

Skiworld Sample Chalet Set Menu 2022/23

Vegan

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

Vegan – chickpea and vegetable tagine

Pomegranate syrup drizzle

Roast vegetable couscous (courgette, onion, baby toms)

French beans

Fragrant, slow-cooked tagine with sticky dates and warm spices.

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Vegan vanilla cheesecake

Fruit coulis

Sunday menu

Vegan Raclette

Mountain speciality evening –

Vegan Raclette ‘cheese’ ready to melt served with

Vegan charcuterie, warm new potatoes, mixed leaf salad, sour cream, pickles

Apple tart

Ice cream

Warm vegan pastry with sticky apples, served with oat cream

Monday

Host’s Night Off

Tuesday menu

Courgette fritters

Vegan– roast aubergine with herb crust, orange bay jus

Bed of cauliflower puree

Gratin Dauphinoise (vegan cream)

Wilted greens

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Sorbet with fruits

Wednesday

Host's Day Off

Thursday menu

Onion balsamic tart

*Delicate vegan puff pastry base loaded with sticky balsamic onions
served warm with baby tomato salad*

Vegan – lentil and mushroom ragu with no-egg pasta

rocket salad

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Sorbet with red berries

Friday menu

Canapes/nibbles

Vegan – handmade mushroom pate

Served with home-ferment spiced Kraut

*Made from mountain reared pigs this terrine is served with our own
Piquante freshly fermented picked cabbage salad*

Vegan - pumpkin & sage en croute

Vegan puff pastry filled with fried sage and baked pumpkin

With vegan green peppercorn sauce

Crushed roots

Oven olive oil potatoes

Mixed fresh greens

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Berry trio

