



## - The Classic Chalet Menu 2023/24 -

A typical week runs Saturday to Saturday. Your chefs evenings off will be Monday & Thursday unless agreed otherwise.

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### **MENU 1**

#### **STARTER**

**Vegetable Tartlet** with balsamic drizzle

#### **MAIN**

**Berthoude** (Abondance cheese fondue) served with potatoes, charcuterie, pickles & salad

OR

**(Option V/Vg)**

**Berthoude** (Abondance cheese fondue) served with potatoes, olives, pickles & salad

#### **DESSERT**

**Apple & Raspberry Crumble** served with custard

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## MENU 2

### STARTER

**Tempura Vegetables** served with sweet chilli dipping sauce

### MAIN

**Thai Red Duck Curry** served with sticky coconut rice

OR

(Option V/Vg)

**Thai Red Tofu Curry** served with sticky coconut rice

### DESSERT

**Citrus Cheesecake** served with fruit coulis

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## MENU 3

### STARTER

**Classic Panzanella Salad** with citrus vinaigrette

### MAIN

**Pan-seared Chicken Breast** served with orzo risotto, parmesan & toasted seeds

OR

(Option V/Vg) **Pan Fried Aubergine** served with orzo risotto, parmesan & toasted seeds

### DESSERT

**Italian Pear & Almond Cake** served with orange mascarpone

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## MENU 4

### STARTER

**Baked Feta** with roasted tomatoes & crusty bread

### MAIN

**Beef Stifado** served with creamy mashed potatoes & roasted vegetables

OR

**(Option V/Vg)**

**Chickpea & Vegetable Stew** served with creamy mashed potatoes & roasted vegetables

### DESSERT

**Greek Yogurt Panna Cotta** served with honey & nuts

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## MENU 5

### STARTER

**Vegetable Pakora** served with raita & chutney

### MAIN

**Curried Baked Cod** served with coconut-lentil dahl, pan-fried green vegetables & naan bread

OR

**(Option V/Vg)**

**Spiced Sweet Potato** served with coconut-lentil dahl, pan-fried green vegetables & naan bread

### DESSERT

**Chai Spiced Tiramisu** served with ice-cream

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