

FESTIVE LUNCH MENU

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SOUP

Cauliflower cheese soup. Fried cheese soufflé dumpling. Warm chestnut and red onion scone.

SALAD

Chinese spiced duck confit, noodle and bean sprout salad.

Hoi sin, star anise and lemongrass dressing.

PATE

Whipped chicken liver & cognac parfait.

Toasted gingerbread. Christmas chutney. Cherry sauce.

SALMON DUO

Flaked poached salmon with smoked salmon mousse.

Soured cream, dill leaf and fennel coleslaw. Melba toast.

CREPE

Oven baked thin herb pancake filled with creamy garlic and herb mushrooms.

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CHRISTMAS LUNCH

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.

BORDERS LAMB

18hr slow baked Borders lamb shoulder. Potato gratin. Winter root smash. Rich natural roast gravy.

PORK

Maple glazed sticky roast pork belly. Roasted parsnips.

Sage crushed new potatoes. Crackling. Apple. Mulled cider jus.

PHEASANT

Brace of local pheasant breasts stuffed with Stornoway black pudding, wrapped in home cured pancetta.

Neeps 'n' Tattie clapsnot. Honey grain mustard and sherry cream sauce.

SMOKIE

Oak smoked Finnan haddock rarebit topped with a thick gratinated cheese sauce.

Served on a buttered leek and creamed potato mash with wilted spinach and wild rocket leaves.

WINTER VEG TART

Pumpkin, butternut squash and sweet potato tart topped with thyme roasted red onions. Red wine jus.

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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.

2 course lunch £22 / 3 course lunch £27

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