

Nestled on the banks of the Solway Firth



2011 *Wedding Brochure*

 **Powfoot**
— GOLF HOTEL —

Weddings | Accommodation | Dining | Functions | Golf



The *idyllic* location for your wedding

Whether you choose a religious or civil ceremony, our hotel is the perfect place to say 'I do'. Powfoot Golf Hotel is an idyllic location to host your wedding, function or conference. Our function suite is one of the largest in the area. We can accommodate up to 120 seated diners. We also offer a dedicated function bar and a separate dance floor hidden from sight until formal proceedings are complete.

We offer several packages to suit the size of your party and budget. This is also the ideal location for those staying before and after wedding receptions either here, at nearby Comlongon Castle or any of the other romantic local venues.

Please contact us for further details.





Most of our bedrooms are located on the first floor with a mixture of the traditional features in the old house and more modern proportions and appointments in the new wing. All rooms offer en-suite bathrooms, direct-dial telephones, digital colour televisions, tea and coffee making facilities and ample space to make your stay comfortable.

Most of the old house rooms look out over the sea whilst the new wing has the best views of Powfoot Championship Links. Our recently commissioned chalet-style bedrooms provide a more independent style of accommodation, incorporating a full disability access twin room.

Our menu changes regularly but not so much that traditional favourites disappear for long! We aim to source as much of our food as possible locally but are not afraid to go to great lengths to ensure quality is never in doubt. Freshness and quality are paramount so that means our menu is always evolving. You can eat in the informal surroundings of the Bunker Bar, the conservatory or our Links Restaurant.

The wine list has a core offering of fairly priced high quality wines blending together the Old and New World's favourite produce. We also offer bin end wines from some exciting regions and vintages thus ensuring that no two wining and dining experiences at Powfoot are precisely the same.

You will find the bar well stocked with over 30 malt whiskies, ales and lagers. We like to stock real ale whenever we can. During the summer months a different cask-conditioned ale is featured on rotation.



To book your Wedding please call 01461 700254



Wedding Breakfast

Prices are per person

Our chefs have extensive experience and strive to source all ingredients locally to ensure that only the finest of ingredients are used. Whether you require a full, formal, table-served meal, finger or hot buffet, canapés or whatever else your heart is set on we are confident that we can provide you with exactly what you require.

soups £3.95

Served with Bread Roll - Choose one.

- Cream of Tomato & Basil
- Potato & Watercress
- Country Vegetable Broth
- Mushroom Veloute
- Carrot, Orange & Coriander
- Chicken & Noodle
- Cream of Leek & Potato
- Minestrone
- Cream of Asparagus
- Sweet Potato & Ginger
- Sea Food Chowder
- Broccoli & Stilton
- French Onion with Crispy Garlic Crouton

sorbets £2.00

Choose one from the selection below.

- Raspberry
- Lemon
- Orange
- Blackcurrant
- Melon & Mint
- Pink Grapefruit
- Passion Fruit
- Champagne

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Starters

Please choose no more than 2 Starters.

Smooth Duck Liver Terrine £4.95

Spiced apple puree and dressed leaves.

Smoked Salmon & Prawn Salad £5.25

Finished with citrus syrup.

Tomato & Buffalo Mozzarella £4.25

Basil pesto.

Parma Ham & Melon £4.75

Fresh fig.

Rillete of Duck & Pork £5.25

Orange red currant compote, mixed leaves.

Smoked Trout & Cream Cheese Tian £4.50

Scented with horseradish, watercress vinaigrette.

Caesar Salad £4.75

Cajun chicken, croutons, parmesan shavings, caesar dressing.

Marbled Duck Terrine £5.25

With Madeira jelly and truffle vinaigrette.

Trio of Salmon £5.50

Smoked salmon, poached salmon and gravadlax with honey and dill dressing.

Chicken & Sweet Pepper Terrine £4.95

Spicy mango salsa.

Goats' Cheese Tart £4.95

Rocket and walnut salad, pear dressing.

Tian of Crab & Mango £5.25

Cucumber salad, crème fraîche.

Smoked Duck Breast £4.95

Baby leaf and orange salad.

Seared Pavé of Salmon £5.25

Classic niçoise garnish.

