

# Psychic Supper

Tuesday 20<sup>th</sup> March

6.30pm for 7pm

## Starters

Cock-a-leekie soup with mini tin loaf

Cauliflower cheese fritters with roasted pepper relish and wilted spinach <sup>(v)</sup>

Prawn saganaki – a prawn, feta and tomato casserole served with warm crusty bread

## Mains

Beef lasagne with a dressed salad and garlic bread

Roasted cod loin with potato croquettes, petit pois a la francaise and a dill fish cream sauce

Kale, tofu and mushroom ramen with rice noodles and soft-boiled eggs <sup>(v)</sup>

## Desserts

Maple syrup and rum baked bananas with roasted hazelnuts, pistachios and vanilla ice cream

Pineapple tarte tatin with coconut ice cream and lime

Lemon and cherry posset with shortbread biscuit

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.*