

# Lunch Menu

Lightly curried cream of winter vegetable soup with homemade roll, tumeric oil & onion bhajis (v)

Smooth chicken liver and brandy pate with mulled plum and elderberry chutney  
crisp brioche wafers and port wine sauce.

Salad of whipped goats cheese, wild rocket and watercress  
with honey roast beets, smoked balsamic reduction and walnuts. (v)

Local venison, pulled duck and Borders pheasant spring rolls with ginger and cranberry dipping sauce,  
Chinese leaf lettuce, soy sauce dressing and toasted sesame seeds

Smoked salmon fishcake bon bons topped with tendril pea shoots  
in a wild sorrel, lemon and champagne cream sauce.



Roast free range Cumbrian turkey breast with slow cooked leg, chipolatas and smoked bacon  
garden sage stuffing, glazed sprouts, bread sauce, roast tatties and fresh cranberry compote.

18 hour slow baked shoulder of local Borders lamb on bubble 'n' squeak  
with redcurrant and rosemary natural roast gravy,

Roast fillet of line caught wild Scottish cod with smoked pancetta, spinach, leeks  
and mushrooms in a cider cream sauce.

Stout braised beef shortrib with sweet roasted thyme and red onion confit.

Whisky marmalade glazed sticky roast pork with creamed parsnip puree and sage infused gravy.

Thin homemade pancakes stuffed with sautéed garlic mushrooms, wild rocket  
and Crofthead Farm brie, baked in a white wine cream sauce with a fresh herb crust. (v)



Traditional Christmas pudding with brandy sauce.

White chocolate and cranberry crème brûlée with hazlenut shortbread cookie

The famous sticky toffee pudding with toffee sauce and homemade ice cream

Warm plum and black cherry Bakewell tart with honey cinnamon cream.

Crisp brandy snap basket filled with a trio of homemade ice creams on a stewed berry compote  
(Chocolate Orange, Baileys and Madagascan Vanilla)

**2 course lunch £20**

**3 course lunch £25**

Lunches served from Friday 2<sup>nd</sup> December until Saturday 24<sup>th</sup> December (Closed Christmas day & Boxing day)

A non-refundable deposit of £5 per person required for parties of eight people or more at time of booking.

Private parties available on request. Please ask for details

The Caddy Mann - Jedburgh - 01835 850787 - caddyman.com