

CORSEWALL LIGHTHOUSE HOTEL

Five Course Fine Dining Menu

Smoked Chicken Supreme

*Free Range Chicken Breast
Delicately Smoked over Juniper and Oak Whiskey Cask Shavings
by our Local Smokehouse
Thinly Carved onto a Nest of Crisp Salad Leaves
Served with a Redcurrant and Port Wine Jus*

East Coast Herring

*Prime Scottish Herring in a Traditional East Coast Marinade of
Sweet Wine Vinegar, Onions, Herbs and Spices
Presented with Continental Salad Leaves and Fresh Orange Segments
Drizzled with a Meaux Mustard and Honey Dressing*

Avocado Vinaigrette

*A Ripe Avocado Pear Half Simply Fanned
Complemented by a Meaux Mustard and Honey Vinaigrette
Topped with Toasted Pine Nuts*

Chanterelle Mushrooms and Garlic Cream

*Locally Foraged Chanterelle Mushrooms
Gently Sautéed in a Garlic and White Wine Cream
Presented with a Selection of Crisp Salad Leaves
Drizzled with a Honey and Mustard Dressing*

Soup

Cream of Leek and Potato

Sorbet

Allergy Information:

Salad Dressing contains Mustard. If unsure of any ingredients, please ask a member of staff

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Five Course Fine Dining Menu

Main Courses

Premier Scotch Beef Fillet

Prime Scottish Fillet Steak

Flashed in Scotch Whisky

Finished in a Chanterelle Mushroom and Madeira Demi Glace Reduction

Available at an extra cost of £4.75 per person

Roast Gressingham Duck Supreme

Breast of Succulent World Renowned Gressingham Duck

Pan-Roasted and Presented with a Rich Cointreau and

Orange Zest Game Jus

Kirkcudbright Rainbow Trout

Fillet of Finest Kirkcudbright Rainbow Trout

Simply Grilled and Topped with a Colourful Mixed Pepper,

Pink Grapefruit and Parsley Scented Butter

Creamy Chanterelle Risotto

Locally Foraged Chanterelle Mushroom

Simply Pan Fried and Complimented

With Italian Risotto Rice and Rich Cream Sauce

All Main Courses are Served with Chefs Selection of Fresh Garden Vegetables and Potatoes