Sample *Classic Chalet* Menu

To start

—

Shallot tarte tatin (V)

Fried brie & apple salad (V)

Roasted tomato & lentil soup (V)

Thai fish cakes with sweet chilli sauce / Thai potato cakes (V)

Chorizo, chickpea & sweet potato salad / Feta, chickpea & sweet potato salad (V)

Blackened asparagus with romesco sauce (V)

The main course

—

Tuscan braised beef or mushrooms & beetroot (V), creamy polenta, charred asparagus, crispy artichoke hearts

Peruvian chicken or aubergine (V), salsa verde, roasted sweet potato, mangetout

Pork belly, braised red cabbage, caramelised apple & celeriac purée / Mushroom & chestnut stuffed leeks (V)

Duck breast with fondant potato, roasted beets & carrots / Courgette, halloumi, aubergine & pesto stack (V)

Herb-crusted monkfish or tofu (V) served with Goan curry sauce, stir fried vegetables, coconut rice & onion bhaji

Parmesan-crusted lamb rack / Mushroom, feta & lentil strudel (V) served with potato dauphinoise, sautéed courgettes, leeks & peas,

For dessert

—

Chocolate nemesis, black cherry compote, vanilla mascarpone

Upside down sticky pear and walnut cake, vanilla ice cream

Lemon curd and ginger cheesecake

Chocolate and cream millefeuille

Blueberry souffle, lemon sorbet

Tropical pavlovas

To finish

—

A selection of regional cheeses

Dishes may occasionally vary depending on the availability of fresh ingredients.