Handmade meals for your freezer

CHRISTMAS DINNER MENUS 2026

Delivered to your chalet on Thursday 24th December
Order by Monday 7th December
Simply call or email to place your order
(payment must be made at time of ordering)

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

Sage & apple sausage rolls
Smoked salmon blinis with dill & lemon cream cheese
Croquettes Valasisannes
Wild mushroom arancini (v)
Spanakopita triangles with tzatziki dip (v)
Goat's cheese & red onion marmalade tartlets (v)

Main courses

Turkey or 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

Traditional Christmas pudding with brandy sauce
Buche de Noel (chocolate & chestnut roulade) with cranberry compote

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Prices

Canapes – 12chf per person, for 3 bites (min 3 of each choice)

Meat
Turkey: 75chf per kilo
Guinea fowl: 80chf per bird
Beef: 50chf per person
Mushroom Wellington: 25chf per person

Side dishes
2 sides: 17.50 chf pp
3 sides: 25 chf pp
4 sides: 30 chf pp

Desserts – 17.50 chf per person

Sizes required:

Turkey
Small (3-4kg) will feed 6-8 people.
Medium (4-5kg) will feed 8-10 people.
Large (5-6kg) will feed 10-12 people

Guinea fowl
One guinea fowl is approx. 1.5kg and will feed 2-3 people

Beef
Approx. 250g pp

Additional dishes available

Pigs in blankets (sausages wrapped in bacon) – 10chf pp
Cranberry sauce with Cointreau – 4chf pp
Bread sauce – 3chf pp
Yorkshire puddings – 5chf for 2
Mince pies – 6chf 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 raw, 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!

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

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