

Dining

Catered meals at Chalet Abbaye

Evening meals are available at 18€; per head or 20€; if you would like cheese at the end of your meal.

Please all agree on one starter, main course and pudding for your group and order at least 24 hours in advance or 48 hours if over a Sunday. We are also happy to cook vegetarian meals.

Meals will be brought to the chalet at your preferred time for you to serve yourselves and are cleared away afterwards, leaving you to enjoy the evening at the chalet with no cooking or washing up!

We are also happy to organise breakfast deliveries or apres ski cakes from the local boulangerie at an extra cost.

STARTERS

Salad montagne with lardons, croutons and reblochon cheese

Smoked mackerel pate with toast

Baked Camembert with spiced homemade chutney

Selection of 3 crostini

Pear and blue cheese cream pots

Creamy celeriac soup

Thai fishcakes with sweet chilli dipping sauce

MAIN COURSES

Coq au vin served with rice and French green beans

Boeuf en daube marinated in white wine and served with potato gratin and green salad

Garlic and rosemary roasted pork with roast potatoes and vegetables

Salmon, smoked haddock, prawn and white fish pie served with peas and spinach

Duck and smoked bacon cassoulet served with rice

Lasagne with lardons served with green salad and pine nuts

Slow roast leg of lamb with couscous, mediterranean roast vegetables and tzatziki

DESSERTS

Brioche and pear chocolate pudding with vanilla ice cream

Chocolate pots

Lemon cheesecake with raspberry coulis

Apple and red berry crumble with creme anglaise

Home made Tiramisu

Vanilla rice pudding with dark chocolate

Home made champagne and orange sorbet
(other flavours available, please ask)

