vanilla whipped cream
Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Tropical Crème Brûlée buttered shortbread
Raspberry Cranachan Filled Chocolate Cup berry coulis, raspberry ripple ice cream
Apple & Blackberry Crumble warm vanilla custard, vanilla ice cream
Duo of Cheddar & Brie biscuits, fruit chutney, grapes, celery



new year's day family brunch

Join us for our New Year's Day Family Brunch Extravaganza! You and your loved ones are invited to Indulge in a Sparkling 3 Course Family Brunch on New Year's 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:

- Glass of Bubbly on Arrival & 3 Course Brunch
- Children's Entertainment and Activities
- Live Entertainment from **Jeremy Levif** throughout Brunch

Doors Open at 11.30am · 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

Duo of Desserts

sticky toffee pudding, butterscotch sauce,
belgian chocolate cheesecake, chantilly cream

ADULT CHILD (UNDER 14)
£57.50 £29.50

UNDER 2 FOC



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 our new restaurant Tales, 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 2025/26 - 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 2025.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2025.
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

HIGH MAYBOLE ROAD, ALLOWAY
01292 442466 • BRIGODOONHOUSE.COM