



Brig O'Doon Festive Dinner Menu 2018

Starters

Chicken Liver Parfait served with Fruit Chutney & Oaties

Breaded Goats Cheese with Beetroot, Walnuts & Honey

Soup of the Day with Crusty Bread

Smoked Salmon & Prawn Marie Rose served with Fresh Lemon & Brown Bread

Rollmops Herring, Potatoes, Bacon & Soured Cream

Chilled Melon & Seasonal Fruits with Costley's Berry Sorbet

Main Courses

Roast Crown of Turkey served with Chestnut and Sage Stuffing, Chipolatas, Seasonal Vegetables, Roast Potatoes and Turkey Gravy

Chicken Filled with Haggis served with Neeps, Tatties and Green Tails & Peppercorn Sauce

Brig o' Doon's Slow Cooked Lamb Shepherd's Pie, Minted Root Vegetables

Harissa Spiced Sea Bream Fillet with Potatoes, Seasonal Greens & a Saffron Fricassee

Wild Mushroom & Spinach Risotto with Fresh Parsley, Parmesan, Crushed Hazelnuts & Truffle Oil

Lightly Poached Fillet of Salmon, Crushed Potatoes with Smoked Haddock & Dill, Light Cheddar Gratin

Desserts

Chocolate and Orange Truffle Cake with Honeycomb Ice Cream

Tipsy Laird Scotch Trifle

Brig O' Doon's Homemade Warm Christmas Pudding served with Brandy Sauce & Costley's Vanilla Ice Cream

Sticky Toffee & Date Pudding with Butterscotch Sauce & Vanilla Ice Cream

Selection of French & Scottish Cheeses served with Grapes, Walnuts & Oaties

Lemon Meringue Posset, Orange Compote & Costley's Ice Cream

Monday - Thursday Dinner £17.95 (2 course) £22.95 (3 course)

Weekend Dinner £19.95 (2 course) £24.95 (3 course)