Pheasant & Duck Liver Parfait Terrine £4.85

Prune and Armagnac compote.

Trio of Melon Ⓟ £3.75

A trio of melon served with a champagne sorbet

Garlic Mushrooms Ⓟ £4.50

Fresh mushrooms sautéed in a garlic and cream sauce and laced with brandy served on garlic ciabatta.

Traditional Prawn Cocktail £4.95

A gathering of prawns on a bed of lettuce, topped with cocktail sauce.

Smooth Chicken Liver Parfait £4.95

Flavoured with madeira and garden herbs, served with a sweet plum chutney and crisp melba toast.

Pressed Terrine of Fresh Salmon & Smoked Salmon £5.25

Studded with prawns and garden herbs and served with a dill and lemon mayonnaise.

Smoked Chicken & Avocado Salad £4.95

Served with continental leaves and raspberry dressing finished with toasted pine nuts.

Homemade Pressed Ham Terrine £4.75

Served with sweet tomato chutney and freshly baked walnut bread.

Peppered Mackerel Buchetta £4.25

Topped with Soused Onions served with Watercress and Horseradish Vinaigrette.

Aromatic Confit Duck Parcels £4.95

Served on a bed of mixed continental leaves with a hoi sin and sesame dressing

Smoked Chicken & Asparagus Tartlet £4.75

Served with tomato and rocket salad drizzled with a light pesto dressing.

Terrine of Goat's Cheese & Mediterranean Vegetables Ⓟ £4.25

Served on a continental leaf salad with a sun dried tomato dressing.

main course

Please choose no more than 2 Main Courses

Roast Leg of Lamb **£10.50**

Potato and spring onion galette, seasonal vegetables, rosemary jus.

Cannon of Lamb **£15.95**

Basil mousse with spinach, fondant potato, confit cherry tomatoes, ragout of wild mushrooms, natural jus.

Roast Saddle of Lamb **£13.95**

Roast saddle of lamb, brushed with English mustard and served with a red currant and lavender infused jus.

Herb Crusted Loin of Lamb **£14.25**

Basil creamed potato, seasonal vegetables, rosemary jus.

Roast Sirloin of Beef with Yorkshire Pudding **£14.95**

Roast potatoes, creamed parsnips, roasted root vegetables, green bean bundle, mustard jus.

Beef Wellington **£16.50**

Prime fillet of beef, topped with mushroom duxelle and chicken liver parfait, encased in puff pastry and complimented by a madeira sauce.

Seared Fillet of Scotch Beef **£16.25**

Creamed wild mushrooms, Madeira jus.

Roast Loin of Pork **£11.95**

Roast loin of pork, served with apricot sausage meat and served with a cider jus-lie.

Tenderloin of Pork Wrapped in Bacon **£12.25**

Black pudding mousse, fondant potato, apple chutney, seasonal vegetables, peppercorn sauce.

Boneless Pork Cutlet **£11.95**

Pork cutlet served with a wholegrain mustard sauce and a apple and port puree.

Chicken Wellington **£12.75**

Baked with a mushroom duxelle and puff pastry, with dauphinoise potatoes, green beans, carrots, braised shallots and smoked bacon, Burgundy sauce.

Supreme of Chicken Rossini **£12.95**

Served en crouete topped with paté, Lyonnaise potatoes, seasonal vegetables, red wine sauce.

Supreme of Chicken **£12.25**

Filled with chorizo and sundried tomato mousse finished with a tomato emulsion.

Butterfly Chicken **£11.95**

Butterfly breast of chicken, covered in a white wine, mushroom and shallot cream sauce, seasoned with fresh tarragon.

Honey Roast Duck Breast **£12.95**

Succulent honey roast duck breast, crisp roast breast served with a juniper berry sauce.

Coriander Honey Glazed Supreme of Duck **£14.95**

Parcel of candied onions, gratin of turnips, baby leeks, pak choi, lime and ginger jus.

Grilled Delice of Salmon **£10.25**

Delice of Salmon, glazed with Honey and Mustard, Grilled and served with a Prawn, Dill and White Wine Sauce.

Fillet of Salmon with Horseradish Crust **£10.95**

Saffron potatoes, creamed spinach, asparagus spears, cherry tomatoes, fish cream.

