

# YOUR CHALET CHEF

## "Family Friendly" Package

This package is designed to relieve the pressure of providing varied and nutritious meals for families and friends on active winter holidays. It's written with both children and adults in mind, with big portions presented allowing everyone to help themselves to as much as they like.

We even lay the table and do all the washing up afterwards!

*Whats included in the price?*

7 x continental breakfasts

5 x afternoon tea setup - Tea, coffee and cake waiting for when you return from you day on the mountain

5 x 2 course evening meals with half bottle of wine pppn

SEE EXAMPLE MENU FOR THE WEEK BELOW



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## Continental Breakfast

*Lovingly layed out for you each and every morning*

*Ready from 7am unless agreed otherwise.*

*You can expect to find:*

A selection of cereals and muesli

Milk and a dairy free milk alternative

Freshly baked baguette with a jams and spreads

Toast and butter

Fruit and natural yogurts

Apple and orange juice

Freshly brewed tea and coffee

Croissants and pain aux chocolates

A platter of ham and cheese

A fruit bowl



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## Afternoon Tea

*While you're eating breakfast, we prepare afternoon tea. Upon your return from the mountain, you can expect to find one of the following cakes, or something equally delicious*

Lemon drizzle  
Orange and cinnamon  
Banana bread  
Chocolate  
Toffee apple  
Raspberry and white chocolate  
... plus a selection of teas, coffee  
and fruit squash



# YOUR CHALET CHEF

## Day 1

### *Main Course*

Traditional tartiflette (or "vegeflette") with salad, pickles and charcuterie

### *Dessert*

Chocolate swiss roll with vanilla mascarpone and raspberry compote



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Day 2

*Main Course*

Turkey or vegetable korma  
with fragrant rice and apple chutney

*Dessert*

Apricot and cinnamon  
bread and butter pudding



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Day 3

*Main Course*

Irish lamb stew  
served with crusty bread and sauteed red cabbage

*Dessert*

Apple and rhubarb crumble with  
vanilla ice cream



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Day 4

*Main Course*

Crispy fishcakes with sweet potato wedges,  
peas and green beans

*Dessert*

Chocolate and Almond torte with  
crème chantilly



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Day 5

*Main Course*

Rustic pork sausage cassoulet  
with crusty bread and salad

*Dessert*

Sticky toffee pudding  
with crème anglais and honeycomb

