

Choose *Your* Chalet Menu

The main courses

Tartiflette with charcuterie & green salad

A comforting classic from the Alps, featuring layers of creamy potatoes, smoky lardons, and Reblochon cheese, accompanied by a selection of artisan charcuterie and a crisp green salad. (Vegetarian option available.)

Gourmet burgers with wedges & green salad

Juicy hand-pressed burgers served in a toasted sesame brioche bun, topped with your favourite fixings, alongside golden wedges and a refreshing green salad.

Veggie bean burger with wedges & green salad

A hearty blend of spiced beans and vegetables, lightly grilled and served with chunky wedges and a zesty green salad.

Lasagne with green salad

Layers of rich minced beef, creamy béchamel, and al dente pasta sheets, oven-baked to golden perfection, paired with a fresh green salad.

Vegetable lasagne with green salad

A vibrant mix of seasonal vegetables, tangy tomato sauce, and velvety béchamel, all nestled between pasta layers, served with a crisp green salad.

Chicken Caesar salad (light option)

Succulent grilled chicken breast on a bed of crisp mixed lettuce, tossed with Parmesan shavings, crunchy croutons, and our signature Caesar dressing.

Halloumi Caesar salad (light option)

Golden pan-fried halloumi adds a Mediterranean twist to this classic Caesar, with crisp lettuce, Parmesan, croutons, and creamy dressing.

Chicken filo pie with salad

A flaky filo pastry pie filled with tender chicken and creamy sauce, paired with a light, refreshing salad.

Lemon baked chicken and warm quinoa salad (light option)

Zesty lemon-baked chicken served atop a warm, nutty quinoa salad with vibrant vegetables and a drizzle of tangy vinaigrette.

Thai seabass with lime, garlic & chilli sauce

Delicate seabass fillet served with fragrant coconut rice and a crisp mange tout stir-fry, tossed in a vibrant lime, garlic, and chilli sauce.

Fish pie with salad

A hearty pie filled with tender fish in a creamy sauce, topped with golden mashed potatoes, served with a crisp green salad.

Pan-fried cod loin with wedges, pea purée, & tomato, olive, and herb salsa

Perfectly cooked cod loin with a vibrant pea purée and a zesty tomato, olive, and herb salsa, paired with golden wedges.

Butter chicken curry with rice and flatbread

A rich, creamy butter chicken curry bursting with aromatic spices, served with fluffy rice and warm flatbread.

Beef masala curry with rice and flatbread

A fragrant Indian-inspired curry featuring tender beef in a gently spiced tomato and cream sauce, served with rice and warm flatbread.

Marmalade & sesame duck breast with salad

Succulent duck breast glazed with sweet marmalade and toasted sesame, served with a crisp seasonal salad for a light yet flavourful dish.

