

Example Summer 2017 Menu

Saturday:

Mediterranean (Provencal) beef stew in red wine and tomato sauce with black and green olives, extra virgin olive oil, glazed carrots, mushrooms and red onions - Baked macaroni pasta with cheese and spinach.

70% dark chocolate custard with diced brownie and hazelnut mousse. Served in individual pudding pots.

Sunday:

Chalet Kitchen roast - Roasted chicken supreme, roast potatoes and our famous chicken gravy (entirely home made with no granules) - Braised green savoy cabbage, roast pumpkin & parsnip and simmered chestnuts.

Chalet Kitchen lemon tart - Revisited with lemon custard, lemon sponge with a lime & white chocolate mousse on top.

Monday:

Shoulder of lamb cooked gently in our slow-cooker, slightly spiced with Colombo curry, summer vegetables caramelised with mountain flower honey. Served with basmati rice. Grapefruit and coconut in a glass - grapefruit and orange marmalade, coconut sponge, crunchy bits, coconut mousse..

Tuesday:

Pulled pork pie - Shoulder of pork braised for 8 hours in a sour marinade under a mashed potato crust - Garden peas, broccoli & carrots casserole.

All chocolate cake - Chocolate crunchy base, dark chocolate custard, rich chocolate sponge and a milk chocolate mousse.

Wednesday:

Raclette night! Local Raclette Cheese & Raclette machine(s), Potatoes to boil, Selection of Local Cured Meats & Gherkins (no dessert tonight).

Please note this is delivered on the Tuesday.

Thursday:

Our famous beef lasagne, rich and creamy topped with Parmigiano Reggiano. Served with a healthy summer salad, crunchy vegetables and nuts.

Raphael's grandmothers vanilla rice pudding - topped with mango and caramel sauce, diced fresh pineapple.

Friday:

Our Caesar salad. Supreme of chicken roasted simply and served with smoked bacon lardons, crusty bread, soft-boiled eggs and cherry tomatoes on a bed of crunchy salad. Dressed with our homemade Caesar dressing and Parmigiano Reggiano.

Ginger bread, caramel and passion fruit mousse cake - Crunchy caramel base, caramel custard, sponge, passion fruit mousse with a passion fruit glaze. .

Notes:

Swapping Items: Raclette Night can take the place of any other meal

A complete list of all allergens contained in our food is available on request, It also details exactly what changes we make for gluten free and nut free options.

Evening Meals Prices Summer 2017

Number of People per night:	Price per person per meal:
2	€25.00
3	€24.00
4	€23.00
5	€22.00
6	€21.00
7	€20.00
8	€19.00
9	€18.00
10	€17.00
11	€16.00
12+	€16.00