

Menu at Chalet Brio

MENU COMPLET 35€pp

Four courses including matched bottled wine and cheese board with homemade chutneys

Option 1

Bloody Mary Soup with or without a Vodka Kick

Traditional Savoyard Tartiflette (V option)

Served with green salad

Sticky Toffee Pudding

Option 2

Oven Baked Piedmont Peppers

Oven Baked Salmon/Oven Baked Mushroom (V)

Served with braised lentils and crushed peas

Poached Pear in Mulled Wine

Option 3

Thai Style Beef Salad/Thai Courgette Salad (V option)

Thai Green Chicken Curry/Thai Vegetable Curry (V)

Panacotta with Homemade Mango Sorbet and Fresh Passion Fruit

Option 4

Moroccan Chickpea and Tomato Soup

Lamb Shawarma/Roasted Squash with Chilli, Dukkah & Lime (V)

Served with Tabouli, Cous Cous, Tzatziki and Tortilla Crisps

Lemon Cheesecake

Option 5

Beetroot, Butternut Squash and Feta salad

Spiced Pork Belly/Aubergine Herbed Crumb (V)

Served with Red Cabbage Chutney, Fondant Apple and Celeriac Mash

Apple and Wild Berry Crumble

Option 6

Wild Mushroom Risotto

Pan Seared then Oven Baked Duck Breast/Olive and Walnut Stuffed Mushroom (V)

Served with Wilted Spinach, Cardamom and Orange Carrot and Roast Potatoes

Chocolate Orange Mousse

MENU FORMULA 20€pp

Two courses from a choice of starter, main and dessert including bottled wine

Option 1

Tomato, Cucumber and Mint salad

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Spaghetti bolognese/Vegetable and lentil bolognese (V)

Served with garlic bread

Or

Spaghetti bolognese/Vegetable and lentil bolognese (V)

Served with garlic bread

&

Meringue, ice cream and berries

Option 2

Goats Cheese and Homemade Red Onion Chutney Pastry

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Beef Bourguignon/Beetroot and Bay Bourguignon (V)

Served with creamy mashed potato

Or

Beef Bourguignon/Beetroot and Bay Bourguignon (V)

Served with creamy mashed potato

&

Poached Pear in Mulled Wine

Option 3

Feta Salad

&

Lasagne/Vegetable lasagne (V)

Served with green salad

Or

Lasagne/Vegetable lasagne (V)

Served with green salad

&

Selection of ice creams

Option 4

Pea and pancetta soup

&

Pulled pork wraps

Served with spiced chickpea and fresh vegetable salad

Or

Pulled pork wraps

Served with spiced chickpea and fresh vegetable salad

&

Homemade sorbet