



*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:

- Party Night
- Christmas Day
- Hogmanay Party
- Wreath Making
- Breakfast with Santa
- Festive Private Dining



Let's Party!

Friday 12th December
7pm - Midnight

Sparkle this Christmas at our Party Night!
3 course menu with a glass of bubbly on arrival. Our DJ will be playing all the best party tunes after dinner!

£49.95 per person

Call 01475 687 200 or visit
brisbanehousehotel.co.uk to book



Party Night Menu

Starters

Roast Red Pepper & Tomato Soup (v, vea, gfa)
Sour cream and herb croutons

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

Main Courses

Ballotine of Turkey (gfa)
Wrapped in bacon, chestnut & sage stuffing,
pigs in blankets, honey-glazed root vegetables,
rosemary roast potatoes and a rich turkey jus

Slow Braised Shin of Beef (gfa)
Honey-glazed root vegetables, rosemary roast potatoes
and sauce bouguignon - pancetta,
red wine, baby onion & button mushroom

Nut Roast, Parsnip & Sage Strudel (v, vea)
Crisp seeded pastry, onion gravy,
truffled savoy cabbage and roast vegetables

Desserts

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

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

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

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

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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 bourguignon - 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

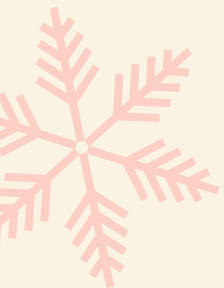
Scottish Artisan Cheeses (gfa)
Mull cheddar, Hebridean blue and Clava brie, house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies

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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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brisbanehousehotel.co.uk to book



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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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.

Call 01475 687 200 or visit
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Scan below to find out what's on
this festive season



BRISBANE
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