

Christmas Day - £85.00

Pigeon Breast – pancetta, pickled blackberries, pistachio, jus

Beetroot and Vodka Cured Sea Trout – watercress, horseradish

Glazed Kidderton Ash – beetroot carpaccio, beetroot puree, lambs lettuce, ciabatta shards

Pan Seared King Scallops – roast cauliflower, cauliflower purée, crispy cauliflower leaves, chorizo oil

Ham Hock and Black Pudding Croquette – English mustard emulsion, watercress

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Roasted Turkey

Sweet potato, Chesnutt Mushroom and Blue Cheese Wellington

(above are served with traditional trimmings, herb roasted potatoes and seasonal vegetables, pigs in blankets and gravy)

Venison Fillet – truffle mashed potato, pickled baby carrots, burnt carrot puree, charred baby leek, sticky jus

Halibut – courgette and cumin fritter, buttered asparagus, watercress sauce

Bouillabaisse – red mullet, king prawns, langoustine, scallops, coquette potatoes, croute, saffron aioli

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Spiced Pumpkin sponge – pear terrine, gingerbread tuile, vanilla ice cream

Frozen Banana Parfait – toasted chocolate marshmallow, chantilly cream, coconut tuile

Christmas Pudding Log – vanilla sponge, honeycomb, orange custard

Dark Chocolate Fondant - chocolate mousse, dehydrated raspberries, mixed berries, raspberry sorbet

Cheese and Biscuits – chefs' selection of English and French cheeses, pear and shallot chutney, apple, celery, grapes and biscuits

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Freshly Brewed English Breakfast Tea or Ground Coffee

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