



Robert Whitaker, an Internationally renowned Author & Medical Journalist from the US, is giving a talk in support of Chy-Sawel a mental health charity.

Whitaker's work has been to expose the harm done by mind drugs in the treatment of psychiatric illness. He has written five books to date, his latest co-authored with Lisa Cosgrove, is 'Psychiatry Under the Influence: Institutional Corruption, Social Injury and Prescriptions for Reform'.

Alongside this work he has written numerous articles on this subject and has received 'The George Polk Award for Medical Writing', 'The National Association of Science Writer's Science in Society Journalism Award' and was a finalist for the 'Pulitzer Prize for Public Service.'

Le Mercury have kindly offered to prepare a three course lunch to raise funds for Chy-Sawel which was founded by a mother, whose son suffered with mental health problems and despite all the interventions of Psychiatry has only become worse over the years.

For information about the charity look up: www.chy-sawel-project.co.uk

Friday 13th. May 2016

Hosted by

Le Mercury (deuxieme)

154 Upper Street Islington London N1 1RA.

Doors open at 10.00a.m./ 4.00p.m. For lunch & talk no later than 12.15 for 12.30 lunch.

Please book your place and menu selection by contacting Sandra Breakspeare, either by email: info@chy-sawel-project.co.uk or by phone:

Tel: 01736 795748

Mobile: 07814489701

Tickets £40.00 - includes talk and three course lunch.



Proceeds to Chy-Sawel.

Charity reg no: 1142668.

Le MERCURY {deuxième}.

LE MERCURY DEUXIEME

154 Upper Street, London N1 1RA, Tel: (020) 7704 8516, Fax: (020) 7359 7186

French Onion Soup, Parmesan Croutons (V)

or

Grilled Goats Cheese, Fresh Leaves, Basil Pesto (V)

or

Beef Carpaccio, Red Pepper Relish, Rocket Salad, Grated Parmesan

or

Crayfish and Lobster Raviolo, wilted Spinach, Lobster sauce

Asparagus-Cheddar Tart, Avocado, Rocket Salad, Balsamic Reduction (V)

or

Roast Breast of Corn-fed Chicken,

Potato Gratin, Broad Beans, Green Peppercorn sauce

or

Pan-fried Sea Bass fillet, crushed New Potatoes, Avocado Salsa

or

Char-grilled Lamb Steak

Nutmeg Potato Purée, grilled Courgettes, Rosemary Jus

or

Banoffee Pie with Strawberry Coulis

or

Vanilla Crème Brûlée

or

Apple Tart Tatin with Vanilla Ice Cream

or

Cheese Platter with Fresh Grapes

Chef de Cuisine: A Jaupi

(V) Indicates Vegetarian Dish

Please be aware some of the dishes may contain traces of nuts, dairy products and fish.