



## **THE OLD MASTERS RESTAURANT**

### **To Start**

A Selection of Salads and Hors d'oeuvres

Fresh Plum Tomato and Mozzarella Salad, drizzled with Olive Oil

Platter of Fresh and Smoked Shellfish, River and Sea Fish

Chef's Homemade Soup of the Day

### **For Main Course**

Prime Rib of Aberdeen Angus Beef with Yorkshire Pudding and Horseradish Sauce

Chef's Roast of the day to include Norfolk Turkey with all the trimmings, Leg of Lamb with Fresh Mint Sauce or Loin of Pork with Homemade Apple Sauce

Chef's Fish Dish of the Day to include Grilled Scottish Salmon, Homemade Fantastic Fish Pie or Thai Fish Cakes with Fragrant Rice and Sweet Chilli Sauce

Chef's Vegetarian Dish of the Day to include, Gateaux of Mediterranean Vegetables, Bell Peppers Stuffed with Mushroom Risotto, Baked Tomato Penne Pasta with Leeks and Parmesan

A Selection of complementing Sauces and Gravy

Accompanied by a Selection of Roast & Steamed Potatoes, Fresh Market Vegetables and Steamed Rice

### **Sumptuous Desserts**

A Selection of Four Daily changing Desserts,  
To include Chocolate & Strawberry Gateaux, Fruit and Sweet cheesecakes,  
Homemade Sherry Trifle, Citrus Mousse, Crème Caramel and Meringue Nests  
A Selection of English and French Cheeses  
A Selection of Fine Ices and Fruit Sorbets  
And for the Health conscious, a Salad of Fresh Seasonal Fruits