



BRIG O' DOON
HOUSE HOTEL

'Tis the Season

2026/27



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:

Glass of Bubbly on Arrival · 3 Course Meal · Photobooth with Complimentary Prints
Festive Props · Live Music · Host by Devotion DJ

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.00am

FRI 4TH DECEMBER
THE LOCKHEARTS | £69.95

SAT 5TH DECEMBER
THE LOCKHEARTS | £69.95

FRI 11TH DECEMBER
THE LOCKHEARTS | £69.95

SAT 12TH DECEMBER
THE LOCKHEARTS | £69.95

FRI 18TH DECEMBER
THE LOCKHEARTS | £69.95

SAT 19TH DECEMBER
THE LOCKHEARTS | £69.95

BOOK NOW ☎ 01292 442 466 ✉ eventsales@radhotelgroup.com 🌐 brigodoonhouse.com



18+

Christmas Party Night Menu

Starters

Lentil & Winter Vegetable Soup
Chicken Liver Pate Arran chutney, mini oaties
Creamy Garlic Mushroom Croustade V fine herbs

Mains

Traditional Roast Turkey chipolatas, apricot and cranberry stuffing, pan jus
Slow Cooked Beef black pudding, pink peppercorn sauce
Mediterranean Vegetable Tart V brie, spicy tomato and basil sauce

Dessert

Duo of Desserts sticky toffee pudding, butterscotch sauce
tablet cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

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

TICKETS &
TRIPLE ROOM FROM

£360

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 Tales Restaurant.

Available from the 1st of December until the 30th of December, excludes 24th-26th.

Starters

- Chef's Soup of the Day** crusty roll
- Grilled Goats Cheese V** red onion chutney
- Haggis Bon Bons** whisky cream
- Creamy Garlic Mushroom Croustade V** fine herbs
- Chicken Liver Pate** Arran chutney, mini oaties

Mains

- Traditional Roast Turkey** chipolatas, apricot and cranberry stuffing, pan jus, market vegetables, creamed and roast potatoes
- Slow Cooked Beef** black pudding, pink peppercorn sauce, market vegetables, creamed and roast potatoes (**£3 SUPPLEMENT ON 2/3 COURSE PRICE**)
- Breast of Chicken topped with Brie & Cranberry** spring onion and garlic cream, steamed greens, creamed and roast potatoes
- Fillet of Salmon** garlic and herb butter, sautéed potatoes, steamed greens
- Mediterranean Vegetable Tart V** brie, spicy tomato and basil sauce, steamed greens, roast potatoes

Desserts

- Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream
- Tablet Cheesecake** whipped cream, white chocolate shards
- Winter Berry Tart** warm custard, vanilla ice cream
- Limoncello Pavlova** chantilly cream, raspberry ripple ice cream
- Traditional Christmas Pudding** brandy sauce



