

Chalet Neige - Dinner Menu 2015

Dinner can be served at a time to suit you, but should be requested 48 hours in advance. This is a "menu fixe", everyone eats the same dishes & wine is available from the honesty bar.

Starters (€5 per person)

- ✚ *Charcuterie: platter of local cold meats with pickles and cornichons*
- ✚ *Steamed asparagus with poached egg, hollandaise source & parmesan shavings*
- ✚ *Freshly prepared French onion soup served with croutons and grated Gruyere*
- ✚ *Home made leek, potato and carrot soup served with garlic bread*
- ✚ *Smoked mackerel pate with toast & lemon*
- ✚ *Warmed Vacherin (local cows cheese) served with ciabatta to dip*
- ✚ *Smoked salmon & beetroot with brown bread, lemon and pepper*
- ✚ *Feta, tomato & red onion salad – drizzled in balsamic vinegar & basil*
- ✚ *Poppadums with onion salad, cucumber & mint raita, mango chutney & lime pickle*

Main Courses (€15 per person)

- ✚ *Beef Stew: rich stew of beef, new potatoes, carrots, parsnips, butternut squash & spinach*
- ✚ *Thai Green Curry: chicken cooked in coconut, peppers, green beans & chilli, with white rice*
- ✚ *Balti: (chicken/lamb/prawns) special curry from Birmingham, served with rice & naan bread*
- ✚ *Chicken Savoyarde: chicken stuffed with Comte, wrapped in Parma ham + masala sauce*
- ✚ *Paella: rice dish with chicken, chorizo & seafood (optional) with green beans & peppers*
- ✚ *Coq-au-Vin: Chicken, carrots, shallots & local mushrooms cooked in red wine with mash*
- ✚ *Sausage & Mash: in a giant Yorkshire pudding, with vegetables & caramelised onion gravy*
- ✚ *Navarin of Lamb: French hearty lamb stew with carrot, potatoes, leaks & turnips*
- ✚ *Tarragon Chicken: Chicken breasts served in creamy tarragon and white wine source*
- ✚ *Confit-du-Canard: Duck legs served with petit-pois salad & dauphinoise potatoes*
- ✚ *Crispy chinese belly pork: with sweet chilli source, served with apple mash & seasonal veg.*
- ✚ *Teriyaki Salmon: fillet marinated in soya sauce & honey, with new potatoes & petit-pois*

Simpler Family Mains: (€10 per person)

- ✚ *Tartiflette: The potato & reblochon cheese mountain classic (lardons or smoked salmon!)*
- ✚ *Chilli con carne: "chilli with meat" (hot/medium/mild) served with white rice*
- ✚ *Spaghetti Bolognese: mince meat, tomato sauce, serve with pasta and grated parmesan*
- ✚ *Chicken Curry: medium hot curry, served with white rice*
- ✚ *Lasagne: layers of pasta, mince with tomato & béchamel sauce*
- ✚ *Piri-Piri Chicken: spicy marinated chicken with home made coleslaw & French fries*

Desserts (€5 per person)

- ✚ *Tarte Tatin, served with crème Fraîche or ice cream*
- ✚ *Apple & Blackcurrent croûte served with Crème Anglaise*
- ✚ *Myrtleberry flan, served with crème Fraîche or Ice cream*
- ✚ *Bread & Butter pudding: made with croissant not bread!*
- ✚ *Fruit Millefeuille: Summer fruits & whipped cream on a puff pastry base*
- ✚ *Vanilla panna cotta topped with a raspberry coulis*
- ✚ *A selection of local cheeses, with crackers and grapes*