



*Discover the Magic and Wonder  
this Festive Season...*

# BRIG O' DOON

HOUSE HOTEL



*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.

<b>SATURDAY 3<sup>RD</sup> DECEMBER</b>	<b>£42.50</b>
<b>FRIDAY 9<sup>TH</sup> DECEMBER</b>	<b>£42.50</b>
<b>SATURDAY 10<sup>TH</sup> DECEMBER</b>	<b>£42.50</b>
<b>FRIDAY 16<sup>TH</sup> DECEMBER</b>	<b>£42.50</b>
<b>SATURDAY 17<sup>TH</sup> DECEMBER</b>	<b>£42.50</b>



#### Package Includes:

Glass of Fizz on Arrival · 3 Course Meal · Dj Entertainment

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



# PARTY NIGHT MENU

## STARTERS

### Lentil & Vegetable Soup

**Creamy Cajun Chicken Croustade**  
crisp leaves

**Prawn & Honeydew Melon Platter**  
marie rose sauce, smoked paprika

## MAINS

**Traditional Roast Turkey**  
sage and onion stuffing, chipolatas, rich jus

**Braised Ribeye Steak**  
haggis, whisky cream

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

## DESSERTS

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

**Mixed Berry Cheesecake**  
forest berry compote

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

## TO FINISH

**Tea or Coffee**  
with mints

## BOOK NOW

☎ 01292 442466

✉ [reception@brigodoonhouse.com](mailto:reception@brigodoonhouse.com)

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



# FESTIVE AFTERNOON TEA

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

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

£17.95 PER PERSON · £27.95 FOR 2

## SANDWICH SELECTION

Turkey with Cranberry Relish  
Egg Mayonnaise with Chives  
Ham and Honey Mustard Mayo

## SAVOURY

Chefs Mini Cup of Soup of the Day  
Smoked Salmon and Herb Cream  
Cheese Tartlet  
Buttered Tattie Scones

## SWEET DELIGHTS

Forest Fruit Eton Mess  
Gingerbread Man  
Mini Mince Pie  
Chocolate & Caramel Brownie  
Carrot Cake

Mini Fruit and Plain Scones  
with Jam & Cream

Pot of Tea or Coffee

BOOK NOW

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# FESTIVE FAYRE

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

Monday - Saturday 12-5pm & Sunday 12-9pm *(Menu will be individually priced outwith these dates & times)*  
Available from the 1st of December until the 23rd of December.

2 COURSE £19.95 · 3 COURSE £23.95

## STARTERS

Chefs Soup of the Day  
crusty roll

Creamy Cajun Chicken  
Croustade  
crisp leaves

Duo Of Melon  
fruit sorbet, passionfruit gel

Breaded Brie Wedges  
cranberry sauce

Haggis Fritters  
peppercorn cream

## MAINS

Roast Turkey  
sage and onion stuffing,  
chipolatas, rich jus

Braised Ribeye Steak  
haggis, whisky cream  
(£2 supplement)

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

Fillet of Salmon  
prawn, lemon and caper butter

Vegetable & Brie Wellington  
winter spiced cranberry  
and red wine jus

## DESSERTS

Sticky Toffee Pudding  
butterscotch sauce,  
vanilla ice cream

Mixed Berry Cheesecake  
forest berry compote

Apple & Cinnamon Crumble  
warm custard, vanilla ice cream

After Eight Delight  
dark chocolate cup, mint  
mousse, chantilly cream, mint  
choc chip ice cream

Cheddar & Brie Platter  
selection of biscuits, red onion  
chutney



BOOK A TABLE

☎ 01292 442466 🌐 brigodoonhouse.com



# PRIVATE DINING

'Tis the season to indulge and enjoy with family or friends, in your own private space. Choose from a range of dining areas to suit your needs.

