

Festive Menu

Mushroom and truffle oil – homemade bread, butter*

Chicken Liver Parfait – pickled raisins, pear and shallot chutney, warm brioche loaf*

Baked Camembert – honey, toasted focaccia, crudités

Cod Cheek Scampi – tartare dressing, lemon crisps, buttered samphire

Short rib Hash – slow cooked short rib, new potatoes, spring onion, fried hens' egg

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Slow Cooked Featherblade of Beef – spinach mashed potato, bacon and cumin brussel sprouts, red wine jus*

Sweet Potato and Mushroom Nut Roast – creamed mashed potato, roasted root vegetables, buttered greens, mushroom and red wine gravy (v) (vegan on request)*

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

Seabass – baby fondant potato, celeriac puree, charred tenderstem, parsnip crisps*

Cod loin – garlic mashed potato, sautéed wild mushrooms, jus

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Sticky Toffee Pudding – vanilla ice cream, toffee sauce*

Warm Chocolate and Orange Brownie – Cointreau and dark chocolate ganache, vanilla ice cream

Apple and Berry Crumble – custard, vanilla ice cream*

Christmas Pudding – brandy custard, red currant compote

Cheese and Biscuits*

Available From 25th November to 23rd December - Monday to Saturday

Monday to Thursday 2 course £22.95 / 3 course £26.95

Friday and Saturday 2 Course £24.95 / 3 course £29.95

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