

## Sunday Carvery Menu (Sample)

### Starters

**Chef's** Soup of the Day  
served with a warm bread roll  
Chicken, Pork & Apricot Terrine  
with rocket, herb oil & oatcakes  
Prawn, Crayfish & Squid Cocktail  
marie rose sauce & mixed garden leaves  
Garlic Mushroom Bruschetta  
with herb oil & a balsamic glaze

### Sunday Roasts

Roast Topside of Beef | Roast Turkey | Honey Roast Ham  
served with roasted potatoes, rich gravy, Yorkshire pudding, & **chef's** selection of seasonal vegetables

### From the Kitchen

Fillet of East Neuk Haddock  
breaded or battered chips, garden peas & tartar sauce  
Pan-seared Chicken Chasseur  
creamy mashed potatoes & seasonal vegetables  
Cumberland Sausage & Mashed Potato  
grilled local pork sausage black pudding mash, with a red wine gravy, topped with onion & parsnip crisps  
Vegetarian Moroccan Tagine  
butternut squash, aubergine, apricot, courgette chickpeas, bound in a tomato-based sauce  
with sautéed sweet potato  
Steak & Ale Pie  
flaky pastry, creamy mash or chips & seasonal vegetables  
Grilled Scottish Salmon Fillet  
crushed new potatoes purple kale, roasted butter citrus & coriander salsa

### Desserts

Vanilla Cheesecake  
fruit compote & chantilly cream  
Lemon Tart  
raspberry coulis & vanilla ice cream  
Old Manor Eton Mess  
vanilla pannacotta, mixed berry compote, crushed meringue  
Sticky Toffee Pudding  
warm spiced date sponge, toffee sauce, vanilla ice cream

2 courses - £17.95 | 3 courses - £22.95

Please note, if only 1 course is taken, you will be charged for 2 courses.

Some of the dishes may contain allergens which could affect your health –  
if you have any concerns or known allergens, please speak to a member of staff  
who will advise you of the ingredients in our menu. Thank you.