

Psychic Supper

Tuesday 20th February

6.30pm for 7pm

Starters

Broccoli and stilton soup with tempura broccoli and mini tin loaf ^(v)

BBQ pulled pork and apple croquette

Thai fishcake with sweet chilli sauce

Mains

Cottage pie served with vegetables and red wine gravy

Herb crusted hake with artichoke, sundried tomato, wilted spinach and a dill cream sauce

Slow roasted tomato, caramelised onion and goats cheese tart with a dressed side salad^(v)

Desserts

Lemon tart with candied lemon and mascarpone ice cream

Rhubarb and plum crumble with custard

Chocolate orange cheesecake with a hazelnut brittle

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.