



Chalet Framboise · Chalet Hector - Morzine, France.

In-house Chef Menu

3 Courses **35 euros** per head (Min 2 people)

Choose a starter, a main and a dessert. All served with seasonal veg/salad and a choice of red/white wine (half bottle per head). Meals prepared and served in the chalet from 7.30-8.00pm.

Starter

- Pumpkin Soup with Crispy Lardons/
French Onion Soup with Gruyere Toast.
 - Mozzarella, Avocado and
Cherry Tomato Bruschetta.
- Pear, Roquefort and Walnut Salad.
- Prawn Cocktail, Crispy Iceberg Lettuce
with Marie Rose Sauce.
 - Savoyard Antipasti - Charcuterie
and Pickles.
 - Smoked Mackerel Pate.
 - Thai Beef Salad.
 - Fish Cakes with Sweet Chilli Sauce.
- Spiced Courgette Bhajis, Pappadoms and Pickles.
 - Foie Gras Parfait with Onion Marmalade.
 - Wild Mushroom Risotto.
 - Goats Cheese Salad with Honey
and Mustard Dressing.
- Smoked Salmon, Creme Fraiche and Caviar Blinis.
- Roasted Tomato Salad with Prawns and Anchovies.
 - Warm Duck Salad.

Main

- Dijon and Tarragon Roast Chicken Pieces.
 - Herb Stuffed Loin of Pork.
- Pancetta Wrapped Stuffed Chicken Breasts.
 - Classic Beef Bourguignon.
- Pork Chops Roasted with Pears and Sage,
and Baby Potatoes.
 - Medallions of Pork with
Armagnac Soaked Prunes.
 - Thai Green Chicken Curry.
- Traditional Lancashire Lamb Hot Pot.
 - Chicken Jalfrezi, Lentil Dahl
and Spicy Bombay Aloo.
- Duck Confit with Sweet Potato.
- Claridges Chicken and Mushroom Pie.
- Herb Crusted Salmon/Salmon En Croute.
- Roast Leg of Lamb with Rosemary & Garlic.
- Pan Fried Duck Breast with Flagelot Beans.
 - Filet of Pork stuffed with Chestnut
& Mushroom Pate.

Dessert

- Sticky Toffee Puddings and Vanilla Ice Cream.
 - Profiteroles and Chocolate Sauce.
- Crepes Suzette and Caramilised Oranges, Vanilla Ice Cream.
 - Chocolate Brownies and Creme Fraiche.
- Spiced Winter Fruit Compote with Vanilla Ice Cream.
 - Pear & Frangipane Tart with Cream.
 - Treacle Tart and Creme Anglaise.
 - Chocolate Marble Cheesecake.
 - Trio of Sorbets with Tuile Biscuits.
 - Tarte Citron with Creme Fraiche.
- Chocolate, Cinnamon and Pear Tart with Cream.
- Panettone Bread & Butter Pudding and Cream.
 - Chocolate Rum Pots and Chantilly Cream.
 - Tarte Tatin and Vanilla Ice Cream.
 - Catalan Creme Brulee.

For an additional **5 euros** per head a selection of local cheeses and dessert wine can be provided.



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In-house Chef Menu

2 Courses 15 euros per head, Main Only 10 euros per head (Min 2 people)

Choose one main and one dessert - all mains come with salad or seasonal vegetables, and rice or potatoes or pasta. Meals are left in the fridge for you to pop in the oven.

Main

- Cottage Pie.
- Lasagne.
- Beef Stroganoff/Beef Bourguignon.
- Chicken, Bacon and Mushroom Pie.
 - Spaghetti Bolognese.
 - Spicy Sausage Pasta.
 - Savoyard Tartiflette.
 - Chilli con Carne.
- Malaysian Beef/Chicken Curry.
 - Green Chicken Curry.
 - Pork Goulash.
- Chicken Cacciatore/Coq Au Vin.
 - Sausage And Bean Casserole.
- Pumpkin and Chickpea Curry (V)
 - Vegetable Lasagne (V)
- Courgette and Pine Nut Tart (V)
- Haricot Bean and Squash Crumble (V)

Dessert

- Apple Crumble and Creme Anglaise.
- Bread & Butter Pudding and Cream.
 - Meringues, Berries and Chantilly Cream.
- Treacle Tart and Creme Anglaise.
- White Chocolate Marble Cheesecake.
 - Banoffee Pie.
- Winter Fruit Compote with Vanilla Ice Cream.
- Local Cheeses and Seasonal Fruit.
 - Waffles, Ice Cream and Chocolate Sauce.
- Bakewell Tart and Cream.
 - Tarte Citron.

Cakes

12 euros per cake

- Lemon/Orange Drizzle Cake.
 - Carrot Cake.
- Coffee And Walnut Cake.
 - Chocolate Brownies (10 squares)
 - Victoria Sponge.
- Banoffee Banana Cake.
- Scones with Strawberry Jam and Chantilly Cream (8 scones)

For an additional 5 euros per head a selection of local cheeses and dessert wine can be provided.