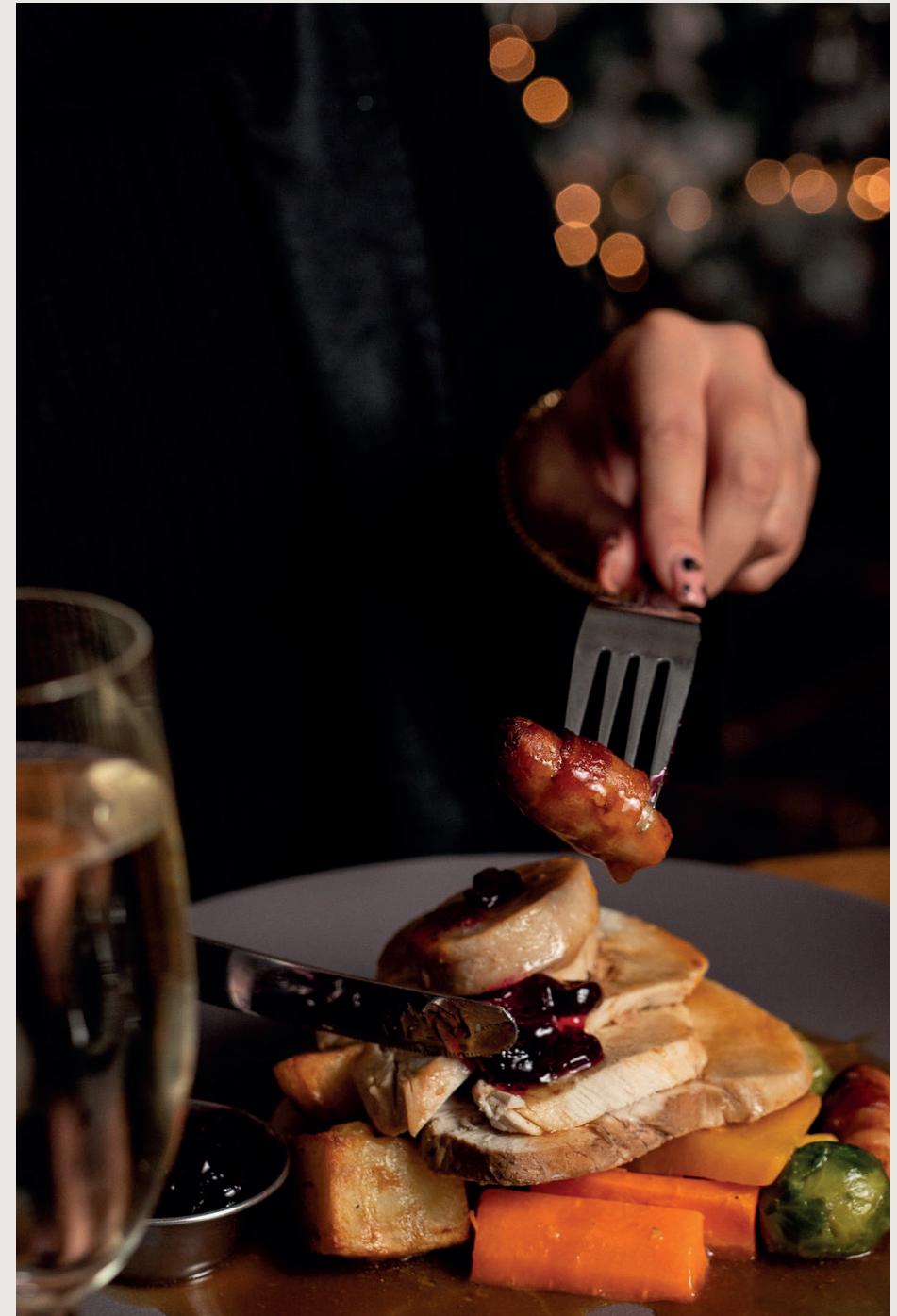
(Menu will be individually priced outwith these dates & times)

Monday-Thursday | 12-5pm
Sunday | 12-9pm

2 COURSE | 3 COURSE
£29.00 | £37.00

Friday-Saturday | 12-5pm

2 COURSE | 3 COURSE
£30.00 | £38.00



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 30th of December, excludes 24th-26th.

Starters

Lentil & Winter Vegetable Soup

Chicken Liver Pate Arran chutney, mini oaties

Creamy Garlic Mushroom Croustade V fine herbs

Haggis Bon Bons whisky cream

Mains

Traditional Roast Turkey chipolatas, apricot and cranberry stuffing, pan jus

Slow Cooked Beef black pudding, pink peppercorn sauce

Fillet of Salmon garlic and herb butter

Mediterranean Vegetable Tart V brie, spicy tomato and basil sauce

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Tablet Cheesecake whipped cream, white chocolate shards

Winter Berry Tart warm custard, vanilla ice cream

Limoncello Pavlova chantilly cream, raspberry ripple ice cream

To Finish

Tea or Coffee with mints



2 COURSE
£33.50

3 COURSE
£41.50

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

☎ 01292 442 466

✉ eventsales@radhotelgroup.com

🌐 brigodoonhouse.com

Festive *Afternoon Tea*

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.