Baked Loin of Cod **£12.00**

Sun dried tomato tapenade, wild mushroom risotto, baby vegetables, basil dressing.

Baked Cod Wrapped in Parma Ham **£12.50**

Served with a citrus mash and basil veloute.

Pavé of Sea Bass **£14.95**

Deep fried calamari, crushed new potatoes, baby fennel, vanilla infused fish cream.

Brie, Potato & Courgette Crumble **£9.95**

A thick creamy brie sauce with layers of potatoes and courgettes topped with a breadcrumb, almond, cheese, sesame seeds and parsley crumble.

Vegetarian Lasagne **£9.95**

Layers of Pasta, filled with a selection of Vegetables in a Tomato Concasse and topped with a Cheese Sauce.

Stuffed Peppers **£9.25**

A half baked pepper filled with a crispy vegetables and rice, served with a spicy tomato sauce.

Mushroom Stroganoff **£9.75**

Select button & wild mushrooms bound in a white wine and paprika cream sauce with fragrant rice.

Desserts

Please choose no more than 2 Desserts

Chocolate & Orange Tart £4.25 Grand Marnier sauce, sweet mandarin segments.	Crème de Cassis Jelly £4.25 Wild berry compote, brandy snap crisps.
Mango & Cherry Syllabub £4.00 Shortbread fingers.	Warm Apple & Almond Tart £4.00 Vanilla ice cream.
Baileys Crème Brulée £4.25 Dark chocolate cookies.	Trio of Citrus £4.25 Lime scented pannacotta, lemon tart, candied peel ice cream.
Pine Nut Tart £4.00 Honey and ginger parfait.	Strawberry & White Chocolate Pavlova £4.00 Duo of vanilla sauce and peach coulis.
A Study of Strawberrie £4.50 Strawberries and shortbread, strawberry jelly, strawberry meringue, strawberry teardrop.	Praline Chocolate Torte £4.25 Caramelised hazelnuts, white chocolate sauce.
Exotic Fruits Three Ways £4.50 Passion fruit bavaois, banana tart, mango sorbet.	Cappuccino Custard Tart £4.00 Pistachio biscotti, Kailua syrup.
A Study of Flavours £4.50 Vanilla crème brûlée, strawberry tart, chocolate fudge brownies.	Merlin Liqueur Panna Cotta £4.25 Orange Madeline, sesame tuile.
Warm Sticky Toffee Pudding £4.25 Muscovado ice cream, lime caramel sauce.	Chefs Chocolate Plate £4.50 Dark chocolate truffle tart, milk chocolate and praline mousse, white chocolate parfait.
Homemade Chocolate Brownie £4.25 Served with a warm fudge sauce.	Lemon Chiffon £4.25 Lemon and cream mousse served on a sponge and shortcake base and finished with cream.
Brandy Snap Baskets £4.00 A brandy snap basket filled with fruit salad and fresh cream.	Sticky Toffee Pudding £4.00 Served with butterscotch sauce.
Forest Fruit Pudding £4.25 Served with fresh vanilla cream.	Iced Maltezer Parfait £4.25 Light & delightful Chocolate and malt parfait.
Rich White & Dark Chocolate Torte £4.00 Served on a pool of raspberry coulis.	Mango & Passion Fruit Delice £4.25 Served with a tropical fruit coulis.
Apple & Blackberry Crumble £3.95 Individual crumbles served with clotted cream.	Lemon Cheesecake £4.00 Served with lemon curd and candied zest.
Vanilla Scented Crème Brulee £4.25 Served with a homemade shortbread biscuit.	Cheeseboard Per Table £4.00 Cheese can be served on larger plates for the whole table and is chargeable per person.

To book your Wedding please call 01461 700254

Vegetarian Menus

Soups & Cold Starters - please choose two

Smoked Goats Cheese & Aubergine Tian,
Caesar Salad.

Butternut Squash Coriander Soup.

Cream of Mushroom Soup.

Tomato & Mozzarella Salad.

Avocado Pear with Apple, Celery,
Walnuts & Mayonnaise.

Mediterranean Spiced Terrine, Bean Salad.

Hot Appetisers - please choose one

Asparagus & Wild Mushroom Risotto.

