

chalet MENU

STARTERS

- ♦ Sweet potato, coconut & lime soup ♦ Greek salad ♦ Celeriac rösti ♦ Smoked mackerel pate
- ♦ Twice baked cheese souffle ♦ Roasted pear with goats' cheese, honey dressing and walnuts

MAINS

❖ Slow cooked lamb shank served with flageolet, rosemary & garlic gratin and charred green beans ❖ Fennel, paprika & garlic chicken served with roasted cabbage, roast potato, sauteed mange tout, garlic cream sauce & pine nuts ❖ Pork teriyaki served with Asian slaw and sesame noodles ❖ Traditional roast beef with Yorkshire pudding on New Years Eve ❖ Citrus salmon served with pink peppercorn butter, pomme anna potato, garlic leeks and courgette ❖ Duck breast served with leek hash, marmalade carrots, roasted fennel and a red wine jus

VEGETARIAN MAINS

- ♦ Aubergine parmigiana served with leafy salad ♦ Fennel & paprika halloumi served with roasted cabbage, roast potato, sauteed mange tout, garlic cream sauce & pine nuts ♦ Teriyaki Tofu served with Asian slaw and sesame noodles
 - → Coffee Brined Aubergine served with sweet potato puree, balsamic shallots, roasted broccoli and rosemary butter
- Mushroom, onion & blue cheese galette served with pink peppercorn butter, pomme anna potato, garlic leeks and courgette
 - ♦ Hasselback squash served with leek hash, marmalade carrots, roasted fennel and a red wine jus

DESSERTS

♦ Blackberry souffle with lemon sorbet ♦ Sticky-toffee bread and butter pudding with vanilla ice cream
 ♦ Trio of desserts ♦ Pear & thyme tart tatin with crème fraiche ♦ Apple & sultana strudel with rum & raisin ice cream
 ♦ Chocolate raspberry tart with crème fraiche

Cheese & coffee

SWITCH MENU

Whole chalet bookings can also select dishes from our Switch Menu at no extra cost.

- ♦ Tartiflette with Charcuterie & Green Salad (Vegetarian option available) ♦ Gourmet Burgers with Wedges & Green Salad
- ♦ Veggie Bean Burger with Wedges & Green Salad ♦ Homemade Lasagne with Green Salad ♦ Homemade Vegetable Lasagne with Green Salad ♦ Spinach and Ricotta Cannelloni with Salad & Garlic bread ♦ Chicken Cesar Salad (LO) ♦ Halloumi Cesar Salad (LO)
 - ♦ Lemon Baked Chicken and Warm Quinoa Salad (LO)
 ♦ Chicken Filo Pie with Salad
 ♦ Seabream with Root Vegetable Tangle,
 - Horseradish Cream and Lentils (LO) ♦ Seabream with Soy, Ginger, Chilli, Garlic and Coconut Rice (LO)
- ♦ Homemade Fish Pie with Salad ♦ Pan fried cod loin served with wedges, pea puree & tartar sauce ♦ Butter Chicken Curry with rice and flatbread
 Fixed and flatbread ♦ Beef Massaman Curry with rice and flatbread

