

Brig o'Doon House Hotel

Starters

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

*Rich Chicken Liver Pate
Seasonal Chutney & Arran Oatcakes*

*Tradition Smoked Salmon
With Capers, Lemon & Buttered Brown Bread*

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

Chilled Melon and Fresh Fruits with Bramble Sorbet

Main Courses

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

*Lamb's Liver with Fruit Pudding
Crispy Bacon, Onion Gravy & Grill Garnish*

*Skirlie Chicken
Sausage & Oatmeal stuffed Chicken Breast
& Whisky Peppercorn Sauce*

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

*Brig o' Doon Beef Steak, Ale & Link Sausage Pie
Mashed or Chipped Potatoes, Marrowfat Peas with Distilled Malt
Vinegar
& Glazed Buttered Carrot*



Sweets

Sticky Toffee Pudding with Costley's Banana Ice Cream

*Bread & Warm Butter Pudding
& Costley's Homemade Ice Cream*

Tipsy Laird, Scotch Trifle

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

*Trio of Scottish Cheeses
Mature Cheddar, Blue Murder & Dunlop Brie
With Fruit Chutney, Celery & Apple*

~ooOoo~

*Freshly Ground Coffee & Tea
Fudge & Shortbread*

*Private Dining Lunch From £27.50 per person
Private Dining Dinner From £29.95 per person*