

# Psychic Supper

Tuesday 18<sup>th</sup> January

6:30pm for 7pm

## Starters

Broccoli and stilton soup with crusty bread <sup>(VGA)</sup>

Smoked salmon and prawn cocktail with brown bread and butter

Creamy garlic mushrooms with warm toast

## Mains

Caramelised red onion, leek, banana shallot and stilton Wellington served with mashed potatoes, oven roasted carrots, green beans and a redcurrant and thyme jus <sup>(GF)(VG)</sup>

Pan fried chicken breast served with crushed new potatoes, vegetables of the day and a wild mushroom, cream and white wine sauce <sup>(GF)</sup>

Beer battered cod fillet with home-cut chips, peas, tartare sauce and a lemon wedge <sup>(DF)</sup>

## Desserts

Lemon meringue pie served with fresh raspberries and pouring cream

New York cheesecake with pouring cream and fresh berries

Warm homemade Bakewell tart served with hot vanilla custard

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.*