

The Caddy Mann Restaurant

Dinner

*R*oasted butternut squash, sweet potato and thyme soup
with roasted pumpkin seeds and gruyere crouton.

*S*moked finnan haddock, with Loch Duart salmon and king prawns, cooked
in cream & baby spinach, served in a light puff pastry case with a
quenelle of Mull cheddar mash.

*G*ateaux of rabbit and confit ham hock, topped with poached foie gras.
served with brioche soldiers, kumquat chutney & truffle oil dressing.

*G*oats cheese beignet with thyme and balsamic roasted beetroot
and wild rocket salad.

*H*oney roasted fresh Lincolnshire turkey breast and leg, with cranberry relish,
homemade sage and onion stuffing, pigs in blankets, bread sauce & juices.

*R*oast rack of Borders lamb with confit of lamb shoulder, mulled wine jus
and honey roasted parsnip,

*F*illet of wild Scottish halibut with Serrano ham, pea puree and a red wine,
mushroom and bacon sauce

*B*reast of Goosnargh duck with braised apple, ginger and red cabbage,
in a smoked duck and rowanberry jus.

*P*uy lentil, mushroom, sage and chestnut "wellington", served with a
roasted shitake mushroom cream sauce.

*T*raditional Christmas pudding "hot & cold", with a spoonful of plumb
pudding ice cream and warm brandy sauce

*V*alhrona dark chocolate truffle torte with cognac ice cream,
almond brittle and cherries soaked in sloe gin.

*R*efreshing fresh lemon posset with candied oranges & cranberry shortbread

*W*arm treacle tart with pecans, walnuts & ginger served with warm
homemade butterscotch sauce and thickened cream

£30

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Mounthooly, Jedburgh

www.caddymann.com

