



Winter Menu 2021/22

Option 1

35 0€ per person per week

Day 1

Salade de Savoie – Mache lettuce, aged Comté, crispy lardons, crispy shallots, charred croutons, walnuts, walnut oil and red wine vinegar dressing

Porchetta, crackling, white bean and sage cassoulet, dressed greens, gremolata

Peaches, raspberries and lemon ice cream

Day 2

Pea and basil velouté, pea shoots, fresh peas, flowers, basil oil

Oven-roasted salmon, lemon and fennel arancini, dill beurre blanc, dressed frisée and radicchio, flowers

Passion fruit meringue pie

Day 3

Vietnamese spring rolls, sweet chilli sauce, micro-herbs

South-east asian curries: Thai Massaman, Cambodian vegetable, Sri Lankan Parippu dhal, jasmine rice

Frozen mango parfait, mango strawberry mint and lime salsa, coconut sorbet

Day 4

Caesar Salad – Baby gem, parmesan, anchovies, Caesar dressing, grissini, jambon cru crisps

Slow braised lamb shank, ratatouille-stuffed globe courgette, rosemary spiked boulangère potatoes, red wine sauce

Chocolate mousse, raspberries, mint

Day 5

Panzanella chargrilled bruschetta, pesto, balsamic glaze

Roasted Chicken Thighs, crispy chicken crackling, artichokes, cherry tomatoes, new potatoes, parsley, basil, lemon purée, parsley purée

Red Fruit crumble, fresh berries, crème anglaise

Premium bottled wine or artisan locally brewed beer included with dinner

Also included:

Continental breakfast on 7 mornings

Different hot option for breakfast on 6 mornings

Afternoon tea on 5 days

Welcome drinks and canapés on the first night

Extras:

Extra course of cheese on 5 days: 25€ per person

