



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 - €50 per person

DINNER ONLY - €40 per person

For bookings of 5 or less there is a €40 supplement added for each day

For bookings of 10 or more 1 person eats for free!

DAY 1 - BREAKFAST

Continental breakfast

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

AFTERNOON TEA

Sticky Flapjacks with Chocolate

DINNER

Home made Tomato & Basil Soup

Garnished with fresh basil & cream

Tartiflette

Served with mixed charcuterie & salad

Home made Apple Crumble

Served with vanilla ice cream

DAY 2 - BREAKFAST

Continental breakfast

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

AFTERNOON TEA

Coffee & walnut cake

DINNER

Smoked Salmon, Crevette & Prawn Cocktail

Served with a lightly spiced red pepper mayo & salad

Chicken Chasseur

Chicken braised in a classic chasseur sauce, served with roast potatoes & vegetables

Bread & Butter Pudding

Crème anglaise

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



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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

Creamy Garlic Mushrooms

Served with toasted croutons & parmesan

Beef Bourguignon

Topped with Boulanger potato, mushrooms & button onions

Crème Brulee

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

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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

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

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bread & seasonal vegetables**