

Dinner Menu

to start

King prawn tempura in sesame batter on a lime and coriander risotto with green chilli, lemongrass and ginger Thai coconut cream sauce.

Baked arancini of wood roasted red peppers and fresh oregano stuffed with Italian buffalo Mozzarella. Slow roasted cherry vine tomatoes, basil pesto, cheese crackling. (v)

Cold smoked Borders partridge breast with red wine mulled poached pears, a rolled pressing of wild local game and spiced cranberry relish

Lightly curried cream of winter vegetable soup with fried onion bhajis and turmeric oil. (v)

Stobs pork and smoked black pudding terrine. Roast carrot and apple puree, sage crisps and home cured pancetta wafers

mains

Honey roasted free range Cumbrian turkey breast with slow cooked leg and goose fat roast potatoes. Garden sage stuffing, chipolatas, home smoked crispy bacon, sprouts, bread sauce & fresh cranberries

Pulled confit of beef shin with pan seared fillet steak, truffled parsnip mash, grilled mushroom, roast vine tomato and green peppercorn brandy sauce
(£1.50 supplement)

Grilled fillet of sea bass on a smoked haddock and spring onion fishcake, with a light lemon, chive and champagne cream sauce, topped with deep fried crispy leeks.

Roast breast of free range Goosnargh duck with a caramelized mandarin and sherry jus, wine cooked winter spiced red cabbage and orange glaze.

Roast chestnut, lentil and root vegetable wellington on sweet potato mash with braised shallot and red wine roast gravy. (v)

Braised lamb leg shank in red wine rosemary sauce with baked potato gratin and honey roast parsnips

puddings

Traditional Christmas pudding with spiced rum & raisin ice cream, brandy sauce and gingersnap.

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 heather honey cinnamon cream.

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

3 course dinner - £30 per person

Evening meals served every Friday & Saturday night throughout December (Closed 25th & 26th)

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

A non-refundable deposit of £10 per person required for parties of eight people or more at time of booking

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