

SAMPLE MENU

Our chalet menus have been carefully designed to provide families with imaginative, well presented and great tasting food.

Sample Adult Menu - 6 evenings

- Aperitif and canapés
- Sweetcorn and red pepper fritters with roasted tomatoes and crispy bacon
- Thai chicken with coconut, lemon and coriander sauce, red white and wild rice and green salad
 Chocolate Amaretti Truffle Torte
 Coffee

Plus cheese course for our Premier Select and Premier Select Plus guests

Vegetarian Option

Thai Tofurky with coconut, lemon and coriander sauce, red white and wild rice and green salad

Sample Child High Tea Menu - 7 evenings

Cottage pie with broccoli and carrots (vegetarian options available)
 Apple crumble with custard

Sample Family Breakfast Menu - 7 days

6 days: Cereals, porridge and yoghurts • Pastries and fresh bread • Choice of hot dishes • Choice of juices • Tea & coffee I day: continental breakfast, croissants, bread, tea, coffee and juices

Sample Complimentary Wine List

White Wine

- · Montarels Viognier: A complex, elegant and refined wine
- Montarels Sauvignon Blanc: A well balanced fine dry wine

Rosé

Terres Rosé: Light and subtle with fresh fruit flavours

Red Wine

- Prince de L'Isle: A modern and well balanced Grenache blend
- Montarels Cabernet Sauvignon: A smooth red with blackcurrant aromas

We also include upgraded wines for our Premier Select and Premier Select Plus guests

It is essential you advise us of any special diets at the time of booking





