



*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.

SATURDAY 3RD DECEMBER	£42.50
FRIDAY 9TH DECEMBER	£42.50
SATURDAY 10TH DECEMBER	£42.50
FRIDAY 16TH DECEMBER	£42.50
SATURDAY 17TH DECEMBER	£42.50

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

🌐 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

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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 Water-
melon
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
6oz 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,
creamed 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 Water-melon
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,
cream 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,
cream and 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

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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

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