



BRIG o' DOON  
HOUSE HOTEL

A PREMIER  
COSTLEY & COSTLEY HOTEL

*Brig o' Doon*

*Wedding Menus*



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## Menu 1

Hot Smoked Salmon  
*with Crispy Leaves and a Lemon Beurre Blanc*



A Light Pea and Pear Soup  
*with Chive Cream*



Pan Fried Chicken Breast  
*with a Cheese and Tarragon Stuffing and Peppercorn Sauce*



Lemon and Dill Delice  
*with Vanilla Parfait and Sauce Anglaise*



Freshly Ground Coffee with Petit Fours

**£37.95**

## Menu 2

Chicken Terrine with Hazelnut and Fine Peppers  
*served with Blackcurrant Preserve*



A Light Carrot and Orange Soup  
*with Basil*



Gigot of Lamb  
*with Fresh Mint, Fried Apple and Red Wine Jus*



White Chocolate Torte  
*with Coffee Ice Cream and Almond Biscuit*



Freshly Ground Coffee and Petit Fours

**£39.95**



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## Menu 3

Salad of Parma Ham and Melon

*with a Red Pepper Vinaigrette, Cherry Tomatoes and Toasted Pine nuts*



A Light Potato and Leek Soup



Guinea Fowl with Apple and Sage Stuffing

*with a Dry Sherry and Morel Mushroom Sauce*



Brandy Snap Basket

*with Seasonal Berries, Coconut Ice Cream and Sauce Anglaise*



Freshly Ground Coffee and Petit Fours

**£39.95**

## Menu 4

Cajun Spiced Salmon

*with crispy Leaves and a Red Pepper and Pesto Dressing*



A Light Cauliflower and Almond Soup



Supreme of Chicken

*with Walnut and Orange Stuffing served with Citrus and Honey sauce*



Strawberry and Raspberry Torte

*with a Red Berry Coulis and Praline Ice Parfait*



Freshly Ground Coffee with Petit Fours

**£37.95**



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## Menu 5

Fantail of Galia Melon  
*with Seasonal Fruits and Passion Fruit Sorbet*



Cream of Potato and Haddock Soup



Breast of Chicken with Cream Cheese, Apricots and Tarragon  
*served with a Whisky Cream Sauce*



Tropical Fruit Meringue  
*with Passion fruit Coulis and Vanilla Ice Cream*



Freshly Ground Coffee with Petit Fours

**£37.95**

## Menu 6

Duck and Armagnac Terrine  
*with an Orange and Red Onion Marmalade*



Sunblushed Tomato Soup  
*with Fresh Mint Cream*



Roast Spiced Fillet of Salmon  
*with Rice, Coconut and Lemon Grass*



Almond Biscuit  
*with Strawberries, Chocolate Parfait and Vanilla Sauce*



Freshly Ground Coffee with Petit Fours

**£39.95**



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## *Scottish Fayre Menu*

Cock a Leekie Soup



Haggis wi' Neeps and Champit Tatties



Roast Sirloin of Beef

*with a Whisky Scented Sauce and Glazed Shallots*



Raspberry Posset

*with Butter Shortbread and Honey Ice Cream*



Freshly Ground Coffee with Petit Fours

**£45.00**



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## *Premier Menu A*

Selection of Deluxe Canapés



Terrine of Smoked, Cured and Fresh Local Salmon  
*served on an Ayrshire Potato and Lobster Salad  
with a Citrus Honey Dressing and Dill Vinaigrette*



Timbale of Haggis, Neeps and Tatties  
*served with a Malt Whisky and Chive Sauce*



Hedgerow Berry and Elderflower Refresher



Mustard and Herb Crusted Breast of Corn Fed Chicken  
*served with a Cepe Mushroom and Parmesan Risotto,  
Sauce Diable, Fresh Asparagus and Cured Parma Ham*



Brig o' Doon Delice of Dark and White Chocolate  
*served with Vanilla Ice Cream, Crisp Tuile and a Duo of Sauces*



Freshly Ground Coffee and Dainties

**£49.50**



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## *Premier Menu B*

Selection of Deluxe Canapés



A Duo of Warm and Chilled Local Salmon

Parcel of marinated Salmon

*served on a Warm Tomato Relish with a Delice of Smoked, Cured  
and Fresh Salmon with Pear and Cucumber Compote*



