



## Private Chalet Menu Ideas

*Finished & served by our team*

Winter 2020-21

### Canapes

Chorizo and prawn skewers  
Apple and sage sausage rolls  
Falafels with tahini yoghurt dip (v)  
Blinis with smoked salmon and beetroot horseradish cream  
Vietnamese summer prawn rolls with mint and coriander  
Sweetcorn fritters with mango salsa (v)  
Asparagus and feta omelette popovers (v)  
Artichoke pesto courgette roll-ups (v)

### Starters

Goat's cheese-cake with red onion jam (v)  
Open ravioli with roast squash, taleggio and broken croutons (v)  
Vietnamese duck salad  
Chicken liver parfait with melba toast and tomato & apple chutney  
Seared sesame tuna with crunchy vegetables and Asian dressing  
Borscht with crunchy vegetable topping (v)  
Pumpkin and coconut chilli soup with crispy onions (v)

### Main courses

Chicken & parsnip korma curry or lamb madras with naan bread, onion bhajis and saag aloo  
Lamb & cumin pie, with cauliflower cheese and stuffed courgettes  
Monkfish with Spanish white bean, chorizo & tomato stew, mini patatas and green beans  
Cassoulet with duck confit and Merguez sausage with a crisp green salad  
Thai yellow chicken & prawn curry with sticky rice  
Crispy pork belly with celeriac mash and apple sauce  
Braised lentils with beetroot & goat's cheese and chopped hazelnuts (v)  
Griddled Mediterranean vegetables with halloumi cheese and a pesto dressing (v)

### Desserts

Basil panna cotta with drunken strawberries and pine nuts  
Chocolate lava puddings with passionfruit sauce  
Lemon meringue tart with raspberry coulis  
Sticky toffee pudding with stem ginger, apple ice-cream  
Banoffee pie with chocolate madeleines  
Pavlova with Gruyere cream and fresh berries  
Chocolate & ginger cheesecake with pear sorbet  
Locally produced cheeses served with grapes, crackers, home-made chutney and spiced nuts



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