



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 - €60 per person - DINNER ONLY - €50 per person**

**For bookings of 5 or less there is a €50 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 chocolat, croissant, cereals, preserves, orange juice, tea & coffee

#### Full English

Bacon, sausage, black pudding, hash brown, beans, eggs, mushrooms & tomato

### AFTERNOON TEA

Sticky Flapjacks with chocolate

### DINNER

#### Canapé

Thai Infused King Prawns

#### Foi Gras Pate & Duck Breast salad

Onion & Fig chutney roasted tomatoes & rocket leaves

#### Pan Roasted Guinea Fowl with Black pudding

Finished with a cep & tarragon cream sauce, fondant potato's & wilted greens

#### Bannofi, Nougat & Hazelnut Semi Freddo

Served with Warm chocolate brownie's & a little hot chocolate with marsh mellow

### DAY 2 - BREAKFAST

#### Continental Breakfast

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

#### Full English

Bacon, sausage, black pudding, hash brown, beans, eggs, mushrooms & tomato

### AFTERNOON TEA

Sticky Flapjacks with chocolate

### DINNER

#### Canapé

Warm angels on horse back

#### Black pepper crusted smoked salmon, crevette & crayfish salad

Presented on a Beetroot & new potato salad with vanilla & honey dressing

#### Pan fried fillet steak

Presented on boulangere potato and finished with a rich bourguignon style sauce

#### Brown sugar parfait

Topped with Caramelized figs and raspberry couli

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



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### DAY 3 - BREAKFAST

#### Continental Breakfast

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

Parma ham with poached egg

Toasted bagels

### AFTERNOON TEA

Sticky Flapjacks with white chocolate

### DINNER

#### Canapé

Little toasted brioche topped with foie gras & roasted plums

#### Coquille saint Jacques

Served in the shell & Finished under the grill

#### Pan fried veal fillet

Presented on boulangere potato & finished with a tarragon & masala jus

#### Vanilla cheesecake

Served with a little Raspberry milkshake

### DAY 4 - BREAKFAST

#### Continental Breakfast

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

#### Full English

Bacon, sausage, black pudding, hash brown, beans, eggs, mushrooms & tomato

### AFTERNOON TEA

Pineapple upside down cake

### DINNER

#### Canapé

Seared Scallops with a Chili & Lemongrass Dip

#### Warm chicken ceaser salad

Poached egg, crispy bacon & foccacia crisps ceaser dressing & mixed leaves

#### Crispy pork belly

Served on Bubble & squeak potato, caramelised onions & apples honey & cider jus mulled red cabbage

#### Summer fruit pudding with clotted cream

Vanilla ice cream and summer berries

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### DAY 3 - BREAKFAST

#### Continental Breakfast

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

#### Bubble & squeak

Topped with poached eggs & gruyere cheese

### AFTERNOON TEA

#### Caramel shortbread

### DINNER

#### Canapé

Quail egg with salmon gravalax stuffing

#### Goat cheese & rocket salad

Crispy pancetta, Devon fire tomato & chili chutney

#### Pan roasted cod loin

Served on smoked bacon & parsley Potato puree with a king prawn & crayfish salsa Verde

#### Raspberry & white chocolate truffle ice cream terrine

Served with a little doughnut twist, drambui syrup and fresh raspberry's

### DAY 4 - BREAKFAST

#### Continental Breakfast

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

#### Full English

Bacon, sausage, black pudding, hash brown, beans, eggs, mushrooms & tomato

### AFTERNOON TEA

#### Mars bar & caramel loaf

### DINNER

#### Canapé

Char-grilled chicken en crouete with salsa verde

#### Poached lobster, crevete & mango timbale

Layers of lobster, crevette & mango, rocket leaves and a light shell fish vinaigrette

#### Pan fried duck breast

Presented on a crisp potato rosti & finished with a Chinese style spring onion & ginger sauce

#### Chocolate soufflé

Dark Chocolate sauce, with peanut butter & vanilla ice cream

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