



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

Chocolate fudge brownie

DINNER

Smooth duck liver pate

Served on a Crispy bacon & quail egg salad, honey mustard dressing

Pan fried rib eye steak

Beer batter onion rings, tomato compote, pepper sauce and daupinoire potato

Baileys cheese cake

Dark chocolate sauce & chocolate shavings

DAY 2 - BREAKFAST

Continental breakfast

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

AFTERNOON TEA

Dorset apple cake

DINNER

Thai fish cakes with fine green beans

Served with a sweet & sour cucumber dressing

Pan fried halibut

Served on creamed mash potato's & finished with a salmon gravadlax & dill cream sauce

White chocolate & Banana croissant pudding

White chocolate Crème anglaise & caramelised bananas

**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

Sticky flapjacks with white chocolate

DINNER

Baked goats cheese & pear salad

Served with mixed salad leaves, Toasted walnut's, raspberry & balsamic dressing

Chicken breast wrapped in bacon

Presented on Sauté potato's, spinach and finished with a wild mushroom & chive cream sauce

Warm belgium waffles with mixed berry's

served with vanilla ice cream, maple syrup and chocolate sauce

DAY 4 - BREAKFAST

Continental breakfast

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

AFTERNOON TEA

Pineapple upside down cake

DINNER

French onion soup

Served with warm gruyere croutons

Honey Roast pork tenderloin

Roasted with Caramelised apples & onions, bubble & squeak, honey and cider jus mulled red cabbage

White chocolate and raspberry mouse

With toasted pecan nuts

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DAY 5 - BREAKFAST

Continental breakfast

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

AFTERNOON TEA

Banoffi pie

DINNER

Thai beef salad with fresh mango

Sirloin steak served pink with a sweet chilly & coriander & pistachio salad

Comfit of duck leg

Presented on fondant potato's and finished with an orange, ginger & brandy sauce

Tarter tatin

Vanilla ice cream

DAY 6 - BREAKFAST

Continental breakfast

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

AFTERNOON TEA

Mars bar & caramel loaf

DINNER

Shitake mushroom's stuffed with brie

Finished under the grill with a herb crust & fresh pesto dressing

Alpine chef bouillabaisse

Chunks of Salmon, cod, smoked haddock & prawns, langoustine & mussels lightly poached in a classic bouillabaisse sauce, sauté potatoes

Eaton mess

Crushed meringue topped with strawberries & couli

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