



# "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 EXAMPLE 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 jams and spreads

Toast and butter

Fruit and natural yogurts

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 Benedicte/Florentine

Breakfast burritos

Scrambled eggs with mushrooms

Smashed avocado on toast with Poached eggs

Sausages, grilled tomato and hash brown

Garlic roasted cherry tomatoes on toast  
omelettes...



## 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 and blueberry drizzle

Banana bread

Brownie

Toffee apple

Olive, herb and cheese muffins

chocolate and almond cookies

... plus a selection of teas and  
coffee



# Day 1

## *Starter*

Broccoli and halloumi Okonomiyaki fritters

## *Main Course*

Beef Thai Massaman curry served with  
fragrant basmati rice and Thai salad topping

## *Vegetarian Main Course*

Tofu Thai Massaman curry served with  
fragrant basmati rice and Thai salad topping

## *Dessert*

Spiced Chai Pannacotta with berries and  
honeycomb



## Day 2

### *Starter*

Cheddar, Apple and butternut squash soup

### *Main Course*

Pork Fillet mignon wellington, with cauliflower puree, roasted potatoes, peas and red wine reduction

### *Vegetarian Main Course*

Mushroom, lentil and chestnut wellington, with cauliflower puree, roasted potatoes, peas and red wine reduction

### *Dessert*

Burned Basque Cheesecake



## Day 3

### *Starter*

Asian flavours beetroot and avocado tartar

### *Main Course*

Chicken Tantamen ramen. Soba noodles, soft boiled egg, sesame greens

### *Vegetarian Main Course*

Plant based chicken Tantamen ramen. Soba noodles, soft boiled egg, sesame greens

### *Dessert*

Caramelized pear, oat and coconut crisp  
with vanilla ice-cream



## Day 4

### *Starter*

Spicy pinto bean soup

### *Main Course*

Turkey al Pastor Taco bowl. Refried beans, coriander rice, salsa, pickled onions

### *Vegetarian Main Course*

Tofu al Pastor Taco bowl. Refried beans, coriander rice, salsa, pickled onions

### *Dessert*

Chocolate, Oreo and Peanut torte





## Day 5

### *Starter*

Creamy leek and caramelized shallot tart with dressed watercress salad

### *Main Course*

Baked cod with parmentier potatoes, ratatouille and salsa verde

### *Vegetarian Main Course*

Cauliflower steak with parmentier potatoes, ratatouille and salsa verde

### *Dessert*

Classic Tiramisu