



THE BELLS *of* PEOVER

Festive Menu

Roast Parsnip & Cumin Soup – smoked yoghurt, artisan bread, (v) (ve on request) *

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

Textures of Beetroot – grilled peach, cashew cheese, rye crackerbread (ve) *

Kiln Smoked Seatrout Riette – chrain, black bread

Slow-cooked Pig's Cheek – Pedro Jimenez glaze, pearl barley

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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 – truffle mashed potato, roast winter vegetables, red wine jus*

Wild Mushroom & Spinach Pithivier– creamed mashed potato, roasted root vegetables, mushroom jus (v) (ve on request) *

Pan Roasted Fillet of Hake – saffron risotto, marsh samphire*

Roast Salmon – crushed potato cake, buttered greens, beurre blanc*

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Sticky Toffee Pudding – vanilla ice cream, toffee sauce

Banana & Pecan Brownie –dark chocolate ganache, vanilla ice cream (ve on request) *

Apple and Berry Crumble – custard, vanilla ice cream*

Christmas Pudding – brandy custard, red currant compote (ve on request)

Selection of 3 Cheeses - biscuits, red onion chutney (£3.00 supplement)

2 course £25.95 / 3 course £31.95

Available From 28th November to 23rd December - Monday to Saturday

A discretionary 10% service charge will be added

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