



Graveland Park

FINE DINING

Starters

Carpaccio of beef with roquet and shavings of parmesan drizzled with truffle oil

Tuna tartar mixed with capers, olives, anchovies and marinated with a spritz of lemon

Grilled goat's cheese on a bed of baby leaves, served with onion and tomato marmalade and savoury shortbread

Main

Pepper stuffed with pepper, mushroom, tomato, red onion and cheese served on a bed on green vegetables

Fillet steak stuffed with parmesan, served with pistachio's, mild mushrooms and fondant potatoes.

Roasted monkfish with Mediterranean vegetables and potatoes

Dessert

Tart tatin served with Crème fraiche

Caprese (Napolitano chocolate and almond tort) served with cream

The chef's traditional Tiramisu

Cheese and biscuits served with Port

Italian Biscotti served with sweet wine

All food is freshly prepared by our in-house chef and where possible uses locally sourced ingredients. The fine dining service is available free of charge to residents and their families as part of our superb all-inclusive policy. Booking is essential.