

# Festive menu

## To Start...

Cream of Wild Mushroom Soup – white truffle oil, honey and fennel bread (v)

Chicken Liver Parfait – blackberry, pear and shallot spiced chutney, toasted brioche

Goats Cheese Tartlet – caramelised fig, chestnut puree, artichoke, hazelnut (n) (v)

Smoked Mackerel Pate – pickled cucumber, tomato and caper salsa, toasted sourdough

## Mains...

Slow Cooked Featherblade – rosemary and confit garlic mashed potato, roasted root vegetables, kale, port and red wine stick jus

Butternut Squash and mushroom Nut Roast – creamed mashed potato, roasted root vegetables, buttered greens, mushroom and red wine gravy (v) (vegan on request)

Cheshire Turkey Breast – sage and cranberry stuffing, pigs in blankets, cranberry, honey roasted root vegetables, garlic and herb roasted potatoes, gravy

Cod Loin – roasted garlic and rosemary new potatoes, wilted spinach and samphire, white wine and shallot cream sauce

## For Dessert...

Earl Grey Sticky Toffee Pudding – vanilla ice cream, toffee sauce

Warm Chocolate Brownie – gingernut rolled vanilla ice cream

Apple Crumble –custard, vanilla ice cream

Christmas Pudding – brandy custard, red currant compote

Available From 1<sup>st</sup> December to 23<sup>rd</sup> December - Monday to Saturday

Monday to Thursday 2 course £22.95 / 3 course £25.95

Friday and Saturday 2 Course £24.95 / 3 course £28.95

*The Bells of Peover, The Cobbles, Lower Peover, WA16 9PZ*  
tel: **01565 722269** email: **info@thebellsopheover.com**