

Psychic Supper

Tuesday 16th January

6.30pm for 7pm

Starters

Celeriac and Bramley apple soup ^(v)

Roasted pear, Parma ham and stilton topped on toasted sourdough ^(v)

Smoked salmon salad with a cream cheese and chive dressing

Mains

Roasted pork chop with smashed carrot and swede, buttered Savoy cabbage, crispy kale and a whole grain mustard sauce

Smoked haddock and gruyere cheese fishcakes with new potatoes and creamed leeks

Vegetable cottage pie with sweet potato mash and tender-stem broccoli ^(v)

Desserts

Sticky toffee pudding with toffee sauce and vanilla ice cream

Chocolate and orange fondant with crème anglaise

Tart tatin with mascarpone and fig ice cream

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.