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FESTIVE DINNER MENU

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SOUP

Cauliflower cheese soup. Chive crisps. Cheddar cheese dumpling.
Warm chestnut and red onion scone.

SALMON & PRAWN COCKTAIL

Poached salmon, smoked salmon, avocado and king prawn salad.
Bloody Mary dressing.

BORDERS GAME TERRINE

Wild partridge, duck and pheasant terrine. Beetroot salad. Marmalade gel. Brioche wafers.

CHEESE SOUFLEE

Twice baked blue cheese soufflé. Pears poached in rowanberry liqueur.
Walnut, rocket and watercress salad.

PORK RILETTE

Crispy fried pulled pork rillettes. Winter spiced apple. Stornoway black pudding. Scrumpy cider sauce
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CHRISTMAS DINNER

Roast breast of free range Cumbrian turkey with slow cooked turkey leg, garden sage stuffing,
goose fat roast potatoes, sprouts, cranberry & port relish, bread sauce and chipolatas with smoked bacon.

LAMB RUMP

Honey and mint glazed roasted lamb rump fillet. Dauphinoise potatoes. Glazed carrots.

DUCK BREAST

Roast breast of Gressingham duck. Spiced mandarin and cinnamon stuffing bon-bons.
Mulled red cabbage. Port and Marsalla wine sauce.

STEAK 'n' HAGGIS

4oz fillet steak topped with grilled haggis, slow roasted tomato, Mushroom and smoked bacon.
Served on a bed of bashed neeps and champit tatties with whisky peppercorn sauce.

SEA BASS

Grilled fillet of sea bass. Panko crusted fishcake. Steamed asparagus.
Lemon and champagne cream sauce

ARANCINI

Mushroom, spinach, sage and roasted chestnut risotto balls. Creamed white onion soubise sauce.
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CHRISTMAS PUDDING

The Caddy Mann's homemade steamed plum duff pudding with brandy custard.

HONEYCOMB CHEESECAKE

Malteser and Crunchie bar cheesecake. Butterscotch ice cream.

BURNT CREAM TART

Caramelized white chocolate and baileys Irish Cream tart.
Mulled berry compote. Raspberry and star anise coulis

STICKY TOFFEE

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

£30 per person

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