Sandwich Selection

Turkey with Cranberry Relish

Free Range Egg and Chive Mayonnaise

Mature Cheddar, Herb Cream Cheese, Tomato

Savoury

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Hog Roast Sausage Roll

Festive Yorkshire Pudding

Brie and Cranberry Quiche, Fine Herbs

Sweet Delights

Selection of Mini Patisserie and Sweet Treats

Warm Plain and Fruit scones with Clotted Cream and Preserves

Pot of Tea or Coffee

FOR 2 PEOPLE SHARING

£54.95

Available throughout December 2.30pm - 4.45pm
Excluding 24th, 25th, 26th and 31st



SATURDAY 5TH DECEMBER

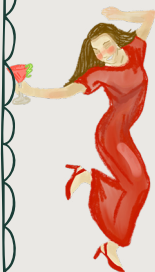
Festive Ladies Brunch

Gather the girl squad and enjoy a 3 course brunch before dancing the day away to live entertainment by **Feeva!**

Package Includes:

- Glass of Bubbly on arrival
- 3 Course Brunch
- Live Entertainment from Feeva
- Devotion DJ & Host
- Photobooth with Complimentary Prints

Doors Open at 11.00am · Food Served from 11.30am
Carriages at 4.00pm



18+

Breakfast Frittata

bacon, sausage, potato scone, hash brown, egg

Christmas Tapas Selection

Hog Roast Sausage Roll
Yorkshire Pudding, with Turkey and Stuffing
Brie and Cranberry Quiche, fine herbs
Chicken, Pancetta and Leek Croustade
Cream Cheese and Red Onion Chutney Croissant
Hot Honey and Thyme Chipolatas

Duo of Desserts

sticky toffee pudding, butterscotch sauce,
tablet cheesecake, chantilly cream

PER PERSON

£59.95

SATURDAY 12TH DECEMBER

Festive Brunch

Round up your crew for a fabulously festive boozy brunch with **Havana Blonde!** Indulge in a delicious 3-course meal, sip on your favourite tipples, and enjoy live tribute entertainment that'll have you celebrating all day long!

Package Includes:

- Glass of Bubbly on arrival
- 3 Course Brunch
- Live Entertainment from Havana Blonde
- Devotion DJ & Host
- Photobooth with Complimentary Prints

Doors Open at 11.00am · Food Served from 11.30am
Carriages at 4.00pm

18+

Breakfast Frittata

bacon, sausage, potato scone, hash brown, egg

Christmas Tapas Selection

Hog Roast Sausage Roll
Yorkshire Pudding, with Turkey and Stuffing
Brie and Cranberry Quiche, fine herbs
Chicken, Pancetta and Leek Croustade
Cream Cheese and Red Onion Chutney Croissant
Hot Honey and Thyme Chipolatas

Duo of Desserts

sticky toffee pudding, butterscotch sauce,
tablet cheesecake, chantilly cream

PER PERSON

£59.95



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 Tales 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, Arran chutney, mini oaties
- Crispy Chicken or Vegetable Tempura** sweet chilli sauce
- Prawn & Smoked Salmon Platter** marie rose sauce, gem lettuce
- RAD Tower of Haggis & Black Pudding** peppercorn sauce, crispy leeks
- Creamy Garlic Mushrooms V** toasted garlic bread

Mains

- Traditional Roast Turkey** chipolatas, apricot and cranberry stuffing, pan jus, creamed and roast potatoes, seasonal vegetables
- Slow Cooked Beef** haggis, peppercorn sauce, creamed and roast potatoes, seasonal vegetables
- Breast of Chicken with Brie & Cranberry** garlic and chive cream, creamed and roast potatoes, seasonal vegetables
- Fillet of Beef Stroganoff** basmati rice, garlic bread
- Battered Haddock** fries, garden peas, tartar sauce
- Mediterranean Vegetable Tart V** brie, spicy tomato and basil sauce, steamed greens, roast potatoes

Desserts

- Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream
- Chef's Cheesecake of the Day** chantilly cream, fruit garnish
- Chocolate & Orange Tart** marmalade gel, chocolate shavings
- Santa Coupe** crumbed tablet and shortbread, berry compote, ripple ice cream, whipped cream, red fruit coulis
- Winter Berry Crumble Tart** custard, vanilla ice cream
- Duo of Cheddar & Brie** biscuits, grapes, chutney



2 COURSE
£34.95

3 COURSE
£42.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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 12.30pm - 4.30pm.

