



Chalet Chardons Winter 2019-20 Menu Plan

	DAY 1 (Changeover Day)			DAY 2			DAY 3			CHALET DAY OFF	DAY 4 (Chef morning off start at 4pm)			DAY 5			DAY 6		
	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	Normal	Normal	Vegetarian	Vegan	Normal	Vegetarian	Vegan	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 Toasted Baguette	Streaky bacon, fried egg, hash browns	fried egg, hash browns	Hash Browns & grilled tomato	Sausage, scrambled eggs, beans	Sausage, scrambled, beans	Beans, scrambled eggs	Beans on Toasted Baguette	Lardon and cheese omelette (V- tomato and cheese)	Tomato and cheese omelette	Mushrooms, grilled tomato & hash brown	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 & water		Porridge with soya milk, cereal with soya milk, OJ & water	Porridge, cereal, yoghurts, fruit bowl, 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 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 & Walnut Cake		Vegan coffee walnut	Victoria Sponge	Spiced Fruit Cake		Vegan Banana & Almond	Apple & cinnamon cake		Vegan Spiced Raisin	Double Chocolate Cake		Vegan Lemon Drizzle
Canapés	Smoked salmon & cream cheese cucumber cups	cream cheese cucumber cups	Cucumber, tomato & olive	Roasted tomatoes & camembert crostini		Roasted Tomato & Olive Crostini	Olive tapenade crostini.			off	Pea & mint soup shooter with crispy bacon	Pea & mint soup shooter	Pea & mint soup shooter. Without cream	Mini falafels with lemon hummus			Courgette & grilled camembert soup shooter.		Courgette shooter.
STARTER	Warm goats cheese, walnut apple salad with crispy Parma ham and croutons	Warm goats cheese, walnut apple salad 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	Slow roasted tomato and chilli soup with minted butter		Slow roasted tomato and chilli soup	off	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		vegetable tandoori with and carrot salad Cumin and paprika spiced oil	Smoked salmon and blue cheese quiche served with a mixed leaf garnish	Chickpea frittata	Chickpea frittata
MAIN	Beef Bourguignon	Vegetarian Bourguignon	Vegan Bourguignon	Roast Pork	Nut Roast	Nut Roast	Tartiflette	Vegetarian Tartiflette	Chickpea Fondue	off	Pan fried fillet of salmon	Stuffed Courgette	Stuffed Courgette	Curry banquet - mild madras,	Vegetable and chick pea curry		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	with green mixed salad with classic French dressing	?	off	on a bed of tagliatelle with a concasse, green beans and salsa Verde			spiced carrot salad, basmati rice, spiced cauliflower, flat bread and dips	spiced carrot salad, basmati rice, spiced cauliflower, spiced flat breads and dips		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	Apple tart tatin served with ice cream and caramel sauce	Vegan meringue with mixed berries		off	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	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	Cheese board with Port and a fresh pot of coffee		Baguette, crackers, mixed fruits, nuts, pickles and chutney	Cheese board with Port and a fresh pot of coffee			off	Cheese board with Port and a fresh pot of coffee		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	Cheese board with Port and a fresh pot of coffee		Baguette, crackers, mixed fruits, nuts, pickles and chutney