

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 for our 2011 season.
Meal times begin with canapés 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

Buttered Chicken Liver Pate, Toasted Brioche, Homemade Apple & Apricot Chutney
Honey Glazed Lamb Shank, Dauphinoise Potato, Roasted Aubergine, Minted Pea Puree & Red Current Jus
Chocolate & Raspberry Crème Brulee, Chili Shortbread

Sunday

Roasted Pigeon Breast, Shredded Sprouts with Bacon & Chestnuts, Grain Mustard Cream Sauce
Roasted Salmon wrapped in Parma Ham & Pesto, Creamy Mussel & Dill Linguine, Herb Oil
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Monday

Ham, Pea & Thyme Risotto, Parmesan Crisp, Herb Oil
Roasted Fillet of Beef, Blue Cheese & Wild Mushroom Gnocchi, Fine Beans & Streaky Bacon
Roasted Pineapple Puff Pastry Tart, Ginger Nut Crumble Topping, Rum & Raisin Ice Cream

Tuesday

Sesame Pancakes filled with Shredded Duck, Carrot & Ginger, Plum Sauce
Confit Pork Belly, Mustard Leeks, Celeriac Mash, Glazed Apples, Red Wine Jus
Fig & Frangipane Tart, Raspberry Coulis, Vanilla Ice Cream

Wednesday

Salmon & Prawn Fish Cake, Lemon Grass & Coriander, Garlic Mayonnaise
Game Pie with a Puff Pastry Lid, Green Peppercorn Sauce
Orange Pannacotta, Roasted Peaches, Chilly Powder Tuile

Thursday

Chalet Night Off

Friday

Spicy Chicken, Potato & Leek Tart, Walnut Pesto, Red Chard Salad
Roasted Duck Breast, Fondant Potato, Shallot Puree, Orange & Thyme Carrots
Chocolate Fondant, Milk Chocolate Sauce, White Chocolate Ice Cream