

Psychic Supper

Tuesday 15th May

6.30pm for 7pm

Starters

Minestrone soup with a mint oil served with a mini-tin loaf

Tomato tartare with heritage tomatoes, basil, tapenade and croutons ^(v)

Cajun crayfish popcorn with a lemon mayonnaise

Mains

Chicken tikka masala served with boiled rice and naan bread

Heritage carrot and courgette rose tart served with new potatoes and a salad garnish ^(v)

Salmon, wholegrain mustard and spinach fishcakes with an orange, fennel and rocket salad

Desserts

Vanilla panna cotta served with macerated berries

Chocolate ganache with passion fruit coulis, honey and oat crumble and mango sorbet

Classic Eton mess

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £27.95

Head Chef: David Arnott

(Gratuities at your discretion)

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.