Skiworld Sample Chalet Set Menu 2022/23
Dairy-Free

Saturday menu
Bloody Mary Soup
With Vodka shot
A beautiful tomato soup with celery
Delicious on its own but offered with Bloody Mary sides of tabasco and Worcestershire sauce
Optional Vodka shot

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Chicken tagine
V - Vegetable tagine (chickpeas, sweet potato, carrot)
Pomegranate syrup drizzle
Roast vegetable couscous (courgette, onion, baby toms)
French beans
Succulent chicken leg quarter cooked whole with sticky dates, honey and warm spices.

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Dairy Free vanilla cheesecake
Fruit coulis

Sunday menu
Raclette *with Vegan cheese charcuterie*
Mountain speciality evening –
Vegan Raclette 'cheese' ready to melt served with
Selection of artisan DF charcuterie, warm new potatoes, mixed leaf salad, sour cream, pickles

Homemade apple tart
Warm apple tart made with dairy free pastry, sticky apples, served with oatly cream

Monday

Host's Night Off

Tuesday menu
Salmon rillette (dairy free)
Fresh salmon cooked and mixed with vegan cream cheese & dill, served cold as a soft pate
Served with fresh bread and marinated prawn garnish

Pork fillet with orange and bay jus
Bed of cauliflower puree
Baked potato
Wilted greens
Oven roast Spanish pork fillet, roast with crushed black pepper coat
Served on a bed of cauliflower puree and a tangy, garlicky bayleaf jus
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Sorbet

Wednesday
Host's Day Off

Thursday menu
Onion balsamic tart
Delicate puff pastry base loaded with sticky balsamic onions
served warm with baby tomato salad

Beef Ragu with fresh pasta
rocket salad
shin of beef, slow cooked and pulled apart piled high on a bed of fresh pasta
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Oat cream Panna cotta
berry compote

Friday menu
Canapes/nibbles

Pork terrine (DF)
Served with home-ferment spiced Kraut
Made from mountain reared pigs this terrine is served with our own
Piquante freshly fermented picked cabbage salad

Confit of duck
Green peppercorn sauce (dairy free)
With Crushed roots
Oven olive oil potatoes
Mixed fresh greens
Crispy confit of duck with rich green peppercorn sauce
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Berry trio