MOUNTAIN THYME
CATERING & EVENTS
Elegant
Fresh
Delicious

Private Chalet Menu Ideas
Finished & served by our team
Winter 2021-22

Canapés
Chorizo and prawn skewers
Apple and sage sausage rolls
Falafels with tahini yoghurt dip (v)
Blinis with smoked salmon and dill & mustard sauce
Vietnamese summer prawn or vegetable rolls with mint and coriander
Goat's cheese & caramelised red onion tartlets (v)
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
Crispy potato rösti with quail's egg, pancetta & pea puree

Starters
Goat's cheese-cake with red onion jam & caramelised walnuts (v)
Open ravioli with roast squash, taleggio and broken croutons (v)
Vietnamese duck salad
Chicken liver parfait with melba toast and tomato & apple chutney
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 and roasted cauliflower (15chf pp sup)
Stuffed pork tenderloin with spinach & bacon, celeriac mash and fennel gratin
Chicken & parsnip korma curry or beef madras with naan bread, onion bhajis and saag aloo
Lamb & cumin pie, with cauliflower cheese and stuffed courgettes
Thai yellow chicken & prawn curry with sticky rice & crispy onions
Slow-cooked ginger pork belly, Chinese-style, with noodles and stir-fried greens

Vegetarian
Mushroom & walnut Wellington with beetroot & horseradish dauphinoise & roasted cauliflower (v)
Paneer & broccoli tikka masala or cauliflower & kale curry with naan, onion bhajis & saag aloo (v)
Braised lentils with beetroot & goat's cheese and chopped hazelnuts (v)
Griddled Mediterranean vegetables with halloumi cheese and a pesto dressing (v)

Desserts
Basil panna cotta with drunken strawberries and pine nuts
Chocolate lava puddings with passionfruit sauce
Lemon meringue tart with raspberry coulis
Sticky toffee pudding with stem ginger, apple ice-cream
Banoffee pie with chocolate madeleines
Meringue roses with mascarpone, pistachio buttercream & strawberries
Locally produced cheeses served with grapes, crackers, home-made chutney and spiced nuts

MOUNTAIN THYME COOKERY SCHOOL
MOUNTAIN THYME CATERING & EVENTS
MOUNTAIN THYME DELICIOUS DINNERS
MOUNTAIN THYME CELEBRATION CAKES

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