Spinach & Ricotta Tortellini
with Herb Sauce.

Leek & Goats Cheese Tartlet,
Seasonal Leaves, Beetroot Dressing.

Flamed Roasted Mediterranean Vegetable
Lasagne With Parmesan.

Main Courses - please choose two

Almond & Prune Roast with
Mushroom Red Wine Sauce.

Pumpkin Risotto, Roasted Mediterranean
Vegetables, Pesto Dressing.

Vegetable & Brie Strudel with
Celery Cream Sauce.

Baked Courgettes, Stuffed with a Spicy
Couscous, Wrapped in Aubergine
served with a Tomato & Basil Sauce.

Stir Fry of Oriental Vegetables and Noodles
with a Shitake Bean Sprout Spring Roll.

Fricassée of Wild Mushrooms with Asparagus
& Vegetables Served in a Puff Pastry Case.

All Main Courses are served with
vegetables and potatoes.

Desserts- please choose from
our desserts selection.

£18.²⁵ per person

Childrens Menus

Main Courses - please choose One.

Steamed Salmon with New Potatoes & Green Beans.

Roast Breast of Chicken with New Potatoes & Peas.

Spaghetti Napolitana.

Lightly Battered Goujons of Fish with
Fries & Baked Beans.

Hamburger with Bacon & Cheese Served
with Fries and Coleslaw.

Spicy Coated Chicken Fillets with Salad & Fries.

Cheese & Tomato Pizza.

Desserts - please choose One.

Banana Split with Chocolate Sauce.

Strawberry Trifle.

Chocolate Mousse.

Fresh Fruit Salad.

Jelly & Ice Cream.

£12.⁵⁰ per child

Up to age 12 inclusive

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Buffet Menus

With our choice of buffet menus to suit all occasions, you can relax and enjoy your celebrations knowing that every taste is catered for. These are only a small selection of our buffet menus, others can be created to suit your requirements

Carved Buffet

Crown of Melon with Fresh Strawberries
Drenched in Champagne.
Decorated Salmon with Lime Mayonnaise.
Herb Crusted Sirloin of Beef with Horseradish Cream.
Traditional Sugar Baked Ham with Red Onion Marmalade.
Roasted Mediterranean Vegetable Lasagne.
Chicken Curry, Rice & Mini Teardrop Naan.
Seasonal Salad.
Spicy Pasta Salad.
Potato Salad.
Black Pepered Roast Potatoes.
Selection of Rustic Breads.
Baileys Torte.
Cheese Platter.
Filter Coffee & Chocolate Mint Crisps.

£27.95 per person

Minimum of 30 guests

Hot Buffet

Chilli Con Carne / Vegetable Chilli with Tortilla Chips.
Spiced Meatballs in Tomato Sauce.
Slow Roasted Tender Pork Ribs.
Chicken Curry & Mini Teardrop Naan Bread.
Chicken Wings of Fire, BBQ Sauce.
Rice. Coleslaw. Seasonal Salad. Chunky Chips.

£21.50 per person

Minimum of 20 guests

Buffet A

Fingers of Quiche.
Cold Sandwiches.
Sausage Rolls.
Prawn/Mushroom Vol Au Vents.
Real Crisps.

£8.25 per person

Minimum of 10 guests

Buffet B

Cold Sandwiches.
Selection of Tortilla Wraps.
Cajun Chicken Kebabs.
Thai Dim Sum Selection.
Spicy Pasta Salad.
Black Pepered Roast Potatoes.

£11.95 per person

Minimum of 15 guests

Buffet C

Platters of Fresh Meats
Roast Beef
Roast Pork
Roast Chicken.
Sugar Baked Ham.
Fingers of Quiche.
Pizza Bite Selection.
Mini Jacket Potato
Selection of Seasonal Salad.
Coleslaw.
Bread Rolls.
Fresh Fruit Platter.
Chocolate Profiteroles &
Warm Chocolate Sauce.

£15.95 per person

Minimum of 20 guests

Drinks Packages

And to complete our menus, let us greet your guests with a glass of your choice, followed by a wine to complement your meal, then the all-important glass of bubbly for the toast.

Package A

Bucks Fizz on Arrival.