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

2 COURSE £22.95 · 3 COURSE £26.95

## STARTERS

Lentil & Vegetable Soup

Creamy Cajun Chicken  
Croustade  
crisp leaves

Duo of Melon  
fruit sorbet, passionfruit gel

Chicken Liver Pate  
cranberry preserve, oatcakes

## MAINS

Traditional Roast Turkey  
sage and onion stuffing,  
chipolatas, rich jus

Braised Ribeye Steak  
haggis, whisky cream

Fillet Of Salmon  
prawn, lemon and caper butter

Vegetable &  
Brie Wellington  
winter spiced cranberry  
and red wine jus

## DESSERTS

Sticky Toffee Pudding  
butterscotch sauce,  
vanilla ice cream

Mixed Berry Cheesecake  
forest berry compote

Lemon Meringue Pie  
raspberry ripple ice cream

Cheddar & Brie Platter  
selection of biscuits,  
red onion chutney

TO FINISH  
Tea or Coffee with mints

MENU ABOVE (GUESTS 16 – 50)

Choose 2 Starters, 2 Main Courses and 2 Desserts from above for over 51 guests  
Private Event Room Hire Inclusive Minimum 12 adults.

BOOK A TABLE

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# CHRISTMAS EVE

Enjoy a merry and magical Christmas Eve at the Brig o' Doon House Hotel  
Served 12pm - 9pm

2 COURSE £25.50 · 3 COURSE £29.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

## STARTERS

Chef's Soup of Day  
crusty roll

Chicken Liver Pate  
cranberry preserve, oatcakes

Mushroom Croustade  
garlic cream sauce

Crispy Chicken or Veg Tempura  
teriyaki dip, sweet chilli sauce

Panko Crumbed King Prawns  
rocket salad, sweet chilli sauce

Haggis & Black Pudding Tower  
crispy leeks, peppercorn sauce

Duo of Honeydew and Watermelon  
fruit sorbet, passion fruit gel

Breaded Brie Wedges  
cranberry sauce

## MAINS

Traditional Roast Turkey  
sage and onion stuffing,  
chipolatas, rich jus, creamed  
and roast potatoes,  
baby vegetables

Braised Ribeye Steak  
haggis, whisky cream,  
creamed and roast potatoes,  
baby vegetables

Breast of Chicken with  
Brie & Cranberry  
garlic and spring onion cream,  
creamed and roast potatoes,  
baby vegetables

West Coast Seafood Crepe  
salmon, smoked haddock,  
prawns, arran cheddar sauce,  
fries, green tails

Rad Steak Burger  
Goz burger, applewood smoked  
cheddar, bacon, salsa, fries,  
toasted bun, coleslaw

Vegetable & Brie Wellington V  
winter spiced cranberry and  
red wine jus, fries, tender stem  
broccoli

Strips of Beef Fillet Diane  
brandy, mustard & mushroom  
sauce, steamed basmati rice,  
garlic ciabatta bread

Battered Haddock  
fries, garden peas, tartar sauce

## DESSERTS

Sticky Toffee Pudding  
butterscotch sauce, vanilla ice  
cream

Mixed Berry Cheesecake  
forest berry compote

Luxury Chocolate Fudge Cake  
vanilla ice cream, toffee sauce,  
white chocolate shards

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

Lemon Meringue Pie  
raspberry ripple ice cream

Duo of Cheddar & Brie  
biscuits, grapes, chutney

After Eight Delight  
dark chocolate cup, mint  
mousse, chantilly cream, mint  
choc chip ice cream

Toffee Apple Crumble  
toffee sauce, warm custard,  
vanilla ice cream



# CHRISTMAS DAY

Indulge in a delicious 4 course meal served with all the seasonal trimmings  
at the Brig o' Doon and enjoy another unforgettable Christmas Served 1pm - 4.30pm

ADULT £79.50

KIDS (2-7) £20.00 · JUNIORS (8-14) £35.00

## STARTERS

Ham Hock Terrine  
mango salsa, crisp leaves,  
mini oatcakes

Duo of Galia and Watermelon  
passionfruit syrup, coconut  
shards

Cured Salmon Gravlox  
cream chesse, cucumber and  
dill

Creamy Garlic Button Mush-  
rooms  
puff pastry croustade, spring  
onions

## SOUP

Lentil and Bacon Soup

Traditional Cullen Skink

## MAINS

Roast Turkey  
sage and onion stuffing,  
chipolatas, rich jus

Braised Ribeye of Beef  
peppercorn sauce, breaded  
black pudding

Pan Fried Fillet of Salmon  
king prawns, saffron butter

Winter Vegetable  
& Howgate Brie Tartlet  
tomato, garlic and basil sauce

## DESSERTS

Sticky Toffee Pudding  
butterscotch sauce, vanilla ice  
cream

Scottish Tablet Cheesecake  
dark chocolate crumb, toffee  
sauce, vanilla ice cream

