

Psychic Supper

Tuesday 15th January

6.30pm for 7pm

Starters

Broccoli soup^(VG) with a blue cheese crouton ^(V)

Smoked chicken, bacon and mozzarella arancini with tomato and basil salsa

Gratin of smoked haddock with toasted brioche

Mains

Stuffed butternut squash^(VG) with feta, quinoa, pine nuts, warm sourdough and a dressed salad ^{(V)(N)}

Pan fried chicken breast with sautéed leeks creamy mash and a wild mushroom cream sauce

Poached salmon supreme with crushed new potatoes, wilted spinach and a creamy leek fish sauce

Desserts

Warm rich fruit cake served with custard

Triple chocolate brownie with vanilla ice cream

White chocolate and passionfruit cheesecake with mango sorbet

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £28

Head Chef: David Arnott

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

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.