

# *Brig O'Doon Party Night 2018*



*Chicken & Ham Hough Terrine served with Homemade Piccalilli and Oatcakes*

*Smoked Salmon & Prawn Cocktail with Apple Salad, Lemon*

*Chilled Melon & Fresh Fruits with Passion Fruit Sorbet & Minted Lime Syrup*

*Lentil Soup with Carrots, Leeks & Parsley*

*~~ooOoo~~*

*Traditional Roast Turkey with Sage & Onion Stuffing, Chipolatas, Cranberry Sauce & Light Turkey Jus*

*Roast Sirloin of Scotch Beef with Shallots, Wild Mushrooms & Madeira Sauce*

*Baked Fillet of Herb Crumbed Salmon with Dill Crushed Potatoes & White Wine Butter Sauce*

*Roast Vegetable & Goats Cheese Wellington with Tomato & Herb Salad, Pesto and Balsamic Dressing*

*All served with Chef's Selection of Vegetables and Potatoes*

~~ooOoo~~

*Christmas Pudding with Brandy Sauce & Costley's Ice  
Cream*

*Milk Chocolate & Hazelnut Praline Torte, Black Cherry  
Compote & Ice Cream*

*Lemon Meringue Posset with Drambuie Orange Compote  
and Shortbread Biscuits*

~~ooOoo~~

*Freshly Ground Coffee or Tea with Mince Pies*

*Merry Christmas and a Happy New Year from all the staff  
at Brig o'Doon House Hotel*