Raspberry and White Choco-  
late Pavlova  
red fruit compote, whipped  
cream, white chocolate shards

Duo of Cheddar & Brie  
biscuits, grapes, chutney

## TO FINISH

Tea or Coffee  
with mince pies



BOOK A TABLE

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# BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Brig o' Doon House Hotel. After the excitement of the big day continue your festive celebrations with a splendid 3 course meal Served 12.30pm - 6pm

2 COURSE £25.50 · 3 COURSE £29.50

KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00

## STARTERS

Lentil & Bacon Soup  
crusty bread roll

Ham Hock Terrine  
fruit salsa, mini oatcakes

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

Tower of Haggis  
& Black Pudding  
peppercorn sauce, crispy leeks

Duo of Watermelon  
& Galia Melon  
pineapple sorbet, pineapple gel

Breaded Brie Wedges  
cranberry sauce, dressed rocket

## MAINS

Roast Turkey  
sage and onion stuffing,  
chipolatas, rich jus

Braised Ribeye Of Beef  
haggis, whisky cream, creamed  
mash, market vegetables

Breast of Chicken Topped  
with Brie & Cranberry  
spring onion and garlic cream,  
creaméd mash, market  
vegetables

Honey Glazed Gammon  
natural jus, market vegetables,  
chipped potatoes

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

Vegetable &  
Brie Wellington  
winter spiced cranberry  
and red wine jus

## DESSERTS

Sticky Toffee Pudding  
vanilla ice cream,  
butterscotch sauce

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

Strawberry & Lime Pavlova  
chantilly cream, berry coulis

Lemon Meringue Pie  
raspberry ripple ice cream

Luxury Chocolate Fudge Cake  
white chocolate shavings,  
fudge pieces, vanilla ice cream

Duo of Cheddar & Brie  
biscuits, grapes, chutney





# HOGMANAY

What better way to see the year out, than a perfectly prepared pre-bells. Hogmanay menu? Relax and enjoy a three-course meal before heading off out for the bells – all set for a cracking 2023! Served from 12pm - 9pm

**2 COURSE £25.50 · 3 COURSE £29.50**

**KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00**

## STARTERS

Chef's Soup of Day  
crusty roll

Crispy Chicken or Veg Tempura  
teriyaki dip, sweet chilli sauce

Traditional Cullen Skink  
crusty roll

Haggis & Black Pudding Tower  
crispy leeks, peppercorn sauce

Duo of Honeydew and Watermelon  
fruit sorbet, passion fruit gel

Chicken Liver Pate  
red onion marmalade, mixed leaves, garlic bread

Creamy Garlic Mushroom  
puff pastry basket

Goats Cheese & Red Onion  
Chutney Bruschetta  
cracked black pepper, dressed crisp leaves

## MAINS

Braised Ribeye Steak  
Black pudding, whisky cream, fries, onion rings

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

Roast Loin of Pork  
honey mustard and bacon jus, creamed and roast potatoes, baby vegetables

Seafood Pie  
salmon, haddock, prawns, mature cheddar mash, fries, garlic bread

Rad Steak Burger  
6oz burger, bacon, brie, cranberry, fries, toasted bun, coleslaw

Vegetable & Brie Wellington V  
winter spiced cranberry and red wine jus

Cajun Spiced Chicken Breast  
coconut curry cream, basmati rice, coconut flakes, prawn crackers

Battered Haddock  
fries, garden peas, tartar sauce

## DESSERTS

Sticky Toffee Pudding  
butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake  
vanilla ice cream, toffee sauce, berry compote

Cranachan filled Chocolate Cup  
raspberry ripple ice cream

Scottish Sundae  
crumbed tablet and shortbread, berry compote, ripple ice cream, whipped cream, red fruit coulis

