

Solway Lodge Hotel

Annan Rd, Gretna, Dumfriesshire DG16 5DN Tel 01461 338266



Here at Solway Lodge Hotel we want to make your day as special as possible.

We understand that each bride is unique and therefore we have devised a system where you can tailor your own menu to suit your taste and indeed your budget

*You may choose up to **six** starters and **six** main courses from the list provided.*

Sweets will be provided from our Sweet Trolley which will consist of a choice of around six dishes. These may include Strawberry Mille Feuille, Chocolate Rum Truffle, Mandarin Cheesecake and Tropical Fruit Salad

Prices

<i>Starter and a Main Course</i>	<i>£17.95</i>
<i>Main Course and a Sweet</i>	<i>£17.95</i>
<i>3 Courses</i>	<i>£20.95</i>

When you have selected your menu choices let us know and we will produce a personalised menu for you to send to your guests.

We do not ask you to pre-order but if you would prefer to do so we will be happy to take your order in advance.

If you have a particular favourite which is not on our list please give us a ring and we will endeavour to accommodate you.

To confirm your booking we require a deposit of £5.00 per head which is non-refundable. We do not make a charge for our function room.

We are sure you will find the choosing of your menu straightforward but if you have any problems do not hesitate to contact us.

Wedding Menu Choices

Starters

Chef's Homemade Soup
served with a soft roll

Prawn Cocktail

Greenland prawns coated with a piquant homemade Marie Rose sauce, with salad garnish and brown buttered bread

Haggis and Mushroom Cup

Large flaked mushrooms stuffed with tasty local haggis, topped with Wensleydale cheese and lightly grilled

Garlic Mushrooms

breaded button mushrooms deep fried until golden with salad garnish and creamy garlic dip

Melon Sorbet

flamed honeydew melon with fruits of the forest sorbet on a mango coulis

Branded Chicken Liver Pate

rich smooth chicken liver pate with a touch of brandy, served with hot toast and Cumberland sauce

Pan Fried Dublin Bay Prawns £1.00 extra

Large juicy king prawns coated with a spicy but sweet chilli sauce with spring onions, lemon grass and light soy sauce

Mango and Brie Cheese Parcels

parcels of filo pastry with the exotic taste of mango blended with soft Brie cheese and served with fresh salad leaves and peach coulis

Deep Fried Camembert

rich soft camembert cheese in a crispy breadcrumb, deep fried until golden, served on a plum coulis and salad garnish

Main Courses

Roast Selection

Choose from Beef, Lamb, or Chicken
All served with roast potatoes and rich natural gravy.

Hunter's Chicken

Butterfly chicken breast in a hickory smoked barbecue sauce topped with back bacon and Monterey Jack cheese

Roast Cumberland Ham and Pineapple

Tasty cooked roast ham served with a salad garnish and red onion chutney topped with fresh pineapple

Mull of Kintyre Pork Chops

Succulent local pork chops each with a coating of tasty Mull of Kintyre cheese

Lamb Shank with Minted Gravy

Slowly cooked braised lamb shank coated with a rich tasty onion, redcurrant and mint gravy.

Solway Surf and Turf

Prime 8oz Sirloin Steak topped with grilled tiger prawns, fresh onion ring and sliced mushrooms served on a light seafood jus

Grilled Trout Fillets

Grilled trout fillets cooked with local farmhouse butter and served with salad garnish and lemon twist

Coated Scottish Salmon

Poached fillet of Scottish salmon topped with succulent prawns and a crispy lemon crust on a creamy citrus sauce

Main Courses Cont

Homemade Lassagne

Freshly made lasagne with homemade bolognese sauce served with freshly baked garlic bread

Salad

Choose from ham, chicken, prawn or beef

Grilled Sirloin Steak please add £3.00

Fillet Steak & Surf & Turf please add £4.00

Highland Sirloin please add £5.00

Prime sirloin topped with tasty local haggis and served with a creamy Malt Whisky sauce

All steaks cooked to your liking and served with onion rings, mushrooms and tomato

CROWN

Vegetarian Selection

Vegetable Kiev

Sliced mixed vegetables in a rich creamy garlic sauce, in a light breadcrumb and deep fried

Homemade Leek and Macaroni Cheese

Macaroni and sliced leek in a creamy sauce topped with cheese and lightly grilled

Tagliatelle Carbonara

Fresh Italian pasta ribbons in a light creamy sauce with fresh herbs and sliced mushrooms served with crusty garlic bread and fresh salad
(this may also be served with ham pieces)

More vegetarian selections will be available dependant on time of year and seasonal availability
Please ask about current choices

SOLWAY LODGE HOTEL

Buffets served in our Lounge Bar.

Buffet 1

Finger

Selection of Sandwiches

Finger rolls

Pizza slices

Sausage Rolls

Quiche

Crisps/Nuts

£8.95

Finger Buffet 2

Selection of Sandwiches

Chicken Drumsticks

Assorted Savouries

Vol au Vents

Sausage Rolls

Pizza Slices

Quiche

Cocktail sausages

Cheese & Pineapple Sticks

Crisps/Nuts/Pickles

£11.00

Buffet 1 & 2 can only be ordered if a meal has first been taken

All buffet menus are for a minimum of 20 people

WEDDING DAY DRINKS PACKAGE

To accompany any menu chosen

On Arrival: Bucks Fizz

With your meal: Glass of Red or White Wine

For your Toast: Sparkling Wine

£6.95 per head