



Festive Menu

Mushroom and Truffle Soup – homemade bread, butter*

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

Baked Camembert – honey, toasted focaccia, crudité *

Cod Cheek Scampi – bacon chowder, buttered samphire

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

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

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)*

Seabass – baby fondant, artichoke puree, tenderstem broccoli, parsnip crisps *

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

2 course £23.95 / 3 course £28.95

Available From 29th November to 23rd December - Monday to Saturday

A discretionary 10% service charge will be added

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