

Chalet Service Sample Menus

Prices are for meals to be delivered to your chalet for you to reheat and serve at your convenience, should you require them to be served and cleared away there will be an additional cost (from 5€ per head) depending on the number of meals ordered.

Starters: 5€ per head - no minimum number if ordered with a main course

Seasonal Homemade Vegetable Soup with Baguettes (Carrot and Coriander/Tomato/Curried Parsnip/French Onion) (V)

Roasted Peppers Stuffed with Couscous (V)

Baked Camembert served with Crudities and Bread Sticks (V)

Mixed Pates and Terrines Served with Salad Garnish and Melba toast

Mixed Hors d'Oeuvres Platter with Salad Garnish (Vegetarian, Meat, Fish or Mixed Platters available)

Onion and Goats Cheese Tartlets with Salad Garnish (V)

Pasta with Sauce (Carbonara/bolognese/Neapolitan/Pesto) (V)

Mixed Garlic Mushrooms with/without Bacon Lardons served with a Salad Garnish (V)

Poached Pear, Walnut and Blue Cheese Salad (V)

Mains: 10€ per head minimum 4 people. (Supplement for less than 4 is 2.5€pp)

Lasagne /Vegetable Lasagne (Mixed Salad) (V)

Thai Green Chicken Curry (Egg Rice)

Paprika Pork Chops (New Potatoes, Seasonal Vegetables)

Pasta: Carbonara/Bolognese/Neapolitan/Pesto (Cheesy Garlic Bread) (V)

Curried Salmon (Rice or Jacket Potatoes)

Beef Stroganoff (French Beans)

Coq au Vin (Seasonal vegetables and New Potatoes)

Risotto: Chicken and Chorizo/Coconut Prawn and Calamari (Baguette)

Boeuf Bourguignon (New Potatoes, Seasonal Vegetables)

Pork with Cider and Apple (New Potatoes, Seasonal vegetables)

Tartiflette, Savoyade Potato Speciality served with Charcuterie Plate and Green Salad

Authentic Indian Curry: Chicken Dopiaza/Chickpea curry, Pilau Rice, Mixed Vegetable Curry (V)

Cheese Fondue, Local Cheese Blended with Alcohol served with a Charcuterie Plate and Bread Cubes
5€pp supplement

Puddings: 5€ per head, no minimum numbers if ordered with a main course

Poached Pears in Red Wine with Crème Fraiche

Lemon Cheesecake

Hot Chocolate Fudge Cake Pudding

Tiramisu

Chocolate Roulade

Crème Caramel

Trifle

Sticky Toffee Pudding

Fresh Fruit Platter with Chocolate Treats

Rich Chocolate Mousse

Cheese Boards – Selection of Local cheeses served with Crackers.

Homemade Cakes 15€: serve 12 decent portions

Chocolate Fudge Cake

Coffee and Walnut Cake

Lemon Drizzle cake

Victoria sponge Cake

Plate of Mixed Fairy Cakes

Boiled Fruit Cake

All ingredients are fresh and locally sourced wherever possible; slight changes might be necessary during the season.

If you fancy something that is not on this menu please ask as bespoke menus are possible.

Allergies, intolerances and special diets catered for – please let me know as soon as possible.

