



Chalet Sauterelle, Morzine

Catered Option 2009/2010

Example Menu

Starters

- Sautéed poached pear slices and blue cheese salad with a balsamic split dressing
- Bayonne ham and celeriac remoulade and truffle infused olive oil
- Caramelized onion and goats cheese tart with lambs lettuce
- Wild mushroom risotto topped with rocket and parmesan
- Mi Cuit Foie gras with onion jam and toasted brioche
- Trio of smoked fish with blinis and a crème fraîche, lemon and dill dressing
- Goats cheese and bacon lardons on mixed leaves with a warm honey mustard dressing
- Tomato and mozzarella bruschetta salad
- French onion soup with a gruyere crouton

Mains

- Coq au vin with Savoyard potatoes
- Beef bourguignon with mashed potato
- Confit duck on braised red cabbage
- Veal escalope with white rissotto
- Rosemary Roast lamb with roast potatoes
- Fillet mignon of Pork with Armagnac cream sauce
- Dijon and tarragon roast Chicken with wild rice mix
- Slow roast belly pork with a cassoulet of white beans
- Local Trout fillets with a rice pilaf

Desserts

- Tarte tatin with vanilla icecream
- Vanilla Creme brulee and shortbread
- Lemon tart with black currant sorbet and crème fraîche
- Bread and butter brioche pudding with crème anglais
- Red wine poached pear with winter spices and honey marscapone cheese
- Sticky toffee pudding with toffee sauce and custard
- Crepe suzette with caramelized oranges and orange sauce and vanilla icecream
- Chocolate rum pots chantilly cream and langue de chat biscuits