

YOUR CHALET CHEF

"Your Chalet Chef" Package

This package is designed to offer a little bit of extra indulgence. Comprised of fine local ingredients, it's lovingly put together by our chefs to give you the space to enjoy your holiday.

As always, we set the table and take care of washing up too!

Whats included in the price?

6 x cooked and 7 x continental breakfasts - hot cooked options that change daily

6 x afternoon tea setup - Tea, coffee and cake waiting for you when you return from the mountain

6 x 3 course evening meals with wine



YOUR CHALET CHEF

Continental Breakfast

Lovingly layed out for you each and every morning

Ready from 7am 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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Cooked Breakfast

*In addition to the continental breakfast you will have
one of the following cooked options available*

Eggs benedict/florentine

Breakfast burritos

Scrambled eggs with bacon and mushroom

Omelettes, made to order

Smashed avocado on toast with poached eggs

Sausages, grilled tomato and fried eggs

...

if you have a preferred cooked breakfast that isn't on our list,
let us know and we'll do our best to provide it



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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 one of the following cakes, or something equally delicious

Lemon drizzle
Orange and cinnamon
Banana bread
Chocolate
Toffee apple
Raspberry and white chocolate
... plus a selection of teas, coffee
and fruit squash



YOUR CHALET CHEF

Day 1

Starter

Sweet potato and coconut soup
topped with chili oil and fresh corander

Main Course

Keralan fish curry with okra,
fragrant basmati rice and served with
a cucumber pickle salad

Vegetarian Main Course

Keralan vegetable curry with okra,
fragrant basmati rice and served with
a cucumber pickle salad

Dessert

Mango and passion fruit parfait, raspberry coulis
and meringue



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Day 2

Starter

Smoked trout and avocado tartare
with quail eggs and crostini

Vegetarian Starter

Heritage beetroot carpaccio
with a spiced balsamic reduction

Main Course

Slow cooked beef ragu with creamy polenta,
green vegetables and pastry shard

Vegetarian Main Course

Mediterranean spiced aubergine steaks
with creamy polenta, green vegetables
and pastry shard

Dessert

Classic tiramisu



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Day 3

Starter

Roast carrot and fennel soup with garlic oil and
rosemary croutons

Main Course

Duck breast with peppercorn sauce
beetroot puree, celeriac boulangier, sauteed spinach

Vegetarian Main Course

Goats cheese and red onion wellington
beetroot puree, celeriac boulangier, sauteed spinach

Dessert

Peach Frangipane Galette
with vanilla ice cream



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Day 4

Starter

Tomato, olive and goats cheese tart
with a lemon dressed watercress salad

Main Course

Pork belly cooked in sage and cider sauce
with pea and artichoke puree, fondant potato

Vegetarian Main Course

Chestnut and sage topped cauliflower with cider and
blue cheese sauce,
pea and artichoke puree, fondant potato

Dessert

Chocolate and hazelnut tarte with
salted caramel



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Day 5

Starter

Orange and feta salad with green goddess dressing

Main Course

Moroccan pulled lamb with prune jus, roasted squash, cauliflower and lemon and herb couscous

Vegetarian Main Course

Pulled jackfruit with prune jus, roasted squash, cauliflower and lemon and herb couscous

Dessert

Lemon, honey and rum flan with toasted nuts.



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Day 6

Starter

Mexican spiced salmon and fresh salsa endive
tacos with pomegranate molasses

Main Course

Pan-seared chicken breast
stuffed with brie, sun-dried tomatoes and basil,
risotto verde, rocket and cherry tomatoes

Vegetarian Main Course

Roast courgette
stuffed with brie, sun-dried tomatoes and basil,
risotto verde, rocket and cherry tomatoes

Dessert

New York style Baked Cheesecake with
blueberries and white chocolate

