

CHILLY POWDER

LUXURY SKI CHALETs IN MORZINE

Our chefs use the freshest local ingredients they can kind throughout the winter to produce hearty, wholesome evening meals for adults.

Below is a sample menu from our 2010 season.
Meal times begin with canapes served in our bar from 7.45pm.
Extra vegetables are served with all main courses, and there is always a vegetarian alternative to all dishes.
A cheese course accompanies dessert, followed by coffee and chocolates.

Saturday

Artichoke, Leek & Bacon Tart, Creamy Wild Mushrooms, Tempura Rocket
Peppered Pork Fillet, Caramelised Onion Mashed Potato, Glazed Apples, Pea Puree
Raspberry Crème Brulee, Pink Peppercorn Shortbread

Sunday

Roasted Beetroot, Parma Ham, Glazed Goats Cheese & Brioche, Pine Nut & Mustard Dressing
Roasted Pave of Salmon with a Herb Crust, Crushed New Potatoes, Winter Greens, Smoked Salmon Crème Fraise
Red Wine, Pear & Cinnamon Crumble, Vanilla Pod Ice Cream

Monday

English Fry-Up – Bacon, Mushroom, Tomato Compote, Saute Potatoes, Red & Brown Sauce
Confit Duck Leg, Red Cabbage & Orange, Fondant Potato, Honey Roasted Parsnips
Baileys, Brioche & Baguette Bred & Butter Pudding, Chocolate Ice Cream

Tuesday

Tempura Tiger Prawns, Endive Salad, Tomato & Chilli Jam
Roasted Breast of Chicken, Herb Polenta, Vegetable Ratatouille, Thyme Jus
Bakewell Tart, Winter Berry Compote, Pouring Cream

Wednesday

Smoked Chicken, Wild Mushroom, Pine Nut & Rocket Risotto
Surf & Turf – Pan Fried Beef & Tiger Prawn, Colcannon Potato, Spinach Puree, Red Wine Jus
Dark & White Chocolate Mousse, Chilly Powder Biscuit

Thursday

Chalet Night Off

Friday

Confit Duck, Chicken & Mustard Terrine, Balsamic Plums & Apples
Baked Morzine Trout, Mediterranean Vegetable Cous Cous, Saute Potatoes, Tomato & Green Bean Salsa
Caramelised Banana Bavarois, Malibu & Vanilla Syrup