

[Gala Dinner Menu]

APPETISER

Sea Flavours Salad

Crispy Garden Greens, Crab Meat, Warm Breaded Prawn, Avocado, Coriander, Spirulina

MAIN COURSE

Slow Cooked Beef Fillet

Served with Seared Foie Gras, Potato Dauphinoise, Celeriac Puree, Seasonal Vegetables & Black Truffle Jus

DESSERT

Forest Fruit Inspiration

Raspberry Vanilla Inspiration Cream, Marinade Forest Fruits, Dry Meringue,
Pistachio Nougatine with Pistachio Ice Cream

[Vegan Menu]

APPETISER

Girasole Ravioli

Beetroot Dough, Chickpeas Purée set on Vegetable Ragout, served with Mushroom Cream Sauce

MAIN COURSE

Pumpkin Risotto

Oven baked Pumpkin, Pumpkin Seeds, Micro Greens / Chives Oil

DESSERT

Forest Fruit Inspiration

Raspberry Vanilla Inspiration Cream, Marinaded Forest Fruits, Red Berries

Served with Local Drinks

House Wines (White, Red, and Rose), Beers, Soft Drinks, Fruit Juices, Still and Sparkling Water, Coffee



**PARKLANE
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LIMASSOL