



"Classic Chalet Chef" Package

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

As always, I 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

Welcoming canapes and bubbles for the first evening

SEE EXAPLE MENU FOR THE WEEK BELOW



Continental Breakfast

Lovingly layed out for you each and every morning

Ready from 8am 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



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

Shakshuka

...



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



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

Cherry and white chocolate cheesecake



Day 2

Starter

Spanakopita served with raita and a rocket, tomato, and cucumber salad

Main Course

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

Vegetarian Main Course

Courgette stuffed with Brie and sundried tomato served with Ribollita

Dessert

Classic Tiramisu



Day 3

Starter

Wild mushroom and miso soup

Main Course

Soy and ginger salmon bowl, with sesame greens and coconut rice

Vegetarian Main Course

Soy and ginger stir fry tofu bowl, with sesame greens and coconut rice

Dessert

Chocolate, tahini-mocha mousse



Day 4

Starter

Creamy Moroccan tomato soup with crispy chickpeas

Main Course

Pork fillet mignon with fondant potato, cauliflower puree, savoie cabbage and cider and sage sauce

Vegetarian Main Course

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

Dessert

Raspberry and lemon filo mille-feuille



Day 5

Starter

White bean and lemon hummus with roasted winter vegetables

Main Course

Greek lamb stew with creamy mash potato and roasted courgettes

Vegetarian Main Course

Greek aubergine stew with creamy mash potato and roasted courgettes

Dessert

Elderflower and honey pannacotta with an oat, coconut and almond soil