



*All we want for  
Christmas  
is you*



BRISBANE  
HOUSE



Christmas & Hogmanay 2025





## *Its Christmasssss!*

Join us for a magical Christmas at Brisbane House. We have a fabulous festive calendar of events including:

Christmas Day

Hogmanay Party

Wreath Making

Breakfast with Santa

Festive Private Dining





# Christmas Day

Thursday 25th December

3 course meal followed by tea, coffee & mince pies. Includes a special visit from Santa and gifts for all the kids!

**Adults £84.95** per person

**Children £34.95\*** per child

\*Price applies to children 12 years and under

Call 01475 687 200 or visit  
[brisbanehousehotel.co.uk](http://brisbanehousehotel.co.uk) to book



## Christmas Day Menu

### Starters

**Smoked Salmon & Baby Prawn Cocktail (gfa)**  
Marie Rose, pickled cucumber,  
apple salad and lemon crouton

**Beetroot Hummus & Marinated Feta (v, vea, gf)**  
Golden beetroot relish, pickled watermelon  
& shallot and salad

**Parma Ham & Fresh Mozzarella Bruschetta**  
Balsamic-glazed fig and rocket leaf

**Cream of Cauliflower Soup (ve, gfa)**  
Caramelised onion crisps and truffle oil

**Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa)**  
Golden beetroot relish, endive and fine herbs

### Main Courses

**Traditional Roast Turkey (gfa)**  
Chestnut & sage stuffing, pigs in blankets,  
rosemary roast potatoes, glazed root vegetables  
and a rich turkey jus

**Duo of Scotch Beef (gfa)**  
Fillet medallion & slow braised shin, rosemary salt roast cannots,  
rosemary roast potatoes and sauce bouguignon - pancetta,  
red wine, caramelised shallot & button mushroom

**Seared Fillet of Sea Trout (gfa)**  
Lemon risotto cake, sprouting broccoli,  
dill oil and lemon & caviar cream

**Celeriac & Wild Mushroom Wellington (v, vea)**  
Tarragon, confit shallot & truffle oil, glazed puff pastry,  
roasted root vegetables & potatoes and a herb jus

### Desserts

**Baked Vanilla Cheesecake (v)**  
Honeycomb and mulled berries

**Chocolate Orange Torte (v, vea, gfa)**  
Cointreau anglaise and lemon crumb

**Pecan & Cranberry Tart (v)**  
Crème fraîche and butterscotch sauce

**Traditional Christmas Pudding (v)**  
Brandy sauce

**Scottish Artisan Cheeses (gfa)**  
Mull cheddar, Hebridean blue and Clava brie,  
house chutney, celery and Arran oaties

**Followed by tea, coffee and warm mince pies**

Please alert our team of any food allergies or intolerances that you have  
and we will do our best to accommodate you.

(V) vegetarian, (VA) vegetarian available, (VE) vegan,  
(VEA) vegan available, (GF) gluten free, (GFA) gluten free available

Sample Menu



# Hogmanay Party

Wednesday 31st December  
7pm - 1am

4 course meal, glass of bubbly,  
DJ & piper at the bells.

**£74.95** per person\*

\*Over 18s only

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## Hogmanay Party Menu

### Starters

**Haggis, Bashed Neeps & Champit Tatties** (vea)  
Whisky & peppercorn cream

**Terrine of Salmon** (gfa)  
Smoked, poached & cured salmon, baby potatoes,  
lemon & dill caviar crème fraîche and savoury tuile

**Beetroot Hummus & Marinated Feta** (v, vea, gf)  
Golden beetroot relish, pickled watermelon & shallot and salad

### Intermediate

**Cream of Cauliflower Soup** (gfa, v)  
Toasted almonds and herb oil

### Main Courses

**Ballotine of Chicken**  
Stuffed with haggis, wrapped in Parma ham,  
thyme roasted carrots, fondant potato and  
Arran mustard & whisky sauce

**Slow Braised Shin of Beef** (gfa)  
Herb & confit garlic potato croquette, caramelised shallot,  
rosemary salt roasted carrots and sauce bourguignon -  
pancetta, red wine & button mushrooms

**Seared Fillet of Sea Bass** (gfa)  
Lemon & dill potato cake, sprouting broccoli and parsley cream

**Celeriac & Wild Mushroom Wellington** (vea)  
Tarragon, confit shallot & truffle oil, glazed puff pastry,  
roasted root vegetables & potatoes and herb jus

### Desserts

**Sticky Toffee Pudding** (v)  
Caramel sauce and vanilla ice cream

**Chocolate Orange Torte** (v, vea, gfa)  
Cointreau anglaise & lemon crumb

**Scottish Artisan Cheeses** (gfa)  
Mull cheddar, Hebridean blue, Morangie brie,  
house chutney, celery and Arran oats

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(VEA) vegan available, (GF) gluten free, (GFA) gluten free available

Sample Menu





# Wreath Making

with Dinner & Drinks

Saturday 29th November  
1pm - 5pm

Enjoy a 2 course meal in the  
Cochrane Suite with canapé desserts,  
followed by a glass of fizz and  
festive wreath making.

**£74.95** per person



# Breakfast with Santa

Sunday 14th December  
10am - 12pm

Enjoy a tasty breakfast and meet Santa.  
Includes a free gift for every child.

**Adults £22** per person  
**Children £15\*** per child

\*Price applies to children 12 years and under



# Festive Private Dining

Monday 1st December to  
Wednesday 24th December\*

Perfect for festive family get-togethers or celebrating  
the countdown to Christmas with friends  
or colleagues.

\*Minimum numbers apply.

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[brisbanehousehotel.co.uk](http://brisbanehousehotel.co.uk) to book





Scan below to find out what's on  
this festive season



BRISBANE  
HOUSE

14 Greenock Rd, Langs KA30 8NE | 01475 687 200  
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[brisbanehousehotel.co.uk](http://brisbanehousehotel.co.uk)