



BRIG O' DOON
HOUSE HOTEL

'TIS THE SEASON

2023/24

*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!

CONTENTS

Christmas Party Nights	4-5
Festive Fayre Menu	7
Festive Afternoon Tea	9
Private Dining	11
Seniors High Tea	12
Festive Ladies Day	13
Family Christmas Lunch	15
Christmas Eve Dining	16
Christmas Day Dining	17
Christmas Residential Packages	18
Boxing Day Dining	20
New Years Eve Dining	21
Hogmanay Black Tie Ball	22
New Years Day Dining	24
New Years Family Brunch	25
RAD Gift Card	26

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: Shot on Arrival · 3 Course Meal · Festive Props
Photobooth with Complimentary Prints · Live Music · GB Soundz DJ + Host

THE LOCKHEARTS	FRIDAY 1 ST DECEMBER	£50.00
THE LOCKHEARTS	SATURDAY 2 ND DECEMBER	£55.00
THE LOCKHEARTS	FRIDAY 8 TH DECEMBER	£55.00
THE PREVIOUSLY UN-NAMED	SATURDAY 9 TH DECEMBER	£55.00
THE LOCKHEARTS	FRIDAY 15 TH DECEMBER	£55.00
THE PREVIOUSLY UN-NAMED	SATURDAY 16 TH DECEMBER	£55.00
THE LOCKHEARTS	FRIDAY 22 ND DECEMBER	£55.00

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.

DOUBLE ROOM INCLUDING
PARTY NIGHT TICKETS FROM

£260

PARTY NIGHT MENU

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

STARTERS

Lentil & Vegetable Soup

Confit Chicken & Ham Hock Terrine
apricot gel, oaties, dressed leaves

Prawn & Honeydew Melon Platter
marie rose sauce, smoked paprika

MAINS

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

Braised Featherblade Steak
haggis, whisky cream

Spiced Ratatouille & Brie Tart
aged balsamic

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Raspberry & White Chocolate
Cheesecake
forest berry compote

Chocolate & Orange Tart
chantilly cream, mandarin gel

TO FINISH

Tea or Coffee
with mints



BOOK NOW ☎ 01292 442466 ✉ eventsales@radhotelgroup.com 🌐 brigodoonhouse.com



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 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 £22.95

3 COURSE £27.95

Friday-Saturday 12-5pm

2 COURSE £24.95

3 COURSE £29.95

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

STARTERS

Chefs Soup Of The Day
crusty roll

Confit Chicken & Ham Hock Terrine
apricot gel, oaties, dressed leaves

Breaded Brie Wedges
cranberry sauce

Haggis Fritters
peppercorn cream

Duo of Melon
fruit sorbet, passionfruit gel

MAINS

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

Braised Featherblade Steak
haggis, whisky cream
(£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

Spiced Ratatouille & Brie Tart
aged balsamic

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Raspberry & White Chocolate Cheesecake
forest berry compote

Apple & Cinnamon 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 12-5pm from
1st December until 23rd December

£23.95 PER PERSON

£39.95 FOR 2

SANDWICH SELECTION

Turkey with Cranberry Relish

Egg Mayonnaise with Chives

Smoked Salmon and Herb Cream Cheese

SAVOURY

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Buttered Tattie Scone

SWEET DELIGHTS

Forest Fruit Eton Mess

Iced Gingerbread Men

Mini Mince Pie

Chocolate & Caramel Brownie

Mini Fruit and Plain Scones
with Jam & Cream

Pot of Tea or Coffee

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PRIVATE DINING

It's 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

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

2 COURSE £27.95

3 COURSE £32.95

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



STARTERS

Lentil & Vegetable Soup

Confit Chicken & Ham Hock Terrine
apricot gel, oaties, dressed 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 Featherblade Steak
haggis, whisky cream

Fillet of Salmon
prawn, lemon and caper butter

Spiced Ratatouille & Brie Tart
aged balsamic

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Raspberry & White Chocolate Cheesecake
forest berry compote

Chocolate & Orange Tart
chantilly cream, mandarin gel

Cheddar & Brie Platter
selection of biscuits, red onion chutney

TO FINISH

Tea or Coffee
with mints

MONDAY 11TH DECEMBER

SENIORS HIGH TEA

Enjoy a 3 course lunch before dancing the day away to live entertainment by **Pat Donnelly**

