

Brig O'Doon
Early Bird Special

Starters

Soup of the Day with Freshly Baked Bread.

*Ham Hough and Chicken Terrine with Cornichons and Parsley served with
a Celeriac and Arran Mustard Remoulade.*

Parfait of Goose and Chicken Liver with Toasted Brioche and Apple Chutney.

Timbal of Haggis, Neeps and Tatties with a Whisky Chive Sauce.

Platter of Seasonal Fruits with Passion Fruit Sorbet.

Main Courses

*Slow Cooked Casserole of Venison flavoured with Fresh Thyme and Juniper Berries
served with Winter Vegetables and Creamed Potatoes.*

*Escalope of Pork with French Gruyere Cheese and Ayrshire Cured Bacon served
with Pink Peppercorn and Cognac Sauce.*

Penne Pasta with Blue Cheese, Pine Nuts and Spinach served with Garlic Bread.

*Lambs Liver with Onions, Bacon, Creamed Potatoes, Tomato
and Stornoway Black Pudding.*

Gratin of Smoked Haddock on a Potato Cake with Cheddar Cheese.

Pan Fried Trout with Apple and Almonds.

Sweets

Orange Steamed Pudding with Marmalade Ice Cream.

Rum and Raspberry Delice with Coconut Ice Cream and a Red Berry Coulis.

Sticky Toffee Pudding with Butterscotch Sauce and Drambuie Ice Cream.

Pavlova Chantilly with Vanilla Ice Cream, Soft Fruits and Chocolate.

Fresh Fruit Salad with Cream or Ice Cream.

1 course £7.95 2 Course £12.95 3 Course £16.95

Sunday ~ Friday 5pm ~ 6.45pm,
Saturday ~ 5pm ~ 6pm

Tel: 01292 442466