



CHRISTMAS DINNER MENUS 2023

*Delivered to your chalet on Saturday 23rd December
Order by Saturday 9th December
Simply call or email to place your order.*

We aim to take all the hard work out of Christmas dinner, and give you time to relax and enjoy spending time with your loved ones.

Canapés

Spiced pork bonbons with pureed parsnip dip
Spanakopita triangles with tzatziki dip (v)
Onion bhajis with mango chutney (v)
Smoked salmon blinis with dill & lemon cream cheese
Wild mushroom arancini (v)
Goat's cheese & red onion marmalade tartlets (v)

Main courses

Rolled turkey breast *or* whole guinea fowl latticed with bacon
Sage & apple stuffing and home-made gravy

Beef Wellington (race d'Hérens) stuffed with mushroom duxelle
Red wine beef jus

Mushroom & walnut Wellington with vegetarian jus

Side dishes

Roast potatoes in duck fat (or olive oil for vegetarians)
Roasted root vegetables (carrots, parsnips, celeriac and beetroot)
Braised red cabbage
Stir-fried Brussels sprouts with chestnuts
Braised peas & leeks with lemon & herb butter

Desserts

Christmas pudding with brandy sauce
Chocolate orange almond tart with crème de Gruyere



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Prices

Canapes - 9chf per person, for 3 bites

Meat

Turkey: 40chf per person

Guinea fowl: 45chf per person

Beef: 60chf per person

Mushroom Wellington: 22chf per person

Side dishes

2 sides: 15 chf pp

3 sides: 22 chf pp

4 sides: 28 chf pp

Desserts - 15chf per person

Sizes required:

Guinea fowl

One guinea fowl is approx. 1.2kg and will feed 2-3 people

Turkey & Beef

Approx. 225g pp

Additional dishes available

Pigs in blankets (sausages wrapped in bacon) – 6chf pp

Cranberry sauce with Cointreau – 3chf pp

Bread sauce – 2.50chf pp

Yorkshire puddings – 3chf each

Mince pies – 5chf each

Information

Please note these menus are NOT delivered hot.

All dishes come fully prepared and with clear instructions how to finish, e.g. roast potatoes will be roasted and ready to re-heat in the oven. Meat will be prepared and ready to be roasted. Sauces will be prepared and vegetables will need to be simply reheated in the oven or in a pan. Some items can be heated in the microwave.

Please specify any dietary requirements at the time of ordering!



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