One Glass of Good Quality House White or Red Wine with the Meal.

One Glass of Sparkling Wine for the Toast.

£9.95 per person

Package B

Bucks Fizz on Arrival.

Two Glasses of Good Quality House White or Red Wine with the Meal.

One Glass of Sparkling Wine for the Toast.

£12.95 per person

Package C

Sparkling Wine or Bucks Fizz on Arrival.

Two Glasses of Good Quality House White or Red Wine with the Meal.

One Glass of Champagne for the Toast.

£15.95 per person

Package D

One Glass of Champagne or Bucks Fizz on Arrival.

Two Glasses of Good Quality House White or Red Wine with the Meal.

One Glass of Champagne for the Toast.

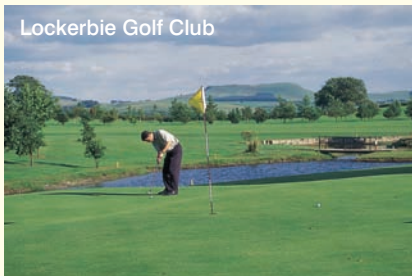
£19.25 per person



Exceptional

golfing in over 30
beautiful locations

Lockerbie Golf Club



The Powfoot Golf Hotel and Powfoot Golf Course have together been described by golfers as a marriage made in heaven offering superb golfing in a beautiful location, overlooking the Solway Firth. As well as Powfoot there are over thirty golf courses in Dumfries and Galloway, offering a wide range of styles. We are within easy driving distance of many of the finest courses in Cumbria and the Scottish Borders, too.

Dumfries & County Golf Club



During your stay we can arrange for you to play at a variety of local courses. These include Powfoot, Moffat, Colvend, Thornhill, Lockerbie, Lochmaben, Southernness, Dumfries & Galloway, Dumfries & County and Silloth-on-Solway.

For further details visit our web site or request a golf brochure.

Powfoot Golf Club



To book your Wedding please call 01461 700254

Useful Contacts

In your starring role, as the bride, you will want to be at your radiant best. So whether you would like some pre-wedding pampering, a top-up of your tan or facials, manicures and make-up for the big day we will happily recommend experienced professionals from neighbouring salons.

Alice's Salon

Globe House, High St, Ecclefechan,
Lockerbie DG11 3DF T: 01576 300726

Cake Creations

3 Melbourne Court, Eastriggs,
Annan, DG12 6QJ T: 01461 700188

ClearShots Photography - www.clearshots.co.uk

Bramley House, High Street, Ecclefechan,
Lockerbie DG11 3DG T: 01576 300130

Garden Wise Florists

2 St. Johns Road, Annan, DG12 6AW T: 01461 204561

Piper - Please contact us for more information

Scenic Borders Imagery

Harelaw, Canonbie T: 013873 71958

Wedding Cars

2 Raven Place, Gretna, DG16 5JX T: 01461 337677

**This list is by no means exhaustive,
please contact us if you need more help.**

Visit www.gro-scotland.gov.uk, it's guide '**getting married in Scotland**' is very helpful and you can also download documentation from the site.

If you are getting married in the hotel, the local registrar is The Registrar of Births, Deaths & Marriages, 15 Ednam Street, Annan DG12 6EF
T: 01461 204914

If you have chosen one of the romantic Gretna venues then please contact The Registrar, Registration Office, Central Office, Gretna DG16 5AQ
T: 01461 337647

The Register Office will guide you through all the legal procedures.

Design & Photography - hogggettcreative.co.uk

How to find us...

Powfoot is located west of Annan along the shore of the Solway Firth.

To reach us from the East and M6/M74:

Follow the A75 from Gretna to just west of Annan where the sign directs you to Powfoot along the B721 and B724 (for 2.3 miles) whereupon you reach a left turning into Powfoot.

To reach us from Dumfries and A75:

Follow the A75 to Annan to where the sign directs you to Powfoot along the B721 and B724 (for 2.3 miles) whereupon you reach a left turning into Powfoot.



Links Avenue, Powfoot, Dumfries & Galloway DG12 5PN

Tel: 01461 700254 **Fax:** 01461 700288

Email: reception@thepowfootgolfhotel.co.uk

www.thepowfootgolfhotel.co.uk