Private Chalet Menu Ideas
for delivery (no chef onsite)
Winter 2023

Canapés
Chorizo and prawn skewers
Blinis with smoked salmon and lemon cream cheese
Asparagus and feta omelette popovers (v)
Artichoke pesto courgette roll-ups (v)
Spanakopita triangles with tzatziki dip (v)
Thai fish bites with coriander & peanut chutney
Croquette Valaisanne with lemon mayonnaise dip

Starters
Goat's cheese-cake with red onion jam and crispy salad with caramelised walnuts (v)
Vietnamese vegetable salad with pan seared duck breast and mint, and a lime chilli dressing
Seared sesame tuna with crunchy vegetables and Asian dressing
Asian style scallops "en papillote"
Pumpkin and coconut chilli soup with crispy onions (v)

Main courses
Beef Wellington with beetroot & horseradish dauphinoise, asparagus and roasted cauliflower (15chf pp supplement)
Stuffed pork tenderloin with spinach & bacon, celeriac mash and fennel gratin
Chicken & parsnip korma or beef madras with naan bread, onion bhajis and saag aloo
Salmon en croute with spinach & dill bechamel sauce, with crushed new potatoes & green beans

Vegetarian main courses
Mushroom & walnut Wellington with beetroot & horseradish dauphinoise & roasted cauliflower
Paneer & broccoli tikka masala or cauliflower & kale curry with naan, onion bhajis & saag aloo
Savoury baklava with harissa butternut squash, chickpeas & chestnuts, with crisp green salad
Braised lentils with sweet potato, feta, roasted cherry tomatoes & toasted hazelnuts

Desserts
Chocolate orange tart with brown bread ice cream and caramelised oranges
Lemon roulade with pistachio and raspberries
Sticky toffee pudding with toffee sauce & vanilla ice cream
Rhubarb & almond cake with crème fraiche

Cheese
A selection of cheeses including our local specialities (4 types), served with accompaniments such as grapes, crackers/bread, spiced nuts and home-made chutney

Prices (min 4 people)

2 courses (starter/main or main/dessert or main/cheese)	55 chf pp
3 courses (starter/main/dessert or main/dessert/cheese)	70 chf pp
4 courses (starter/main/dessert/cheese)	85 chf pp

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