

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.

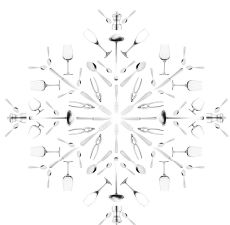
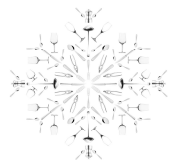
Individual traditional Christmas plum pudding, brandy sauce and candied cranberries.

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

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