



Private Chalet Menu Ideas
for delivery (no chef onsite)
Winter 2020-21

Canapes

Chorizo and prawn skewers
Blinis with smoked salmon and beetroot horseradish cream
Asparagus and feta omelette popovers (v)
Artichoke pesto courgette roll-ups (v)
Spanakopita triangles with tzatziki dip (v)
Thai fish bites with coriander & peanut chutney
Croquette Valaisanne with lemon mayonnaise dip

Starters

Goat's cheese-cake with red onion jam and crispy salad with caramelised walnuts (v)
Vietnamese vegetable salad with pan seared duck breast and mint, and a lime chilli dressing
Seared sesame tuna with crunchy vegetables and Asian dressing
Pumpkin and coconut chilli soup with crispy onions (v)

Main courses

Beef Wellington with beetroot & horseradish dauphinoise & roasted cauliflower (10CHF pp supplement)
Stuffed pork tenderloin with spinach & bacon, celeriac mash and fennel gratin
Chicken & parsnip korma or lamb madras with naan bread, onion bhajis and saag aloo
Monkfish with Spanish white bean, chorizo and tomato stew, mini patatas and green beans

Vegetarian main courses

Mushroom & walnut Wellington with beetroot & horseradish dauphinoise & roasted cauliflower
Paneer & broccoli tikka masala or cauliflower & kale curry with naan bread, onion bhajis and saag aloo
Braised lentils with sweet potato, feta, roasted cherry tomatoes & toasted hazelnuts

Desserts

Basil panna cotta with drunken strawberries and pine nuts
Chocolate orange tart with a salted caramel macaron and orange ice cream with biscuit crumbs
Individual winter puddings made with apple, pear, plum & blueberry with crème fraiche
Lemon roulade with pistachio and raspberries

Cheese

A selection of cheeses including our local specialities (4 types), served with accompaniments such as grapes, crackers/bread, spiced nuts and home-made chutney



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