

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

Welcoming canapes and bubbles on the first evening

SEE EXAMPLE 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 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



**YOUR
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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



**YOUR
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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



**YOUR
CHALET
CHEF**
Day 5

Main Course

Rustic pork sausage cassoulet
with crusty bread and salad

Dessert

Sticky toffee pudding
with crème anglais and honeycomb

