

Chalet Chardons Winter 2019-20 Menu Plan

	DAY 1 (Changeover Day)			DAY 2			DAY 3			DAY 4 (Chef morning off start at 4pm)			DAY 5			CHALET DAY OFF	DAY 6		
	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	Normal	Normal	Vegetarian	Vegan
HOT BREAKFAST OPTION	Lardon and cheese omelette (V- tomato and cheese)	Tomato and cheese omelette	Mushrooms, grilled tomato & hash brown	Sausage, scrambled eggs, beans	Beans, scrambled eggs	Beans on Toastesd Baguette	Streaky bacon, fried egg , hash browns	fried egg , hash browns	Hash Browns & grilled tomato	Sausage, scrambled, beans	Beans, scrambled eggs	Beans on Toastesd Baguette	Lardon and cheese omelette (V- tomato and cheese)	Tomato and cheese omelette	Mushrooms, grilled tomato & hash brown	Sausage, scrambled eggs, beans	Streaky bacon, fried egg , hash browns	fried egg , hash browns	Hash Browns & grilled tomato
BREAKFAST	Croissants, pain au choc, baguette, preserves.			Croissants, pain au choc, baguette, preserves.			Croissants, pain au choc, baguette, preserves.			Croissants, pain au choc, baguette, preserves.			Croissants, pain au choc, baguette, preserves.			Croissants, pain au choc, baguette, preserves.	Croissants, pain au choc, baguette, preserves.		
BREAKFAST	Porridge, cereal, yoghurts, fruit bowl, OJ & water		Porridge with soya milk, cereal with soya milk, OJ & water	Porridge, cereal, yoghurts, fruit bowl, OJ & water		Porridge with soya milk, cereal with soya milk, OJ & water	Porridge, cereal, yoghurts, fruit bowl, OJ milk, cer & water soya mi		Porridge with soya milk, cereal with soya milk, OJ & water	Porridge, cereal, yoghurts, fruit bowl, OJ & water		Porridge with soya milk, cereal with soya milk, OJ & water	Porridge, cereal, yoghurts, fruit bowl, OJ & water		Porridge with soya milk, cereal with soya milk, OJ & water	Porridge, cereal, yoghurts, fruit bowl, OJ & water	, Porridge, cereal, yoghurts, fruit bowl, O & water		Porridge with soya milk, cereal with soya milk, OJ & water
CAKES	Banana & Almond Loaf \		Vegan Orange Loaf	Double Chocolate Cake		Vegan Pineapple upside down cake	Coffee & W	'alnut Cake	Vegan coffee walnul	Spiced F	ruit Cake	Vegan Banana & Almond	Apple & cinnamon cake		Vegan Spiced Raisin	Victoria Sponge	Double Chocolate Cake		Vegan Lemon Drizzle
Canapés	Smoked salmon & cream cheese cream cheese cucumber cups		Cucumber, tomato & olive	Roasted tomatoes & camembert crostini		Roasted Tomato & Olive Crostini	& Olive tapenade crosti		ni.	Pea & mint soup shooter with crispy bacon	Pea & mint soup shooter	Pea & mint soup shooter. Without cream	Mini falafels with lemon hur		ummus	off	Courgette & grilled camembert soup shooter.		Courgette shooter.
STARTER	Warm goats cheese, walnut apple salad with crispy Parma ham and croutons		Walnut and apple salad with croutons	French onion soup with emmental cheese crouton garnished with curly leaf parsley	French onion soup with emmental cheese crouton garnished with curly leaf parsley	French onion soup with garnished with curly leaf parsley	ed with minted butter		Slow roasted tomato and chilli soup	Stuffed pepper with melted three cheeses and chorizo on a bed of dressed salad leaves and garlic bread	Stuffed pepper with melted three cheeses on a bed of dressed salad leaves and garlic bread	Vegan stuffed pepper with minted quinoa	vegetable tandoori with mint yogurt wi		vegetable tandoori with and carrot salad Cumin and paprika spiced oil	off	Smoked salmon and blue cheese quiche served with a mixed leaf garnish	Chickpea frittata	Chickpea frittata
MAIN	Beef Bourguignon	Vegetarian Bourginoun	Vegan Bourginoun	Roast Pork	Nut Roast	Nut Roast	Tartiflette	Vegetarian Tartiflette	Chickpea Fondue	Pan fried fillet of salmon	Stuffed Courgette	Stuffed Courgette	Curry banquet - mild madras,	Vegetable and	chick pea curry	off	Duck confit,	Lentil and bean bake	Lentil and Bean Bake
Sides	mustard crushed potatoes, braised red cabbage & green beans		With olive mash, braised red cabbage & green beans	served with roast potatoes, cauliflower cheese, Vichy carrots, stuffing, Yorkshire pudding, gravy & apple sauce.	served with roast potatoes, cauliflower cheese, Vichy carrots, stuffing, Yorkshire pudding, gravy & apple sauce.	served with roast potatoes, Vichy carrots, stuffing, gravy & apple sauce.	with charcuterie board and green mixed salad with classic French dressing rench dressing		?	on a bed of tagliatelle with a concasse, gr Verde		reen beans and salsa	spiced carrot salad, basmati rice, spiced cauliflower, flat bread and dips		off	orange infused mash, braised red cabbage, Vichy carrots & port jus	orange infused mash, braised red cabbage, Vichy carrots & port jus	orange infused mash, braised red cabbage, Vichy carrots & port jus	
DESSERT	Pear, chocolate & walnut tart with vanilla cream		Banana and cinnamon sponge with golden syrup and strawberry sorbet	Apple and mixed berry crumble served with custard	Apple and mixed berry crumble served with custard	Vegan Gluten free crumble mix	e Apple tart tatin served with ice cream and caramel sauce		Vegan meringue with mixed berries	Warm chocolate brownie served with ice cream and caramel sauce	Warm chocolate brownie served with ice cream and caramel sauce	Orange crème brulee	Fruits of the forest cheesecake		Vegan cheesecake with mixed berries	off	Sticky toffee pudding		Banana cream pie
CHEESE BOARD & COFFEE	Cheese board with Port and a fresh pot of coffee		Baguette, crackers, mixed fruits, nuts, pickles and chutney	of coffee mixed fruits, n		Baguette, crackers, mixed fruits, nuts, pickles and chutney	5, Cheese board with Port and a fresh pot , of coffee y		Baguette, crackers, mixed fruits, nuts, pickles and chutney	Cheese board with Port and a fresh pot of coffee		Baguette, crackers, mixed fruits, nuts, pickles and chutney	of coffee		Baguette, crackers, mixed fruits, nuts, pickles and chutney	off	Cheese board with Port and a fresh pot of coffee		Baguette, crackers, mixed fruits, nuts, pickles and chutney