

FESTIVE DINING @ *The Caddy Mann*

SOUP

Baked potato soup. Chive soured cream. Crispy bacon.

SMOKED SALMON & PRAWN

Confit smoked salmon. king prawn salad. Bloody Mary mayonnaise.

TERRINE

Local estate partridge. Garden sage. Pear & quince chutney. Walnut bread toast.

SOUFFLE

Twice baked Lockerbie cheese soufflé. Sauté potatoes. Creamed onion soubise sauce.

PORK BELLY

Sticky glazed hoi sin and honey pork belly. Spring onions. Cucumber. Toasted sesame.

MUSHROOMS

Sauteed mushrooms. Cream sauce. Herb gratin. Garlic bread.

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CHRISTMAS DINNER

*Butter roasted Cumbrian turkey breast. Slow cooked leg. Chipolatas. Bacon.
Roast potatoes. Glazed sprouts. Bread sauce. Cranberry. Sage stuffing. Turkey gravy.*

BEEF

Pressed shin of Borders beef. Beer braised onion. Bone marrow crumb. Horseradish potato pave.

BOAR

10oz Wild boar cutlet. Creamed cabbage and bacon. Apple and calvados gravy. Dauphinoise potato.

LAMB

18hr slow baked Borders lamb. Colcannon mash. Yorkshire pudding. Lamb jus. Roasted vegetables.

BASS

Grilled sea bass fillets. Fried leek and asparagus arancini. Lemon champagne cream sauce.

GNOCCHI

Pumpkin gnocchi. Roasted squash. Lemon and sage butter sauce. Pine nuts.

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CHRISTMAS PUDDING

Our homemade Christmas plum pudding with brandy cream sauce

MOUSSE

Dark chocolate mousse. White chocolate brownie. Black cherry compote.

BRULEE

Classic vanilla crème Brûlée

DOUGHNUT

Warm custard doughnut. Festive spiced apple. Ginger ice cream.

ICE CREAM

3 scoops of our homemade ice creams

2 Course £31 & 3 Course £38