



St. George's Psychic Supper

Tuesday 23rd April

6.30pm for 7pm

Starters

Spinach, rocket and watercress soup with a miniature tin loaf ^{(VG)(DF)}

Deviled whitebait with watercress and tartare sauce

Suffolk cider terrine with chutney and toasted sourdough

Mains

Vegan Shepherd's pie with sautéed greens and vegetables ^{(VG)(DF)}

Roasted chicken breast supreme with asparagus, purple sprouting broccoli, thyme and garlic roasted new potatoes and a herby lemon sauce ^(GF)

Smoked fish pie with warm crusty sourdough and side salad

Desserts

Chocolate and marmalade bread and butter pudding with orange custard

Treacle tart with vanilla ice cream

Classic Eton Mess ^(GF)

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £29

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.