

CHILLY POWDER

LUXURY SUMMER ACTIVITY HOLIDAYS IN THE FRENCH ALPS

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 summer 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

Brandard Fish Cakes, Cauliflower Puree, Caper dressing & Salad
Roasted Lamp Rump, Aubergine Puree & Mediterranean Cous Cous
Strawberries & Cream, Pine Nut Biscuit, Basil Syrup

Sunday

Asparagus & Serrano Ham Terrine, Hollandaise Brulee
Roasted Halibut, Crushed Herb New Potatoes, Red Pepper Coulis
Citrus Jelly, Pimms Granita & Mint Biscotti

Monday

Duck Rillettes, Toasted Bread
Pork Cutlet, Pommes Anna, Caramelised Shallots & Apple
Pannetone Summer Pudding

Tuesday

Seared Scallops, Crispy Black Pudding, Bacon & Cider Foam
Pan-fried Chicken Breast, Wild Mushrooms, Roasted Garlic & Peas a la Francaise
Lemon Parfait, Olive Oil Biscuit, Lemon Sorbet

Wednesday

Pan-Fried Chicken Livers, Smoked Pancetta, Caramelised Shallots
Roasted Duck Breast, Light Chorizo & Haricot Cassoulet
Thyme Creme Brulee, Black Pepper Shortbread

Thursday

Chalet Night Off

Friday

BBQ in the Garden

www.chillypowder.com