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Entertainment

£29.95 PER PERSON



Doors Open at 5.00pm · Food Served from 5.30pm · Carriages at 8.00pm

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TO START

Bread Roll & Butter

MAINS

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

Homemade Steak Pie
puff pastry, vegetables, potatoes

Poached Fillet of Salmon
mornay cheese sauce, vegetables, potatoes

Ayrshire Ham Salad
homemade coleslaw and baby potatoes

Spiced Ratatouille & Brie Tart
aged balsamic, vegetables, potatoes

DESSERTS

Selection of Cakes & Scones
with preserve

TO FINISH

Tea & Coffee

SUNDAY 17TH DECEMBER

FESTIVE LADIES DAY

Enjoy a 3 course meal before dancing the day away to live entertainment by **Divas Duo**

PACKAGE INCLUDES:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Tribute Entertainment
- GB Soundz DJ & Host
- Party Sax Player

£45.00 PER PERSON



18+

STARTERS

Lentil & Vegetable Soup

Prawn & Honeydew Melon Platter
marie rose sauce, smoked paprika

MAINS

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

Braised Featherblade Steak
haggis, whisky cream

Spiced Ratatouille & Brie Tart
aged balsamic

DESSERTS

Raspberry & White Chocolate Cheesecake
forest berry compote

TO FINISH

Tea or Coffee
with mints

STAY THE NIGHT

SINGLE ROOM FROM

£150

Doors Open at 1pm · Food Served from 1.30pm · Carriages at 8.00pm

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SATURDAY 23RD DECEMBER

FAMILY CHRISTMAS LUNCH

Join us for a joyous celebration as we gather together for our annual 3 Course Family Christmas Lunch!

Enjoy a fun filled day with live music, games and gifts thats sure to keep the full family entertained

PACKAGE INCLUDES:

- 3 Course Lunch
- Childrens Entertainment
- Gift for Kids from Santas Elves
- DJ Entertainment

£27.50 (ADULT & CHILD OVER 2)

£5.00 CHILD UNDER 2



STARTERS

Lentil & Vegetable Soup

Honeydew Melon & Fruit Platter
fruit sorbet

ADULT MAINS

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

Braised Featherblade Steak
haggis, whisky cream

Spiced Ratatouille & Brie Tart
aged balsamic

KIDS MAINS

Traditional Roast Turkey
sage and onion stuffing, rich jus

Breaded Chicken Tenders
served with fries

Homemade Macaroni Cheese
served with fries

DESSERTS

Chocolate Brownie
vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry Ice Cream
crisp wafer

TO FINISH

Tea or Coffee
with mints



Doors Open at 11.30am · Food Served from 12.00pm · Carriages at 3.30pm

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CHRISTMAS EVE

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

STARTERS

Chef's Soup of Day
crusty roll

Chicken Liver Pate
fine leaf salad, beetroot and onion chutney, warm brioche

Chicken coated in a Light Batter
bang bang mayo, Asian salad, spicy peanuts

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

Tower of Haggis & Black Pudding
peppercorn sauce, crispy leeks

Breaded Brie Wedges
cranberry sauce

MAINS

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

Braised Featherblade Steak
haggis, whisky cream, creamed and roast potatoes, seasonal vegetables

Breast of Chicken with Brie & Cranberry
garlic and spring onion 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, 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

2 COURSE £29.50 · 3 COURSE £35.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

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 1pm - 4.30pm

ADULT £95.00

JUNIORS (8-14) £45.00

KIDS (2-7) £22.50



STARTERS

Smoked Duck Breast
truffle and chive emulsion, smoked beetroot

Duo of Cantaloupe & Watermelon
passionfruit syrup, pineapple salsa

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

Chicken Liver Pate
pancetta crumb, red onion chutney, oaties

STARTERS

Lentil & Bacon Soup

Traditional Cullen Skink

MAINS

Roast Turkey
sage and onion stuffing, chipolatas, rich jus

Braised Featherblade of Beef
peppercorn sauce, breaded haggis cake

Pan Fried Fillet of Salmon
king prawns, cafe de paris butter

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

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Raspberry & White Chocolate Cheesecake
red fruit compote, whipped cream, white chocolate shards

Scottish Tablet Pavlova
shortbread crumb, toffee sauce

Duo of Cheddar & Brie
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.

