

psychic SUPPER

— THURSDAY 11TH JUNE 2026 —

MAINS

Roast Chicken Breast GF?

Bread Sauce, Sage and Onion Seasoning, Red Wine Gravy,
Served with Seasonal Vegetables & Potatoes D, SU

Poached Fillet of Salmon GF?

White Wine and Cream Sauce, Fresh Basil and Concasse of Tomato,
Served with Seasonal Vegetables & Potatoes F, D, SU

Vegan Spaghetti Bolognese VE

Garlic Bread

Braised Lamb Shank GF?

Red Wine, Rosemary and Summer Vegetables,
Served with Seasonal Vegetables & Potatoes SU

DESSERTS

Trio of Desserts

Strawberry Pavlova with Mint Gel
Peach Mousse with Passion Fruit Cookie Crumb
Chocolate Choux Bun with Orange Sauce

E, G, D

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY N NUTS F FISH
SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN