

FESTIVE MENUS 2017

Lunch Menu

Available from 12 - 2 O'clock

Evening Menu

Available from 7 p.m.

THE CADDY MANN RESTAURANT

BOOKINGS & ENQUIRIES

thecaddymann@gmail.com

01835 850787 / 07799 367 913

www.caddymann.com

The Caddy Mann Restaurant
Mounthooly - Jedburgh - TD8 6TJ

LUNCH MENU

SOUP

Roast carrot, ginger & butternut squash soup, coriander cream, parsnip crisps, homemade roll.

TART

Smoked haddock & leek tart, poached hens egg, watercress salad, hollandaise sauce.

PATE

Chicken and duck liver pate, caramelized onion relish, toasted brioche, mulled cranberries port wine sauce.

ARANCINI

Mushroom & sage risotto balls, creamed Scottish brie stuffing, marinated vegetables, paprika pesto, rocolla.

TERRINE

Ham hock and chorizo terrine, golden beetroot salad, crushed hazelnuts, apple, apricot and mint chutney



CLASSIC CHRISTMAS

Roast breast of free range Cumbrian turkey, slow roasted turkey leg, garden sage stuffing, goose fat roast potatoes, glazed sprouts, bread sauce, fresh cranberry relish, chipolatas and home smoked crispy bacon

LAMB

18hr slow baked shoulder of local borders lamb, winter root vegetable mash, duchesse potato, rosemary and redcurrant natural roast gravy.

PHEASANT

Pot roast breast of pheasant in cider. smoked bacon, chestnuts, baby onions, mushrooms, buttered kale, sage potato puree

FISH

Scottish hake fillet, herb crust, roasted fennel, fried smoked salmon risotto, lemon, white wine dill cream sauce

BEEF

Strips of Borders fillet steak in mushroom stroganoff cream sauce with timbale of rice pilaf, garlic and coriander naan bread.

PUDDING

Roast parsnip, heritage beetroot, carrot, sweet potato, lentil and roasted chestnuts, red wine shallot gravy.



CHRISTMAS PUDDING

Traditional steamed Christmas pudding with brandy custard sauce

CHEESECAKE

New York style baked white chocolate cheesecake, praline ice cream, Maldon sea salt caramel sauce

S.T.P.

Our famous homemade sticky toffee pudding with warm toffee sauce and homemade vanilla ice cream

MOUSSE

Prosecco and Clementine mousse, Italian sponge fingers, sweet cranberry coulis and dried mandarin crisps

ICE CREAM

Crisp basket filled with a trio of homemade ice creams on a stewed mulled wine and red berry compote (crushed amaretti biscuit, Belgium milk chocolate, Madagascan Vanilla)

2 course lunch £21

3 course lunch £26

DINNER MENU

FISH

Baked West Coast cod fillet wrapped in air dried Cumbrian ham with spiced spinach, rice pilaf and king prawn korma.

VENISON

Crispy pulled roe deer bon bons, Kelso gin and red onion marmalade, Borders pheasant salami, heritage beetroot salad.

SOUP

Winter spiced roasted carrot, butternut squash and root ginger soup, fried coriander soufflé dumplings and parsnip crisps.

TERRINE

A rolled pressing of whisky smoked partridge breast, confit free range chicken and salt roasted pistachio.
Quince puree, mulled wine poached pears, toasted brioche.

FILO TART

Warm honey roast purple fig, baked garlic walnuts, garden sage & creamed goats cheese filo pastry tartlet, pine oil dressing.



THE CLASSIC CHRISTMAS

Roast breast of free range Cumbrian turkey, slow roasted turkey leg, garden sage stuffing, goose fat roasted potatoes, glazed sprouts, bread sauce, fresh cranberry compote, chipolatas and home smoked crispy bacon.

BORDERS STEAK

10oz Aged rib eye steak, homemade triple cooked chips, cheese and bacon stuffed mushroom, roast vine tomatoes.
Choice of peppercorn sauce or garlic butter. (£5 supplement)

SEA BASS

Grilled fillet of sea bass, baby potato and garden pea smash, prawns in a lemon, champagne cream sauce.

DUCK BREAST

Breast of free range Goosnargh duck, creamed celeriac puree, winter spiced treacle roast plums, sloe gin liqueur gravy.

LOCAL LAMB

Roast rack of Borders lamb, 18hr slow baked lamb shoulder, Stornoway black pudding croquette, smoked aubergine, Pommes boulangère, wild rowanberry, redcurrant and rosemary gravy.

FRIED EGG PLANT

Aubergine Schnitzel, layered with applewood smoked cheddar and vegetarian haggis. Green peppercorn cream sauce.



CHRISTMAS PUDDING

Traditional steamed Christmas plum pudding, amaretti biscuit ice cream, Christmas tree wafer, brandy custard sauce.

MOUSSE

Prosecco and Clementine mousse, between Italian sponge fingers, sweet cranberry coulis and dried mandarin crisps.

CHEESECAKE

New York style baked white chocolate & vanilla cheesecake, roast almond praline ice cream, Maldon sea salt caramel sauce.

S.T.P.

Our famous homemade sticky toffee pudding with warm toffee sauce and homemade vanilla ice cream.

ICE CREAM

Crisp basket filled with a trio of homemade ice creams on a stewed mulled wine and red berry compote.
(crushed amaretti biscuit, Belgium milk chocolate, Madagascan Vanilla)

3 Course festive dinner £31 per person

BOOKING CONDITIONS & OPENING TIMES



Festive lunch served from Saturday 2nd December until Sunday 24th 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



Festive evening meals served from Friday 1st December until Saturday 23rd December
(Closed Christmas day & Boxing day)

For parties of 15 or more we will open any night & will take additional bookings.
Private parties and restaurant hire are also available on request.

A non-refundable deposit of £10 per person is required to confirm bookings
of eight people or more at time of booking.

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