

# FESTIVE DINING @ The Caddy Mann

2 Course £32 – 3 Course £40

## STARTERS

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### SOUP

Winter vegetable minestrone - Basil oil - Toasted pine nuts - Rosemary croutons.

### SOUFFLE

Lockerbie cheese soufflé - Soubise sauce - Crispy sage - Sauté potatoes.

### PATE

Whipped chicken livers - Port - Cognac - Pistachio - Honey grilled figs - Roast clementine puree - Crostini.

### CREPE

Seafood crepe - White wine sauce - Lemon & herb gratin.

### PARTRIDGE

Local estate partridge breast- Tandoori marinade - Kachumber salad - Mint raita - Grilled naan.

### RISOTTO

Garlic mushrooms - Risotto - Parmesan crackling.

## MAIN COURSE

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### CHRISTMAS DINNER

Free range turkey breast - slow roast leg - Sage stuffing - Traditional accompaniments - Roast potatoes - Cranberry relish.

### PORK

Loin - Belly - Crackling - Apple - Pease pudding - Cider gravy - Potato terrine.

### BEEF.

Wine braised beef short-rib - Roast root vegetables - Bubble & squeak - Red wine jus.

### LAMB

18hr slow baked Borders lamb - Creamed potatoes - Braised onion - Winter veg puree - Yorkshire pudding.

### COD

Grilled Scottish cod fillet - Buttered leeks - Cullen skink potatoes - Hollandaise sauce.

### WELLINGTON

Winter squash - Beetroot - Vegan feta - Puff pastry - Maple, pecan & apricot stuffing - Mulled wine gravy.

## DESSERTS

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### PLUM DUFF

Our homemade Christmas pudding - Brandy sauce.

### CHEESECAKE

Chocolate cheesecake - Candied peel - Cherry compote.

### B & B

Baileys bread and butter pudding - Mince pie ice cream.

### BRULLE

Classic vanilla crème brulle - Toasted gingerbread.

### ICE CREAM

A trio of our homemade seasonal ice creams - Sweet cranberry coulis.

Please make us aware of any allergies or dietary requirements as some dishes may contain ingredients that are not listed.

Please note that bills may only be split if paying by cash. One Bill, One Card please.