

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

Welcoming canapes and bubbles for the first evening

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



YOUR CHALET CHEF

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



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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
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CHEF**
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
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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.

