***Sample Choucas Blanc Dinner Menu***

***Starter Prosciutto, Burrata & Peach Salad with Honey & Balsamic Dressing***

***Main Course Wild Mushroom Risotto with Parmesan Crisp & Truffle Oil***

***Dessert Poached Pears with Sugar Syrup & Crème Anglaise***

***Starter Creamy Pumpkin Soup with Toasted Buttered Baguette***

***Main Course Lemon & Garlic Roast Chicken with Potato Dauphinoise and Winter Greens***

***Dessert Pavlova with Seasonal Fruits***

***Starter Cherry Tomato & Caramelized Onion Tartlet***

***Main Course House Beef Bourguignon with Creamy Mashed Potatoes & French Beans***

***Dessert Whipped Chocolate Mousse with a Sharp Raspberry Coulis***

***Starter Dips & Mixed Meze Starters***

***Main Course Spicy Lamb Meatballs, Yoghurt & Tahini Sauce & Roasted Mediterranean Vegetables***

***Dessert Pistachio Baklava & Vanilla Ice Cream***

***Starter Shaved Fennel & Citrus Salad with Toasted Almonds***

***Main Course Tartiflette – a mountain speciality***

***Dessert Handmade Lemon Tart served with Double Cream***

***Starter Beetroot Carpaccio with Whipped Goat’s Cheese, Toasted Pine Nuts & Rocket***

***Main Course Choucas Blanc 4 hour Beef Ragu with Tagliatelli***

***Dessert Plum Crumble with Mascarpone Cream***

*Meals are served with a choice of Savoyard wines and French lagers. After each meal we will offer a local cheese board served with crackers, fruit, nuts, chutneys etc and coffees*

*Each of your meals is freshly prepared by our team in the kitchen in the Choucas Blanc. The kitchen is open so you can watch and interact with them while they are cooking*

*Portion size is very personal. In order to best accommodate our guests, certain main courses are served ‘family style’ so that each guest can help themselves to their preferred portion size (and seconds!)*

*Your menu will be discussed, modified and agreed with you 2-4 weeks before the start of your holiday - please ask if you would like to see alternatives*

*Our mission is to be as flexible as we can but please note we do not operate a commercial kitchen set up and as such we cannot guarantee that there will not be traces of certain foods in some of the dishes that we cook. For this reason, we cannot accommodate any guests with a severe allergy to any foodstuff. Many ski resorts also do not offer the huge selection of gluten, dairy or lactose free products available in large UK supermarkets. If you do have any dietary requirements, please let us know prior to paying your deposit as with planning, we will usually be able to accommodate most requirements*

*Wednesday is our staff day off – we will be happy to recommend restaurants to suit your mood*