



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:

Shot 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 4<sup>TH</sup> DECEMBER**  
THE LOCKHEARTS | £69.95

**SAT 5<sup>TH</sup> DECEMBER**  
THE LOCKHEARTS | £69.95

**FRI 11<sup>TH</sup> DECEMBER**  
THE LOCKHEARTS | £69.95

**SAT 12<sup>TH</sup> DECEMBER**  
THE LOCKHEARTS | £69.95

**FRI 18<sup>TH</sup> DECEMBER**  
THE LOCKHEARTS | £69.95

**SAT 19<sup>TH</sup> DECEMBER**  
THE LOCKHEARTS | £69.95

**BOOK NOW** ☎ 01292 442 466 ✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com) 🌐 [brigodoonhouse.com](http://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



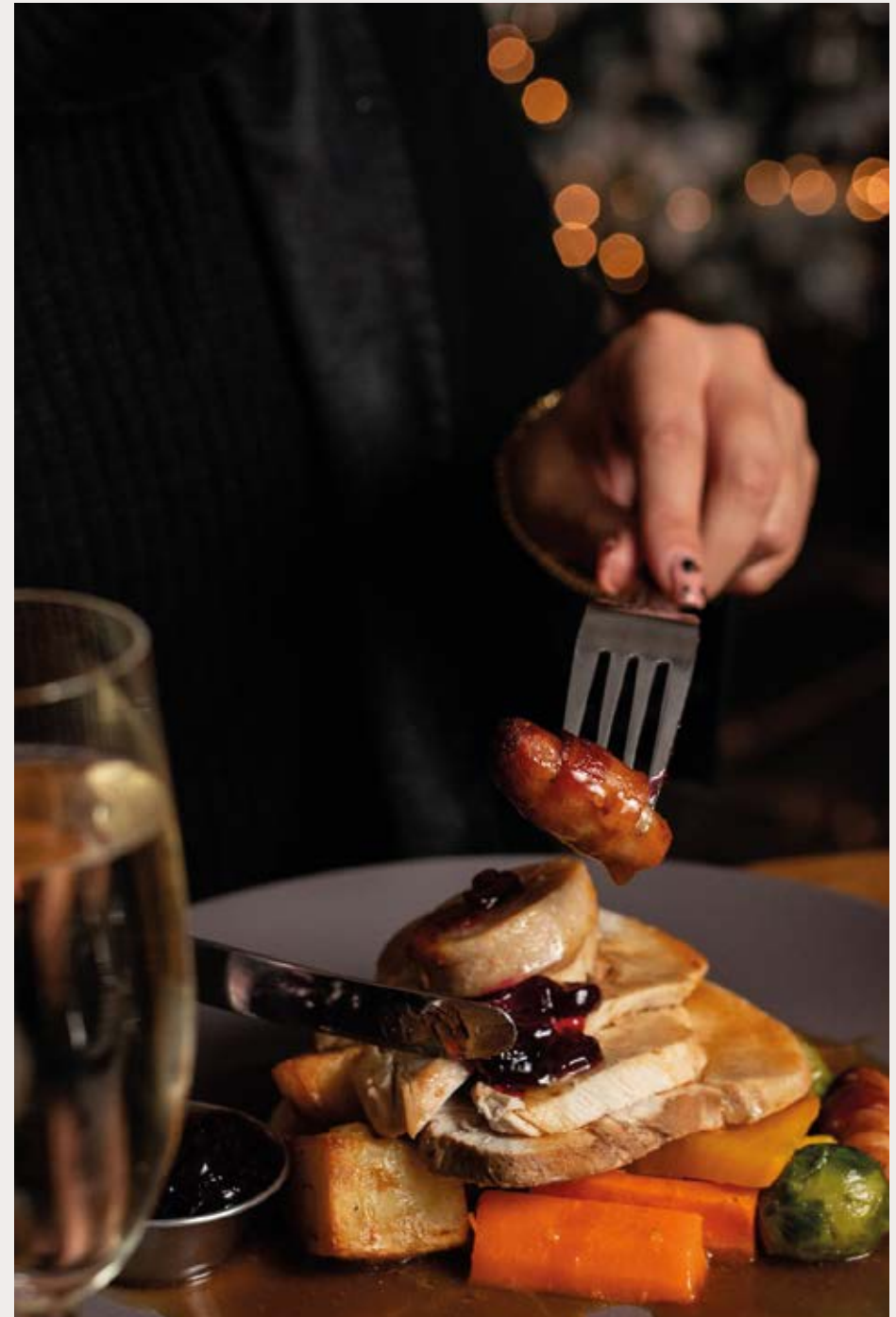
(Menu will be individually priced outwith these dates & times)

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

2 COURSE £29.00 | 3 COURSE £37.00

*Friday-Saturday | 12-5pm*

2 COURSE £30.00 | 3 COURSE £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**

## BOOK NOW

☎ 01292 442 466

✉ [eventsales@radhotelgroup.com](mailto:eventsales@radhotelgroup.com)

🌐 [brigodoonhouse.com](http://brigodoonhouse.com)

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.

## 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 5<sup>TH</sup> 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 12<sup>TH</sup> 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  
24<sup>TH</sup> - 26<sup>TH</sup> DECEMBER

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

FROM  
**£775**

### 3 Night Break

ARRIVING ON CHRISTMAS EVE  
24<sup>TH</sup> - 27<sup>TH</sup> 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.

2 COURSE  
£34.95

3 COURSE  
£42.50

2 COURSE (KIDS)  
£13.50

3 COURSE (KIDS)  
£16.50

### 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



## 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.

2 COURSE  
£39.50

3 COURSE  
£47.50

2 COURSE (KIDS)  
£13.50

3 COURSE (KIDS)  
£16.50

### 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



# 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  
31<sup>ST</sup> DECEMBER - 2<sup>ND</sup> 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](http://BRIGODOONHOUSE.COM)