



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:

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

FRI 6TH DECEMBER

THE LOCKHEARTS | £65.00

SAT 7TH DECEMBER

THE LOCKHEARTS | £65.00

FRI 13TH DECEMBER

THE LOCKHEARTS | £65.00

SAT 14TH DECEMBER

THE LOCKHEARTS | £65.00

FRI 20TH DECEMBER

THE LOCKHEARTS | £65.00

SAT 21ST 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

🌐 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

Chef's 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

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✉ reservations@radhotelgroup.com

🌐 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

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 Croute
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 14TH 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



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

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

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 24TH - 26TH DECEMBER

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

FROM

£750

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE 24TH - 27TH 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

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✉ eventsales@radhotelgroup.com

🌐 brigodoonhouse.com

STARTERS

Assiette of Ham Hock Terrine & 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
31ST DECEMBER - 2ND JANUARY

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

FROM

£1099

BASED ON 2 PEOPLE SHARING



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 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 Year's 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 11.30am
Food Served from 12.00pm
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

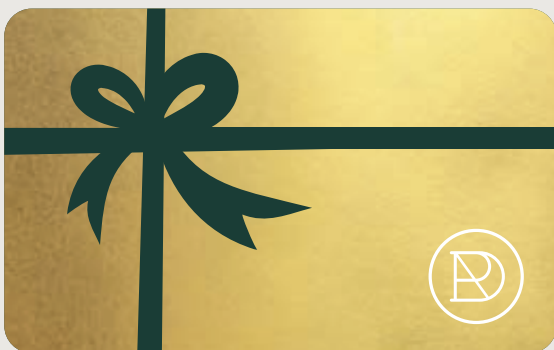
TO FINISH

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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