

# Psychic Supper

## On Arrival

Glass of prosecco or mulled wine

## Starters

Roasted root vegetable soup with crusty bread <sup>(VG)(GF)</sup>

Prawn cocktail with a Marie-Rose sauce brown bread and butter <sup>(GFA)</sup>

Stilton, herbed and crumb stuffed field mushrooms with dressed salad leaves <sup>(V)(VA)</sup>

## Mains

Traditional roast Norfolk turkey with all the seasonal trimmings <sup>(GFA)</sup>

Cranberry, chestnut and spinach homemade nut roast with all the seasonal trimmings and a vegetable gravy <sup>(VG)(N)(GF)</sup>

Classic fish pie with smoked haddock, cod, prawns and hard-boiled eggs served with seasonal vegetables <sup>(GF)</sup>

Crispy pork belly with black pudding, caramelised apples, creamy mash potatoes, seasonal vegetables and an Aspalls cyder jus <sup>(GFA)</sup>

## Desserts

Ginger and treacle sponge pudding <sup>(VG)(GF)</sup> served hot with stem ginger ice cream

Salted caramel and chocolate tart served with raspberry sorbet

Traditional Christmas pudding <sup>(VG)(GF)(N)</sup> with brandy sauce

A selection of ice creams, sorbets or dairy free ice creams <sup>(GF)(V)</sup>

## To follow

Tea or coffee and a mince pie

Three-course food and drinks package as above **£25 per person**

Demonstration of mediumship by Steven Treadaway **£10 per person**

## Proprietor: Simon Peck

V - Vegetarian | VG - Vegan | VA - Vegan Alternative | GF - Gluten free | GFA - Gluten free alternative | N - Contains nuts | DF - Dairy free