



Freelance chef services across the Portes Du Soleil
Morzine - Les Gets - Avoriaz - Chatel - St Jean De Aulp

For bookings and enquiries Contact - Chris Thompson
UK 0044 (0)7816763053 French mobile 0033 (0)47359164
Email - info@alpinechef.co.uk Website - www.alpinechef.co.uk

Dietary requirements

If you have any dietary requirements please inform us, all of the listed dishes can be adapted if necessary.

FULLY CATERED - breakfast, afternoon tea & dinner - €20 per person
DINNER ONLY - €15 per person

DAY 1 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Sticky Flapjacks with chocolate

DINNER

Sausage & mash potatoe
Onion gravy & peas

All Starters & main course are served with fresh
bread & seasonal vegetables

DAY 2 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Coffee & walnut cake

DINNER

Lasagne
Potato wedges, green salad & garlic bread

Apple crumble
Vanilla ice cream



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DAY 3 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Victoria sponge

DINNER

Shepherds pie
Cheesy mash & vegetables

Chocolate mouse
Chantilly cream

DAY 4 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Chocolate brownies

DINNER

Pizza
Chunky chips

Lemon tart
Vanilla ice cream



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DAY 5 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Dorset apple cake

DINNER

Fish pie

Mash potato, green vegetables

Chocolate Sunday

DAY 6 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Carrot cake

DINNER

Chicken & bacon pasta

Green salad

Crème brulle



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DAY 4 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Chocolate brownies

DINNER

Italian Style Brochette

Vine tomato, buffalo mozzarella & shredded Basil with a balsamic reduction

Home Made Lasagne

Served with Garlic bread, potato wedges & mixed salad leaves

Roasted Peaches & Brioche

Mascarpone cream

**All Starters & main course are served with fresh
bread & seasonal vegetables**



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DAY 5 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Dorset apple cake

DINNER

Mountain Salad

Sauté potato's with crispy bacon & melted cheese & dressed salad leaves

Pan Fried Salmon Steaks

Creamed mash potato & tarragon beurre blanc sauce

Caramelised Lemon Tart

Garnished with winter berries & black current couli

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DAY 6 BREAKFAST

Continental breakfast

Freshly baked, Pan Au chocolate, croissant, cereals, preserves, orange juice,
tea & coffee

AFTERNOON TEA

Carrot cake

DINNER

Chicken Satay

Served with satay dipping sauce & salad garnish

Braised Lamb Shank

Finished with a rich port & mint sauce & sauté potato's

Light Chocolate Mouse

Topped with crème Chantilly & chocolate shavings

**All Starters & main course are served with fresh
bread & seasonal vegetables**