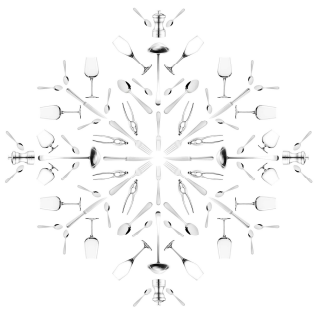


CHRISTMAS MENU

2014

THE CADDY MANN RESTAURANT

01835 850787



Festive luncheon @ the Caddy Mann

1st - 24th December 2014

Smoked duck salad, roasted walnuts, purple figs & truffled honey dressing.

Prawn tartlet, chive crème fraiche, poached salmon fillet & cucumber spaghetti.

Minestrone of winter vegetables, mozzarella beignet and basil pesto.

Chicken and ham hock confit, pancetta crisps, spiced apricot puree & brioche.

Breaded mushrooms, brie & smoked garlic aioli, roast red pepper and pea shoot salad.

Free range Cumbrian turkey breast, slow cooked boned & rolled leg, mulled cranberries, bread sauce, sage stuffing, roast potatoes, smoked bacon and wee sausages.

Smoked Haddock fillet with its own risotto. Soft poached hens egg, hollandaise sauce.

Slow roasted Borders lamb on rumbledethumps. Mint jelly and crab apple natural roast gravy.

Wild game puff pastry pie, clapshot, juniper, rowanberry, port and red wine sauce.

Fried leek "cannelloni" of ricotta, spinach & chestnuts with spiced cranberry coulis & roast parsnips.

Individual traditional Christmas plum pudding, brandy sauce and candied cranberries.

Delice of Belgium chocolate with homemade baileys ice cream and salted caramel sauce.

Lemon curd and ginger cheesecake, brandy snap basket, Morello cherry puree.

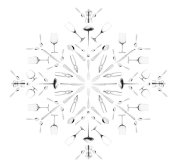
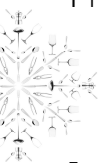
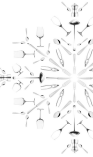
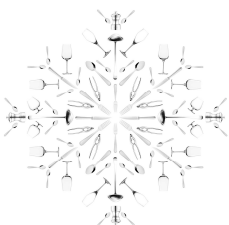
Sticky toffee pudding with homemade ice cream and warm toffee sauce.

Vanilla crème brûlée served with sweet almond thins and raspberry coulis.

2 course lunch 19.95 - 3 course lunch 25.95

A non refundable deposit of £5 per person required for bookings of 10 or more

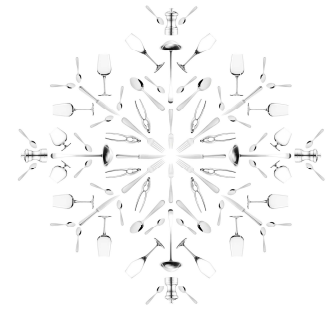
The Caddy Mann Restaurant Mounthooly Jedburgh TD8 6TJ
01835 850787 caddymann.com



Festive Dinners @ the Caddy Mann

1st - 23rd December 2014

Evening meals served every Friday & Saturday nights
For parties of 15 or more, we will open any night & will take additional bookings
Private parties also available



Garlic and chilli king prawns, sautéed with chorizo and pumpkin seeds.

Hardiesmill smoked partridge & pheasant breast terrine. Mulled wine pear, cranberry chutney.

Minestrone of winter vegetables with fried mozzarella beignet and basil pesto.

Spring roll of Stobs pork confit & Stornoway black pudding. Apple, cinnamon and cider sauce.

Baked tarragon pancake stuffed with white wine garlic mushrooms. Walnut crumble topping.

Roast Goosnargh duck breast with celeriac dauphinoise, plum and honey sauce.

Free range Cumbrian turkey breast, slow cooked boned & rolled leg, mulled cranberries, bread sauce, sage stuffing, roast potatoes, smoked bacon and wee sausages.

Grilled sea bass fillet, smoked salmon arancini cake. Prawns, champagne butter sauce.

8oz Dry aged Rib Eye steak with a poke of chips. Served plain or with pepper sauce. (£2.50 supplement)

Loin & shoulder of Lauder lamb. Sweet potato puree, rosemary shallot fondant, redcurrant jus.

Fried leek "cannelloni" of ricotta, spinach & chestnuts with spiced cranberry coulis & roast parsnips.

Individual traditional Christmas plum pudding, brandy sauce and candied cranberry ice cream.

Délice of Belgium chocolate with homemade baileys ice cream and salted caramel sauce.

Lemon curd and ginger cheesecake, brandy snap basket, Morello cherry puree.

Sticky toffee pudding with homemade ice cream and warm toffee sauce.

Vanilla crème brûlée served with sweet almond thins and raspberry coulis.

3 course festive dinner £30

A non refundable deposit of £10 per person required for bookings of 10 or more

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