

Brig o'Doon House Hotel

Starters

*Brig o'Doon Cullen Skink, Smoked Haddock with Potatoes,
Leeks and Crusty Bread*

*Country Style Pate with Pistachio Nuts
served with Toasted Selkirk Bannocks*

*Home Cured and Smoked Salmon "Potted"
with Katy's Crème Fraîche, Lemon, Dill, Juniper and Croutons*

*Breaded Dunlop Goat's Cheese with Beetroot
and Orange Salad, Truffle Honey*

Chilled Melon and Fresh Fruits with Bramble Sorbet

Main Courses

*Monkfish and Fresh Water Prawn Curry with Coconut,
Mango Chutney, Coriander and Pilaf Rice*

*Lambs Liver with Fruit Pudding, Haggis and Potato Gratin,
Crispy Bacon, Onion Gravy and Grill Garnish*

*Thyme Roast Breast of Chicken with Puy Lentils,
Smoked Bacon and a Mushroom and Sherry Sauce*

*Pan Fried Fillet of Salmon, Fresh Pasta,
Langoustine Bisque and Aioli*

*Slow Cooked Lamb with Creamy Garlic Potatoes
and a Vegetable Hotch Potch*



Sweets

Sticky Toffee Pudding with Costley's Banana Ice Cream

*Custard Tart with Jam, Toasted Coconut
and Raspberry Ripple Ice Cream*

Tipsy Laird, Scotch Trifle

*Chocolate Truffle Cake served with a
Vanilla Milkshake and Ice Cream*

*Scottish Cheese Board ~ Blue Murder, Barwheys Cheddar,
Glazert Goat's Cheese, Clava*

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*Freshly Ground Coffee & Tea
with Fudge & Shortbread*

Restaurant Lunch ~ £22.50

Restaurant Dinner ~ £24.95

Private Dining Lunch ~ £27.50

Private Dining Dinner ~ £29.95