

Catered Chalet Option - Example Menus

Breakfast

The following shall be provided each morning:

Fresh juices, tea, coffee, yoghurts, cereals, fresh milk, sliced bread, baguette, pain au chocolate, croissants, spreads, slices of ham & cheese.

One hot option from the following is also available:

Salmon & scrambled eggs

Pancakes with maple syrup & bacon

Sausage & fried egg with English muffin

Beans, bacon, fried egg & mushrooms

French toast with maple syrup & berries

Omelette

Afternoon tea

Lemon cake

Chocolate cake

Carrot cake

Oat cookies

Banana loaf

Victoria sponge

Adults menu

Starters

Pear & Roquefort salad
Goat cheese & beetroot tart
Bruschetta
Camembert parcels
Pea & mint soup
Butternut squash soup

Mains

Mozzarella & parma-ham chicken with ratatouille & Hassel back potatoes (V. Stuffed Red Pepper)
Beef bourgignon & creamy mash (v. Mushroom Bourgignon)
Salmon fillets with a sweet potato mix & green pesto
Lamb & white bean casserole (v. Chestnut Plait)
Savoyard sausage & lentil stew (v. Bean Casserole)
Confit duck with braised red cabbage (v. Aubergine Stew)

Dessert

Apple strudel
Lemon tart
White chocolate panna cotta
Key lime pie
Crème Brulee
Pear & almond tart

Children's menu

Mains

Chicken goujons & chips
Shepherd's pie
Fish fingers & chips
Margarita pizza
Sausage & mash
Spaghetti bolognaise

Dessert

Apple crumble
Raspberry parfait
Banana fritters
Crepes with fillings
Chocolate mousse
Eton mess

Christmas menu

Entrée

Selection of canapes

Starter

Prawn cocktail

Main

Roast turkey or beef with all the trimmings

Dessert

Christmas pudding

If you or any person within the booking have a dietary requirement and/or allergic reaction to any foods, you must inform us on booking.