Timbale of Haggis, Neeps and Tatties

*served with a Malt Whisky and Chive Sauce*



Cream of Chicken Soup flavoured with Lemon



Best End of Lamb with a Horseradish and Orange Crust

Crushed Baby Potatoes and a Garlic and a Red  
Currant and Rosemary Essence



Apricot Velour with Almond Biscuits

Apricot Brandy Ice Cream



Freshly Ground Coffee and Dainties

**£55.00**



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## *Premier Menu C*

Selection of Deluxe Canapés



Terrine of Confit Duck, Ayrshire Ham Hock and Foie Gras  
*served with A Truffle and Thyme Dressing and Lambs Leaf Salad*



Veloute of Watercress and Lemon Soup  
*with Arran Bay Scallops and Chive Cream*



Refreshing Kir Royale  
*with Cassis Sorbet and Beaumet Champagne*



Roast Fillet of Caledonian Beef  
*served with Gratin Dauphinoise Potatoes, Buttered Roast  
Vegetables and a Duo of Madeira and Béarnaise Sauces*



Brig o' Doon Scottish Dessert  
Drambuie Parfait centered with Raspberry Coulis  
*served with a Thistle Biscuit*



Freshly Ground Coffee and Dainties

**£65.00**

*\*All menus can be mixed and matched, however please note this may incur a price increase*



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## *Evening Buffet Selection*

### **Option 1 - Finger Food**

*Our finger food option includes our freshly produced sandwich selection along with your choice of two cold finger dishes and two from our hot selection.*

*A selection of freshly prepared finger sandwiches on white and brown breads to include a vegetarian option.*



#### **Cold Selection (Choose any two)**

Melon and Parma Ham on a stick

Pork Pie Ploughman's with Branston Dip

Tartar of Smoked Salmon with Chive Crème Fraiche

Mozzarella, Sun Dried Tomato and Basil Wrap (v)

Chicken Caesar Salad on a stick with Caesar Dressing

Smooth Chicken Liver Parfait with Grape and Apple Chutney

Thai Marinated Tiger Prawns with Chilled Honeydew Melon



#### **Hot Selection (Choose any two)**

Glazed Teryaki Salmon with Oriental Dip

Marinated Chicken in Indian Spices with Satay Sauce

Vegetable Pakora with Tomato and Mint Raita (v)

Chilli Marinated Chicken Drumsticks with Hoi Sin Dip

Mini Bangers and Mash

Crispy Haggis Cakes with Crab Apple Chutney

Seafood Kebab with Tomato and Lemongrass Dip

Our own Fresh Baked Sausage Rolls



#### **Tea and Coffee**

**£14.50**



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## *Evening Buffet Selection*

### **Option 2 - Hot Fork Buffet**

*In order to give your guests a varied selection, we suggest that you choose one item from each selection which include meat, fish and vegetarian.  
Your fork buffet is accompanied by bowls of fresh seasonal salad.*



#### **Meat Selection**

Strips of Chicken

*in a Stroganoff Sauce with Pilaf Rice*

A Mild Spiced Lamb Curry

*with Fragrant Cardamom Rice and Poppadums*

Collops of Pork

*with a Calvados Cream and Pink Peppercorn Sauce  
with a Buttered Chive and Basil Penne Pasta*

Poached Breast of Chicken

*in a Roast Vine Tomato and Tarragon Sauce with Saffron Rice*



#### **Fish Selection**

Brochette of Monkfish and Tiger Prawns

*with a Lightly Spiced Cous Cous served with a Red Pepper and Coriander Dressing*

Teriyaki Marinated Salmon

*with a Coconut and Mild Curry Rice*

Smoked Sliced Salmon

*served with a Potato, Chive and Crayfish Salad*



#### **Vegetarian Selection**

Baked Provençal Vegetable Lasagne

Lightly Spiced Vegetable Korma

*with Poppadums and Cardamom Rice*

Penne Pasta in a Mild Spiced Tomato Sauce

*with Shaved Parmesan and Toasted Pinenuts*



#### **Tea and Coffee**

**£15.95**

*\*\* Other options of evening buffets are available on request*



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## *House Wine Selection*

### **White Wines**

(B1) Sauvignon Blanc Costley - France  
*Floral aromas with elderflower and gooseberry on the palate*

(B2) Anjou Blanc A.C Costley Dabin - France  
*Clean and fresh with floral and citrus aromas*



### **Red Wines**

(B11) Tempranillo Bodegas Costley - Spain  
*Exhibits great flavour*



### **Sparkling**

(B26a) Royal St Vincent Brut - France  
*Crisp and light with hints of green apple and grapefruit*

B28 - Beaumet Cuvee Brut N.V - France  
*Clean and attractive with a good harmony of flavours*

\*\*\* *Full wine list available on request*

## *Canapés*

*Complimentary Canapés are served at your drinks reception and include 3 per person, consisting of a meat, fish and vegetarian selection*

*You can upgrade to Deluxe Canapés at a price of **£4.95** per person*