

Ski Basics



Sample menu - Ski Basics *classic* service

Chef days off in December

9th – 16th Monday - Wednesday evening - Friday morning

23rd Tuesday - Wednesday evening - Friday morning

30th Monday morning - Wednesday Evening -Friday

7th January onwards Tuesday evening - Thursday - Saturday morning

Sunday

Avocado and Poached Egg on an English Muffin.

Lemon Drizzle Cake.

Mushroom Risotto.

Stuffed Chicken Ballotine with Creamy Leeks, White Wine Sauce and Sauteed Potatoes.

Stuffed Red Peppers (Vegetarian).

Chocolate Tart.

Monday

French Toast with Berries and Yoghurt.

Coffee and Walnut Cake.

Butternut Squash Soup.

Beef Bourguignon, Mustard Mash, Roasted Broccoli and Honey Roasted Carrots.

Mushroom Bourguignon (Vegetarian).

Raspberry and White Chocolate Pana Cotta.

Tuesday

Full English.

Chef evening off

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Wednesday

Scrambled Egg and Smoked Salmon on Toast.

Apple and Cinnamon Cake.

Baked Camembert with Toasted Baguette.

Roasted Pork with Apple Sauce, Crackling, Hasselback Potatoes and Mustard Cabbage.

Roasted Aubergine Arrabbiata (Vegetarian).

Lemon Posset.

Thursday

Chef's day off

Banana Bread.

Friday

Bacon and Maple Syrup Pancakes.

Chocolate Cake.

Mushroom Pate.

Tartiflette served with Mixed Leaf and Salad Dressing.

Leek and Mushroom Tartiflette (Vegetarian).

Chocolate Orange Mousse with Vanilla Cream.

Saturday

Chef's morning off

Carrot Cake.

Caramelised Onion and Brie Tartlet with Balsamic Glaze.

Duck Breast served with Roasted New Potatoes, Mangetout and a Red Wine Sauce.

Onion Tart Tatin (Vegetarian).

Strawberry Cheesecake.