

Psychic Supper

Tuesday 12th October

6:30pm for 7pm

Starters

Salmon fish cakes with lemon mayonnaise and dressed leaves

Salt and pepper chicken wings with barbecue dipping sauce and salad leaves

Stilton and cream cheese stuffed Portobello mushroom^(VGA)

Mains

Pan fried pork chop, caramelised apple, rosemary and garlic roasted new potatoes, vegetables of the day and an Aspall's cyder gravy^(DF)

Pan fried sea bass fillet with crushed new potatoes, fine green beans and a sundried tomato and black olive butter

Thai green curry with red peppers, mushrooms, green beans and broccoli served with fragrant basmati rice and prawn crackers^(VG)

Desserts

Sticky toffee pudding served with vanilla ice cream

Tart au Citron with pouring cream

Hot chocolate fudge cake^(VG) served with vanilla ice cream or dairy free ice cream

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £30

Proprietor: Simon Peck

(Gratuities at your discretion)

V - Vegetarian | VG - Vegan | VA - Vegan Alternative | 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.