

Chalet Service Sample Menus

Mains: 10€ per head minimum 4 people with same order (exception is healthy options). (Supplement for less than 4 is 2.5€pp)

Tried and tested Family Favourites – delivered ready for you to reheat

Lasagne /Vegetable Lasagne (Mixed Salad) (V)

Thai Green Chicken Curry (Egg Rice) /Thai Green Veg Curry

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)

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

Hot Pots – come into your supper steaming hot in a loaned crock pot

Boeuf Bourguignon (New Potatoes, Seasonal Vegetables)

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

Slow cook Beef Chili Con Carne (Rice)

Slow cook Chicken Tikka (Rice) as mild or as fierce as you wish

Chick Pea Curry (Rice) (V)

Slow cook Sausage Bean Casserole/ slow cooked bean casserole (V)

Healthy Options: 10€ per head (can be ordered individually with other mains)

Courgetti Bolognese / Napolitano (V)

Buddha Bowl – seasonal salad on a bed of mixed grains (V)

Pumpkin, Red Onion, Cranberry Tagine

Mackerel Fishcakes – 2 delicious mackerel and sweet chili fishcakes (salad)

Cod fish cakes – 2 delicious cod and parsley fish cakes (salad)

Huevos Rancheros – we supply a delicious spicy tomato base ready for you to crack a couple of eggs into and reheat in the oven

Seasonal Soup and Salad (V)

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

Crème Brulee

Sticky Toffee Pudding

Rich Chocolate Mousse

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.