Starters

- Wild Mushroom & Black Garlic Cream** brioche croute, orange and redcurrant salad
- Trio of Hot Smoked Salmon, Peppered Mackerel & Crayfish Tail** toasted walnuts, lemon, garlic and parsley emulsion
- Smoked Chicken with Pancetta Crumb** sweet chilli jam, garlic melba toast
- Hendricks Marinated Duo of Melon** juniper, pomegranate, passionfruit syrup

Intermediate

- Balsamic Roasted Vine Tomato Soup** paprika spiced sourdough croutes

Mains

- Traditional Roast Turkey** chipolatas, apricot and cranberry stuffing, pan jus
- Bourbon & Maple Syrup Glazed Ham** whisky jus
- Lobster & King Prawn** crayfish popcorn, lemon butter sauce
- Roasted Celeriac & Courgette Tart V** rich tomato jus

Desserts

- Sticky Toffee Pudding** vanilla pod cream, butterscotch sauce
- Lemon & Mint Tart** raspberry puree, redcurrant coulis, raspberry sorbet
- Chocolate & Pistachio Mousse** candied pistachio, white and dark chocolate curls, maple and walnut shortbread
- Smoked Arran Cheddar, Baron Bigod** red onion chutney, oatcakes, grapes

To Finish

- Tea or Coffee** with mince pies



ADULT
£120.00

JUNIOR (8-14)
£57.50

KIDS (2-7)
£28.75



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 at Tales Restaurant & Bar before retreating to your luxurious, cosy accommodation.

2 Night Break

ARRIVING ON CHRISTMAS EVE
24TH - 26TH DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM
£775

3 Night Break

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

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

FROM
£1,150

All packages based on 2 People Sharing. £50pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2026. Minimum 2 nights stay.



Boxing Day *Dining*

When leftovers just won't cut it... do Christmas Day all over again. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Tales Restaurant.

Served 12pm - 7pm.

2 COURSE
£34.95

3 COURSE
£42.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Starters

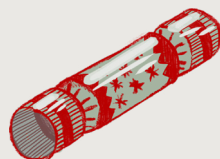
Lentil & Bacon Soup crusty bread roll
Smoked Salmon & Prawn Marie Rose mixed leaves, cherry tomato, ciabatta bread
Tower of Haggis & Black Pudding peppercorn sauce, crispy leeks
Breaded Brie Wedges cranberry sauce, dressed rocket
Honey Glazed Ham Hock Terrine caramelised onion marmalade, oaties
Duo of Cantaloupe & Watermelon V passionfruit syrup, pineapple salsa

Mains

Roast Turkey chipolatas, apricot and cranberry stuffing, pan jus, creamed mash, market vegetables
Slow Cooked Beef black pudding, diane sauce, creamed mash, market vegetables
Breast of Chicken topped with Brie & Cranberry spring onion and garlic cream, creamed mash, market vegetables
Cajun Fillet of Salmon pilaf rice, mango and curry cream sauce, spiced red onion relish, sour cream
Chicken & Mushroom Stroganoff basmati rice, garlic bread
Wild Mushroom Tagliatelle V 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 Pavlova chantilly cream, berry coulis, white chocolate shards
Chocolate Brownie Coupe chantilly cream, chocolate ice cream, rich chocolate sauce
Lemon Meringue Pie raspberry ripple ice cream
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 2027.

Served 12pm - 9pm.

