

Ski Basics



6 day sample menu

Saturday

Citrus and Poppy Seed Slices.

Pea & Mint Soup with Bacon Shards.

Beef & Ale Pie with a Pastry Lid, Honey & Sesame Roasted Carrot Batons,

Spicy Potato Wedges with Rocket.

(V) Aubergine Parmigiana.

Salted Caramel Cheesecake.

Sunday

Scones with Whipped Cream & Jam.

*Roasted Fig, Parma Ham, Garlic Whipped Goat's Cheese and Tomato Croutes
with Honey & Walnuts on a Bed of Balsamic Dressed Leaf Salad.*

Moroccan Chicken.

(V) Sweet Potato & Chickpea Tagine.

Apricot & Frangipane Tarte with Crème Fraiche.

Monday

Apple, Caramel & Cinnamon Cake.

Fennel & Lemon Risotto.

Luxury Seafood Pie with Broccoli, Leek & Dill, topped with Potato & Celeriac Mash.

(V) Broccoli, Leek & Lentil Lasagna.

Chocolate Orange Mouse with Vanilla Cream & Cardamom Shortbread.

We happily cater for guests with specific dietary requirements. Please inform our staff of your needs.

www.skibasics.com

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6 day sample menu

Tuesday

Raspberry & Orange Polenta Cake.
Tomato & Roasted Red Pepper Soup.
Tartiflette, Salsa Stack & Green Salad.
(V) Mushroom Tartiflette.
Lemon Syllabub with Brandy Snap.

Wednesday

Chef's day off.

Thursday

Chocolate Brownies.
Roasted Mediterranean Vegetable Filo Parcels with a Red Pepper and Tomato Coulis.
Ginger, Garlic & Orange Glazed Pork Tenderloin.
(V) Tempura Vegetables.
Served with Garlic & Chilli Stir Friend Vegetable Noodles.
Sticky Toffee Pudding with Butterscotch Sauce.

Friday

Chocolate Chip Cookies.
Wild Mushroom Bruschetta Served with a Poached Egg & Rocket Salad.
Pan-Fried Duck Breast, Sauté Potatoes, Charred Broccoli & Almonds
with a Peppercorn Sauce.
(V) Onion Tart Tatin.
Winter Berry Crumble with Vanilla Ice Cream.

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