The Caddy Mann Restaurant



Festive Menus 2016

01835 850787

Mounthooly - Jedburgh

# 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 brûleé 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

# 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 Mozarella. 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 brûleé 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 25<sup>th</sup> & 26<sup>th</sup>)

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

## **Festive Lunch Menu Order Form**

Name of Booking
Date of Meal
Time Requested
Number in Party
Contact Name and Number

Dish	Number ordered	Special Requests
STARTER		
Soup		
Pate		
Salad		
Spring Roll		
Fishcake		
MAIN COURSE		
Turkey		
Lamb		
Cod		
Beef		
Pork		
Pancake		
Desserts		
Xmas Pudding		
Brûleé		
Sticky Toffee		
Bakewell		
Ice Creams		

Pre-orders are required for tables of 15 people or more and are advisable for all other bookings

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 Confirmation.

Private parties available on request. Please ask for details

## **Festive Dinner Menu Order Form**

Name of Booking
Date of Meal
Time Requested
Number in Party
Contact Name and Number

Dish	Number ordered	Special Requests
STARTER		
King Prawn		
Arancini		
Partridge		
Soup		
Pork		
MAIN COURSE		
Turkey		
Steak		
Bass		
Duck		
Wellington		
Lamb		
Desserts		
Xmas Pudding		
Brûleé		
Sticky Toffee		
Bakewell		
Ice Creams		

Pre-orders are required for tables of 10 people or more and are advisable for all other bookings

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

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 Confirmation.