Starters

Chef's Soup of the Day crusty roll
Traditional Cullen Skink crusty roll
Haggis & Black Pudding Tower peppercorn sauce, crispy leeks
Duo of Honeydew & Watermelon V fruit sorbet, passion fruit gel
Crispy Chicken or Vegetable Tempura sweet chilli sauce
Honey Glazed Ham Hock Terrine caramelised onion marmalade, oaties

Mains

Slow Cooked Beef yorkshire pudding, red wine jus, creamed and roast potatoes, seasonal vegetables
Breast of Chicken peppercorn sauce, fries, onion rings
Loin of Pork with Black Pudding wholegrain mustard cream, creamed mash, root vegetables
Cajun Spiced Chicken Breast coconut curry cream, basmati rice, fried greens, prawn crackers
Battered Haddock fries, garden peas, tartar sauce
Vegetable & Brie Tart V winter spiced cranberry and red wine jus, crisp salad, roast potatoes

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Chef's Cheesecake of the Day whipped cream, vanilla ice cream
Vanilla Crème Brulee buttered shortbread
After Eight Chocolate Cup white chocolate and mint mousse, mint choc chip ice cream
Cranachan Pavlova chantilly cream, fruit compote
Duo of Cheddar & Brie biscuits, grapes, chutney



2 COURSE
£34.95

3 COURSE
£42.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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 12pm - 6pm.

Starters

Traditional Lentil Soup crusty bread roll
Haggis & Black Pudding Tower peppercorn sauce, crispy leeks
Traditional Prawn Cocktail marie rose sauce, ciabatta bread
Crispy Chicken Tempura garlic mayonnaise
Creamy Garlic Mushroom Croustade fine herbs
Ham Hock & Caper Presse piccalilli, ciabatta bread

Mains

Slow Cooked Beef black pudding, diane sauce, creamed potatoes, roast root vegetables
Classic Fish & Chips breaded haddock, garden peas, fries & tartar sauce
Loin of Pork with Red Onion Chutney red wine jus, creamed mash, root vegetables
Traditional Steak Pie slow braised beef shoulder, creamed mash, seasonal vegetables & puff pastry
Breast of Chicken topped with Sunblushed Tomatoes & Goats Cheese lemon butter sauce, fries, steamed greens
Mushroom & Spinach Stroganoff V paprika, mushrooms, shallots, french mustard, brandy cream, steamed rice

Desserts

Chef's Cheesecake of the Day vanilla whipped cream
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Vanilla Crème Brulee topped with Honey buttered shortbread
Raspberry Cranachan filled Chocolate Cup berry coulis, ripple ice cream
Toffee Apple Crumble warm vanilla custard, vanilla ice cream, butterscotch sauce
Duo of Brie & Cheddar oatcakes, chutney, grapes



2 COURSE
£39.50

3 COURSE
£47.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

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 and a piper at midnight – what a way to start 2027 with a bang!

· Doors Open at 6.30pm · Food Served at 7.00pm · Carriages at 1.30am

Package Includes:

- Piper on Arrival
- Glass of Bubbly & Canapes on Arrival
- 5 Course Dinner
- Ayrshire Fiddle Orchestra
- Live Band **The Lockhearts**
 - Devotion DJ
- Maybole Pipe Band

PER PERSON
£135.00

Hogmanay Black Tie Ball Menu

Starter

Cornfed Chicken & Asparagus Presse
smoked bacon, mayo dressing, pickled shimeji salad

Soup

Spring Onion & Miso Soup

Mains

Medallion of Fillet Au Poivre pulled beef bon bon, balsamic red wine reduction
Monkfish wrapped in Parma Ham, pesto cream

Dessert

Grand Dessert apple and pear crumble tart with cinnamon crème anglaise, tablet fudge cheesecake, Chantilly cream, chocolate cup filled with traditional raspberry trifle

Cheeseboard

Howgate Brie & Mature Cheddar oatcakes, apple and plum chutney

To Finish

Tea or Coffee with tablet and shortbread

HOGMANAY OVERNIGHT BREAK

2 Night Break

ARRIVING ON HOGMANAY
31ST DECEMBER - 2ND JANUARY

- Hogmanay Ball Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Year's Day Dinner

FROM
£999

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2026. Minimum 2 nights stay.

THE GIFT OF *TIME* & *LOVE* FULL OF CHRISTMAS CHEER



SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including our new restaurant Tales, 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 2026/27 - 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 £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
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

HIGH MAYBOLE ROAD, ALLOWAY
01292 442466 · BRIGODOONHOUSE.COM