

# YOUR CHALET CHEF

## "Your Chalet Chef" Package

This package is designed to offer a little bit of extra indulgence. Comprised of fine local ingredients, it's lovingly put together by our chef to give you the space to enjoy your holiday.

As always, we set the table and take care of washing up too!

*Whats included in the price?*

5 x cooked and 7 x continental breakfasts - hot cooked options that change daily

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

5 x 3 course evening meals with half bottle of wine pppn

SEE EXAPLE MENU FOR THE WEEK BELOW



# YOUR CHALET CHEF

## 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 fruit bowl



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## Cooked Breakfast

*In addition to the continental breakfast you will have  
one of the following cooked options available*

Eggs benedict/florentine

Breakfast burritos

Scrambled eggs with bacon and mushroom

Omelettes, made to order

Smashed avocado on toast with poached eggs

Sausages, grilled tomato and fried eggs

...



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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  
Brownie  
Toffee apple  
Raspberry and white chocolate  
... plus a selection of teas, coffee  
and fruit squash



# YOUR CHALET CHEF

Day 1

## *Starter*

Sweet potato and mint salad  
with a Vietnamese dressing

## *Main Course*

Beef Thai Red curry served with  
fragrant basmati rice

## *Vegetarian Main Course*

Jackfruit Thai Red curry served with  
fragrant basmati rice

## *Dessert*

Spiced Chai and white chocolate cheesecake



**YOUR  
CHALET  
CHEF**  
Day 2

*Starter*

Harissa spiced parsnip soup with garlic croutons

*Main Course*

Pan-Seared Chicken breast stuffed with Brie and sundried tomato, served with Orzotto verde

*Vegetarian Main Course*

Courgette stuffed with Brie and sundried tomato served with Orzotto verde

*Dessert*

Classic Tiramisu



**YOUR  
CHALET  
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Day 3

*Starter*

Spicy corn fritters with asian slaw

*Main Course*

Soy and tamarind confit duck leg, with sweet potato puree,  
garlic crushed potatoes and sesame broccoli

*Vegetarian Main Course*

Soy and tamarind stir fry tofu, with sweet potato puree,  
garlic crushed potatoes and sesame broccoli

*Dessert*

Raspberry, lemon and frangipane  
tart



# YOUR CHALET CHEF

Day 4

## *Starter*

Tomato and roasted pepper quiche

## *Main Course*

Cider braised pork belly with fondant potato, cauliflower puree and savoie cabbage

## *Vegetarian Main Course*

Mushroom, chestnut and sage wellington with fondant potato, cauliflower puree and savoie cabbage

## *Dessert*

Chocolate and almond torte with salted caramel



# YOUR CHALET CHEF

## Day 5

### *Starter*

Orange and feta salad with green goddess dressing

### *Main Course*

Moroccan pulled lamb with prune jus, roasted squash, and lemon and herb couscous

### *Vegetarian Main Course*

Pulled aubergine with prune jus, roasted squash, and lemon and herb couscous

### *Dessert*

Orange blossom, honey and rum flan  
with toasted nuts.

