

Christmas Fayre at the Besom

Home-made Leek Potato Soup

Duck Liver Parfait with Orange & Cointreau

Stuffed Portobello Mushrooms with Stilton

Smoked Salmon and Asparagus Terrine

Chilli and Mango Prawn with Sweet Chilli Sauce

Port and Damson Sorbet

Roast Breast of Turkey with Seasonal trimmings

Chicken Breast with White Wine & Wholegrain Mustard Sauce

Fillet of Atlantic Salmon with a Leek and Dill Sauce with a hint of Wensleydale

Duck Breast with a Sweet Orange Liqueur Sauce

*Mushroom, Cranberry and Brie Wellington with
a Port & Cranberry Sauce (v)*

All Main Courses Served with Seasonal Vegetables

Christmas Pudding with Brandy Sauce

Salted Caramel Meringue Roulade

Panettone and Chocolate Bread & Butter Pudding-/*

Caramelised Orange Cheesecake

Cheese-board Selection

Price per person to include

Freshly Brewed Coffee or Tea
Together with Mince Pies, Shortbread and Mints

£17-95 for Two Courses

£21-95 for Three Courses

Available From Tuesday 1st December To Wednesday 30th December

NOT AVAILABLE CHRISTMAS DAY or BOXING DAY

Bookings and orders to be made at least 3 days in advance

Tel. 01890 882391