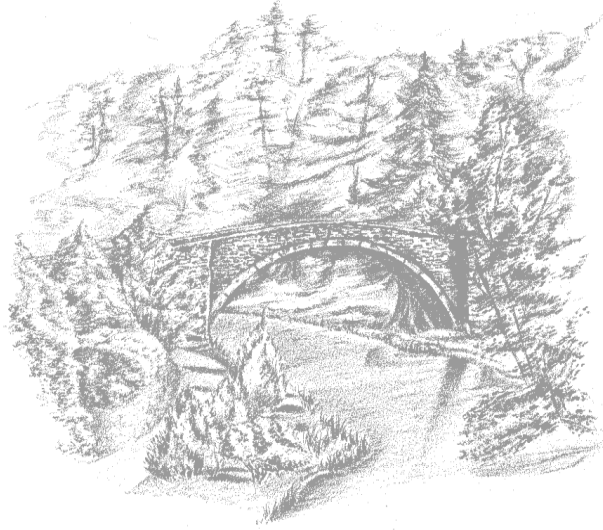


Brig o'Doon House Hotel

New Year's Day 2019



Chicken Liver Parfait served with Fruit Chutney & Oatcakes

*Smoked Salmon & Prawn Cocktail, Marie Rose Sauce
& Fresh Lemon*

Chilled Melon & Seasonal Fruits with Seasonal Sorbet

Soup of the Day

Brig o'Doon Cullen Skink

Smoked Haddock, Leek and Potatoe Chowder finished with a little Cream

*Breaded Goats Cheese, Tomato and Beetroot Salad with Chunky Pesto and
Balsamic*

*Crispy Duck Bon Bon's with Puy Lentils,
& Sauce Béarnaise*

~~ooOoo~~

Traditional Steak & Sausage Pie, Creamed Potatoes & Glazed Carrots

Beer Battered Haddock & Chips, Fresh Tartar Sauce, Lemon, Bread and Butter

*Roast Sirloin of Scottish Beef served with all the Trimmings,
Yorkshire Pudding, Stuffing, Chipolatas & Pan Gravy*

*Indian Style Butter Chicken Curry topped with Baked Almonds and Coriander, served with Pilaf
Rice*

Cajun Spiced Salmon with Sweetcorn Succotash and Bashed Nutmeg Potatoes

*Chicken Swiss, Chicken Breast cooked in a White Wine,
& Leek Cream Sauce finished with Swiss Gruyere Cheese*

*Mediterranean Vegetable & Goats Cheese en Croute
served with Tomato & Herb Salad, Pesto & Balsamic*

Slow Cooked Lamb Shepherds Pie served with a side of Roasted Root Vegetables and Minted Peas

~~ooOoo~~

*White Chocolate & Baileys Torte with Toffee Sauce
& Chocolate Chip Ice Cream*

Tipsy Laird ~ Scotch Trifle

Clootie Dumpling with Vanilla Crème Anglaise

*Lemon Posset with Drambuie Orange Compote
& Pistachio Biscuit*

Hot Chocolate Fudge Cake with Vanilla Ice Cream

Scottish Cheese Board served with Seasonal Chutney & Oatcakes

~~ooOoo~~

Freshly Ground Coffee or Tea served with Tablet

£27.50 per person