

# FESTIVE DINING @ *The Caddy Mann*

*2 Course £32 - 3 Course £40*

## STARTERS

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### SOUP

*Winter vegetable minestrone - Basil oil - Toasted pine nuts - Rosemary croutons.*

### SOUFFLE

*Lockerbie cheese soufflé - Soubise sauce - Crispy sage - Sauté potatoes.*

### PATE

*Whipped chicken livers - Port - Cognac - Pistachio - Honey grilled figs - Roast clementine puree - Crostini.*

### CREPE

*Seafood crepe - White wine sauce - Lemon & herb gratin.*

### PARTRIDGE

*Local estate partridge breast- Tandoori marinade - Kachumber salad - Mint raita - Grilled naan.*

### RISOTTO

*Garlic mushrooms - Risotto - Parmesan crackling.*

## MAIN COURSE

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### CHRISTMAS DINNER

*Free range turkey breast - slow roast leg - Sage stuffing - Traditional accompaniments - Roast potatoes - Cranberry relish.*

### PORK

*Loin - Belly - Crackling - Apple - Pease pudding - Cider gravy - Potato terrine.*

### BEEF.

*Wine braised beef short-rib - Roast root vegetables - Bubble & squeak - Red wine jus.*

### LAMB

*18hr slow baked Borders lamb - Creamed potatoes - Braised onion - Winter veg puree - Yorkshire pudding.*

### COD

*Grilled Scottish cod fillet - Buttered leeks - Cullen skink potatoes - Hollandaise sauce.*

### WELLINGTON

*Winter squash - Beetroot - Vegan feta - Puff pastry - Maple, pecan & apricot stuffing - Mulled wine gravy.*

## DESSERTS

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### PLUM DUFF

*Our homemade Christmas pudding - Brandy sauce.*

### CHEESECAKE

*Chocolate cheesecake - Candied peel - Cherry compote.*

### B & B

*Baileys bread and butter pudding - Mince pie ice cream.*

### BRULLE

*Classic vanilla crème brulle - Toasted gingerbread.*

### ICE CREAM

*A trio of our homemade seasonal ice creams - Sweet cranberry coulis.*

Please make us aware of any allergies or dietary requirement as some dishes may contain ingredients that are not listed.

Please note that bills may only be split if paying by cash. One Bill, One Card please.