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

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

FROM
£1050

All packages based on 2 People Sharing



BOXING DAY

When leftovers just won't cut it...do Christmas Day all over again at the Brig o' Doon Hotel.
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 - 6pm

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

**Confit Chicken &
Ham Hock Terrine**
apricot gel, oaties,
dressed leaves

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

MAINS

Roast Turkey
sage and onion stuffing,
chipolatas, rich jus

Braised Featherblade 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

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

Wild Mushroom Tagliatelle V
broccoli cream sauce,
Roquefort cheese,
toasted pinenuts, watercress

Spiced Ratatouille & Brie Tart
aged balsamic, sauteed
potatoes, dressed salad

DESSERTS

Sticky Toffee Pudding
vanilla ice cream,
butterscotch sauce

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

**Raspberry & White
Chocolate Pavlova**
chantilly cream, berry coulis,
white chocolate shards

Chocolate & Orange Tart
chantilly cream, mandarin gel

Clementine Posset
shortbread, macerated fruit

Duo of Cheddar & Brie
biscuits, grapes, chutney

2 COURSE £29.50 · 3 COURSE £35.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

NEW YEARS EVE

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 2024.

Served 12pm - 9pm

STARTERS

Chef's Soup of Day
crusty roll

Traditional Cullen Skink
crusty roll

Trio of Scottish Puddings
haggis, black pudding, white
pudding, turnip puree, whisky
cream sauce, parsnip crisps

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

Bang Bang Chicken
asian salad, spiced peanuts

Confit Duck Terrine
plum jam, highland oaties

MAINS

Braised Featherblade Steak
black pudding, whisky cream,
fries, onion rings

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

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

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

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

Breaded Haddock
fries, garden peas, tartar sauce

DESSERTS

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Chocolate & Hazelnut Delice
Scottish blackberries,
toffee popcorn

**Cranachan filled
Chocolate Cup**
raspberry ripple ice cream

**Raspberry & White
Chocolate Pavlova**
chantilly cream, fruit compote

Duo of Cheddar & Brie
biscuits, grapes, chutney

Tablet Cheesecake
whipped cream,
honeycomb ice cream

2 COURSE £29.50 · 3 COURSE £35.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

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 and a piper at midnight – what a way to start 2024 with a bang!

PACKAGE INCLUDES:

- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Live Band **The Lockhearts**
- GB Soundz DJ
- Piper at the Bells
- Ayrshire Fiddle Orchestra
- Maybold Pipe Band

£105.00 PER PERSON

STARTERS

Duo of Duck

confit duck terrine, smoked duck breast, plum jam, highland oaties

SOUP

Celeriac, Truffle & Thyme Soup

MAINS

Medallions of Beef Fillet

panko crumbed haggis, whisky café au lait

Oven Baked Fillet of

Salmon with King Prawns

saffron and chive cream sauce

DESSERTS

Grand Dessert

scottish tablet cheesecake, raspberry cranachan filled chocolate cup, after eight meringue

CHEESE

Cheeseboard

howgate brie and mature cheddar, oatcakes, beetroot chutney

TO FINISH

Tea or Coffee

with tablet & shortbread

18+

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

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OVERNIGHT BREAKS

HOGMANAY PACKAGES

2 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

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

FROM

£999

NEW YEARS DAY

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

Tower of Haggis & Black Pudding
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 Featherblade Steak
black pudding, diane sauce, creamed potatoes, roast root vegetables

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

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

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

DESSERTS

Chef Cheesecake of the Day
vanilla whipped cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chocolate 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

2 COURSE £33.95 · 3 COURSE £38.95

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

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 Jamie King throughout Brunch

£40.00 PER PERSON

£20.00 UNDER 14

Doors Open at 12.00pm · Food Served from 12.30pm · Carriages at 3.00pm

TO START

CONTINENTAL SELECTION

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

MAINS

PICK ONE FROM OPTIONS BELOW

Pancakes
bacon and maple syrup

Full Scottish Breakfast

bacon, pork link, tomato, potato scone, black pudding, mushrooms, baked beans, fried egg

Smoked Salmon

scrambled egg, cracked black pepper

TO FINISH

Chefs Selection of Sweet Delights



SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



*With the choice of 8 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 2023/24 - 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 2023.
5. Final balances for Christmas Day and Hogmanay Events and linked accommodation are due no later than 15th November 2023.
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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