

"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, or more relax group environments 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 or savoury treats waiting for when you return from you day on the mountain or day activities

5 x 2 course evening meals

Welcoming canapes and bubbles on the first evening

SEE EXAMPLE MENU FOR THE WEEK BELOW
(vegetarian and vegan options available with every menu)

CRISTINA'S KITCHEN
PRIVATE CHEF



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 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 some of the following cakes, or something equaly delicious

Lemon drizzle
Orange and cinnamon
Banana bread
Veggie quiche
Toffee apple
Olive and sundried tomato minibuns
Raspberry and white chocolate
... plus a selection of teas, coffee and fruit squash

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Day 1

Main Course

Chilli con carne or Veggie chilli con carne, served with tortillas, guacamole, sour cream, and tomato and corn salsa

Dessert

Double chocolate brownies served with ice-cream



Day 2

Main Course

Lemon roasted whole chicken with roasted potatoes, honey carrots, garlic green beans and gravy.

Dessert

White chocolate and raspberry cheesecake

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Day 3

Main Course

Classic beef lasagne served with mixed salad and crusty garlic bread

Dessert

Sticky toffee pudding with custard
or ice-cream

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Day 4

Main Course

Butter chicken curry, served with fragrant rice, and aloo gobi(cauliflower and potato)

Dessert

Apple and abricot crumble with
vanilla ice cream

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Day 5

Main Course

Salmon and cod fish pie, served with mash potatoes and steamed vegetables

Dessert

Chocolate and Almond torte with
crème chantilly

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