

Peak Feeling.

Gastro Chalet Sample Menu

Each morning you will be provided with a continental breakfast as well as hot options on chef days

Continental Breakfast

Croissants & Pain au Chocolats

Selection of Cereals and Muesli

Porridge

Fresh Fruit

Fruit and Natural Yoghurts

Fresh French Baguettes from the local bakery

Bonne Maman James, Marmalade & Nutella

Orange & Apple Juice

Selection of Teas and Coffees

Day 1

Afternoon Tea - Scones and Jam

Pre Dinner Drinks & Canapes

Starter

Creamy Winter Vegetable and Sage Soup with Fresh Crusty French Bread

Main

Pork Tenderloin with Sage stuffing, Buttery Baked Potato, Celeriac Puree, Honey Glazed Roasted Carrots, Braised Fennel, Kale and Sweet White Wine & Apple Jus

Vegetarian Main

Ricotta & Pesto Tart with Sweet Peppers and Shallots with Sweet Potato & Mushroom Croquette, Celeriac Puree, Honey Glazed Roast Carrots, Braised Fennel & Kale

Dessert

Thick Chocolate Tart with Chantilly & Raspberries

Day 2

Breakfast

Eggs Benedict - Poached Eggs Served on Toasted Muffin with Hollandaise Sauce & Bacon

Afternoon Tea - Millionaire's Shortbread

Starter

French Rabbit Terrine with Toasted Brioche, Fig Confiture & Sweet Balsamic

Vegetarian Starter

Crispy Bang Bang Sesame Cauliflower Bites with Sweet & Sour Sauce

Main

Cornfed Yellow Chicken Supreme in a Wild Mushroom, Tarragon and White Wine Sauce with Honey Roast Vegetables, Mashed Potato, Pea & Asparagus Puree Topped with a Parmesan Crisp

Vegetarian Main

Crispy Panko Aubergine with a Wild Mushroom, Tarragon and White Wine Sauce with Honey Roast Vegetables, Mashed Potato, Pea & Asparagus Puree Topped with a Parmesan Crisp

Dessert

Bramble Apple Tart with Sweet Chantilly

Day 3

Breakfast - Smoked Salmon with Scrambled Eggs & Chives on Toast

Afternoon Tea - Carrot Cake with Candied Walnuts & Cream Cheese Frosting

Starter

Burrata and Tomato Caprese Salad

Main

Roast Confit Duck served with Dauphinoise Potato, Cranberry and Red Wine Sauce, Garlic Fried Tender Stem Broccoli, Braised Red Cabbage & Butternut Squash Puree

Vegetarian Main

Vegetarian Confit Duck Stack with Dauphinoise Potato, Cranberry and Red Wine Sauce, Garlic Fried Tender Stem Broccoli, Braised Red Cabbage & Butternut Squash Puree

Dessert

Spiced Poached Pear Served with Biscoff Crumb, Warm Crème Anglaise & Vanilla Ice Cream

Day 4

Breakfast - French Toast Served with Syrup, Pan Fried Apple & Berries

Afternoon Tea - Lemon & Poppy Seed Drizzle Cake

Starter

Ravioli All'uovo Ricotta, Lemon & Chilli in Brown Butter Sauce

Main

Herb Crusted Cod, Green Pea & Mint Purée, Balsamic Tomatoes & Parmentier Potatoes

Vegetarian Main

Ratatouille Rose, Green Pea & Mint Purée, Balsamic Tomatoes & Parmentier Potatoes

Dessert

Lemon Posset and Pistachio with Shortbread served with an (optional) Shot of Limoncello

Day 5

Breakfast - Smashed Avocado on Toasted Brochettes with Fried Tomatoes & Lardons

Afternoon Tea - Chocolate and peanut cookies

Starter

Fragrant Asian Chicken Broth

Vegetarian Starter

Fragrant Asian Coconut Broth

Main

Slow Cooked Beef in Gochujang Sauce with Asian Salad & Jasmine Rice

Vegetarian Main

Sticky Miso Glazed Aubergine, Gochujang Sauce, Asian Salad & Jasmine Rice

Dessert

Sticky Chocolate Torte with Chai Tea Ice Cream, Pistachio Praline

Day Off Cakes

Banana Bread

Cinnamon Rolls