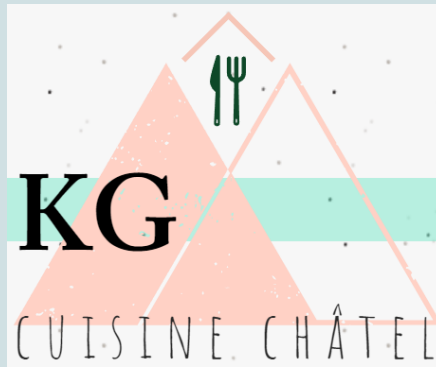




The Classic Chalet Menu 2025/26

A typical week runs Saturday to Saturday.

Your chefs days/evenings off will be Tuesday & Friday unless agreed otherwise.

MENU 1

STARTER

Toasted Sesame Hummus

pitta breads & toasted seeds

MAIN

Traditional Greek Moussaka

garlic potatoes & mixed salad

or

(Option V) Lentil Moussaka

garlic potatoes & mixed salad

DESSERT

Greek Yogurt Panna Cotta

honey & nuts



MENU 2

STARTER

Roasted Vegetable Tartlet

balsamic drizzle

MAIN

Lemon Butter Cod

pistachio crumb, green pea purée & persillade

or

(Option V/Vg) Burrata

pistachio crumb, green pea purée & persillade

DESSERT

Apple & Blueberry Crumble

custard



MENU 3

STARTER

Sweet Potato & Ginger Soup

fresh bread

MAIN

Thai Chicken Curry

shredded salad & coconut rice

or

(Option V/Vg) Thai Tofu Curry

shredded salad & coconut rice

DESSERT

Citrus cream

fresh fruits, fruit curd & biscuit crumb



MENU 4

STARTER

Fattoush Salad

toasted pitta & labneh

MAIN

Roasted Salmon

lemon beurre blanc & sauteed greens

or

(Option V/Vg)

lemon beurre blanc & sauteed greens

DESSERT

Warm Pistachio Blondie

ice-cream



MENU 5

STARTER

Baked Camembert Sharing Board

fresh bread & crudites

MAIN

Pork Tenderloin

wild mushroom orzotto, dijon cream & crispy onions

(Option V/Vg) Grilled Aubergine

wild mushroom orzotto, dijon cream & crispy onions

DESSERT

Chocolate & Almond Tart

baileys cream
