



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!

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

THE LOCKHEARTS	FRIDAY 1 <sup>ST</sup> DECEMBER	£50.00
THE LOCKHEARTS	SATURDAY 2 <sup>ND</sup> DECEMBER	£55.00
THE LOCKHEARTS	FRIDAY 8 <sup>TH</sup> DECEMBER	£55.00
THE PREVIOUSLY UN-NAMED	SATURDAY 9 <sup>TH</sup> DECEMBER	£55.00
THE LOCKHEARTS	FRIDAY 15 <sup>TH</sup> DECEMBER	£55.00
THE PREVIOUSLY UN-NAMED	SATURDAY 16 <sup>TH</sup> DECEMBER	£55.00
THE LOCKHEARTS	FRIDAY 22 <sup>ND</sup> 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,  
pig in blanket, 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](mailto:eventsales@radhotelgroup.com) 🌐 [brigodoonhouse.com](http://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

**Chef's 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, pigs in blankets, 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

Coronation Chicken

## SAVOURY

Chef's Mini Cup of Soup of the Day

Salmon and Herb Cheese Wrap

Mini Pork, Apple & Black Pudding Pie

## SWEET DELIGHTS

Forest Fruit Trifle

Iced Gingerbread

Mini Mince Pie

Stollen Bites

Chocolate and Orange Truffle

Mini Fruit and Plain Scones  
with Jam, Butter & Cream

Pot of Tea or Coffee

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# 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*

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

**Haggis, Neeps & Tatties**  
peppercorn cream

## MAINS

**Traditional Roast Turkey**  
sage and onion stuffing, pigs in blankets, 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 11<sup>TH</sup> DECEMBER

# SENIORS HIGH TEA

Enjoy a High Tea before dancing the day away to live entertainment

**PACKAGE INCLUDES:**

- Glass of Bubbly on arrival
- High Tea
- Live Entertainment from **Fiona Young**

£29.95 PER PERSON



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

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## MAINS

**Traditional Roast Turkey**  
sage and onion stuffing, pig in blanket, 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**  
with mints

SUNDAY 17<sup>TH</sup> 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



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

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## STARTERS

**Lentil & Vegetable Soup**

**Prawn & Honeydew Melon Platter**  
marie rose sauce, smoked paprika

## MAINS

**Traditional Roast Turkey**  
sage and onion stuffing, pig in blanket, 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

DOUBLE ROOM INCLUDING  
FESTIVE LADIES DAY TICKETS  
FROM

£260



SATURDAY 23<sup>RD</sup> DECEMBER

# FESTIVE FAMILY FUN DAY LUNCH

Join us for a joyous celebration as we gather together for our annual 3 Course Festive Family Fun Day 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,  
pig in blanket, 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 the 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, pigs in blankets, 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, raspberry 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

## SOUP

**Lentil & Bacon Soup**

**Traditional Cullen Skink**

## MAINS

**Roast Turkey**  
sage and onion stuffing, pigs in blankets, 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  
24<sup>TH</sup> - 27<sup>TH</sup> DECEMBER

- Accommodation
- Breakfast Each 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 & Prawns**  
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,  
pigs in blankets, 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

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

**Sticky Toffee Pudding**  
vanilla ice cream,  
butterscotch sauce

**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

# 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 the 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, passionfruit 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

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 – what a way to start 2024 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

£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  
31<sup>ST</sup> DECEMBER - 2<sup>ND</sup> JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast Both Mornings
- 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's 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, raspberry 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

**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 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, including any 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.





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HOUSE HOTEL

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