Duo of Cheddar & Brie  
biscuits, grapes, chutney

Tablet Cheesecake  
whipped cream, honeycomb ice cream

Cranberry And Apple Crumble  
warm custard, vanilla ice cream

Lemon and Lime Curd Pavlova  
soft whipped cream, toasted coconut ice cream



# NEW YEARS DAY

The ideal venue for a special and enjoyable New Year's Day Lunch. With an array of crowd-pleasing dishes, we have just the thing to welcome 2023 in style Served 1pm - 6pm

**2 COURSE £29.95 · 3 COURSE £32.95**

**KIDS (2-10) 2 COURSE £9.00 · 3 COURSE £11.00**

## STARTERS

Traditional Lentil Soup  
crusty bread roll

Haggis & Black Pudding Tower  
peppercorn sauce, crispy leeks

Smoked Salmon & Prawn Parcel  
marie rose sauce, ciabatta bread

Honey & Chilli Chicken Strips  
toasted sesame seeds, crisp leaves

Melon, Pineapple & Mandarin Coupe  
toasted coconut, mango sorbet

Button Mushroom Gratin  
creamy garlic sauce, toasted ciabatta bread

## MAINS

Braised Ribeye Steak  
black pudding, diane sauce, fries, onion rings

Classic Fish & Chips  
battered haddock, garden peas, fries & tartar sauce

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

Roast Loin Of Pork  
apple compote, natural jus, market vegetables, potatoes

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

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

## DESSERTS

Chef Cheesecake of the Day  
vanilla whipped cream

Sticky Toffee Pudding  
butterscotch sauce, vanilla ice cream

Baileys Panacotta  
chantilly cream, chocolate shards

Raspberry Cranachan Filled  
Chocolate Cup  
berry coulis, ripple ice cream

Apple & Berry Crumble  
warm vanilla custard

Duo Of Brie & Cheddar  
oatcakes, chutney, grapes

BOOK A TABLE

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# HOGMANAY BALL

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball. A traditional Scottish welcome awaits you by our local Piper, followed closely by the fabulous sounds of the Ayrshire Fiddle Orchestra as you enter the Grand Ballroom.

Indulge in bubbles, a decadent five-course dinner then be entertained by Maybole Pipe Band before dancing the night away to our live entertainment – *what a way to start 2023 with a bang!*

## PACKAGE INCLUDES:

Glass of Bubbly & Canapes on Arrival · 5 Course Dinner - Live Entertainment  
Piper - Fiddle Orchestra - Maybole Pipe Band

*Doors Open at 6.30pm · Food Served for 7pm · Carriages at 1.30am*

ADULT £95.00

## HOGMANAY BALL MENU

### STARTER

Highland Game Terrine  
plum and apple chutney,  
highland oaties

### SOUP

Haggis Broth

### MAINS

Medallions Of Beef Fillet  
panko crumbed black pudding,  
whisky cream

Oven Baked Fillet of Salmon  
with King Prawns  
saffron and chive cream sauce

### STARTERS

Grand Dessert  
scottish tablet cheesecake,  
raspberry cranachan filled  
chocolate cup, lemon  
meringue pie

### CHEESEBOARD

Howgate Brie and Smoked  
Applewood Cheddar, oatcakes,  
apple and plum chutney

### TO FINISH

Tea Or Coffee  
with tablet and shortbread



BOOK  
NOW

☎ 01292 442466

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SPOIL YOUR FRIENDS AND FAMILY  
WITH A RAD GIFT CARD

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



*With the choice of 7 Luxurious Hotels, Bars and Restaurants, 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 2022/2023 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night 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 are due no later than 15th October 2022.
5. Final balances for Christmas Day and Hogmanay along with linked accommodation are due no later than 15th November 2022.
6. Final balances for all other festive events within the brochure are due 1 month prior to event.
7. 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.
8. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
9. Upon payment of your deposit, you are adhering to our terms and conditions.



# BRIG O' DOON

HOUSE HOTEL

HIGH MAYBOLE ROAD, ALLOWAY  
AYRSHIRE, KA7 4PQ

01292 442466 · [brigodoonhouse.com](http://brigodoonhouse.com)