



SEAFOOD FOOD & WINE PAIRING MENU

Wednesday 15th May 2024

Scallop ceviche



Pottage of mussels

Brandade fritter, tomato, lemon



Halibut loin

Pomme Anna, shellfish bisque



Champagne granita

Passion fruit, yoghurt crisp



Chocolate delice

Pistachio, salted caramel.

Paired wines to be made available on the evening.

£65.00 Per Person

Vegan and/or Gluten free version available on request.

Please ensure our team are aware of your dietary requirements on booking.

Most of our guests like to leave a small tip for the team but with contactless payment becoming the norm, this is becoming harder for guests to do so, therefore we have taken the step to add a discretionary 10% service charge to your bill which goes directly to the team. Of course, if you prefer not to leave a tip then no problem, we will remove it with no questions asked.

THE BELLS OF PEOVER

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