

Simply Morzine Winter Season Sample Menu

Course	Day 1 Sunday	Day 2 Monday	Day 3 Tuesday	Day 4 Wednesday	Day 5 Thursday	Day 6 Friday	Day 7 Saturday
Breakfast	Continental breakfast + Bacon & fried eggs	Continental breakfast + Sausages & mushrooms	Continental breakfast + Scrambled eggs w/ smoked salmon	Continental breakfast (self-service)	Continental breakfast + Cheese & ham omelette	Continental breakfast + French toast w/ bacon & maple syrup	Continental breakfast + Sausage, hash browns & grilled tomatoes
Afternoon cake/biscuits	Chocolate cake	Carrot cake	Sticky flap jacks	D A Y O F F	Banana cake	Chocolate chip cookies	Pistachio & lemon cake
Children's meal	Italian meatballs in a tomato sauce w/ spaghetti & a side salad	Child's portion of roast beef w/ all the trimmings	Homemade pizzas		Sausage, mash & green beans	Cottage pie w/ root vegetables	Homemade fish fingers & chips w/ peas
Canapés	Caramelized red onion & goats cheese crostinis Smoked salmon tartare toasts	N/A	N/A		N/A	N/A	Bruchetta with marinated red pepper tartlets pesto, mozzarella & cherry tomato skewers
Starter	Warm salad of roasted squash, local cured ham & Reblochon cheese	Spiced parsnip soup	Grilled pear, Roquefort & walnut salad w/ a light citrus dressing		Twice baked cheese soufflé served w/ rocket leaves	Caramelised French onion soup w/ croutons & Emmenthal	Chicken liver parfait with rhubarb compote & melba toast
Starter (v)	Warm salad of roasted squash & Reblochon cheese						Mushroom pâté w/ melba toast
Sorbet	N/A	N/A	Local Savoie sorbet		Local Savoie sorbet	N/A	N/A
Main	Moroccan lamb, apricot & aubergine tagine. Served w/ couscous	Traditional roast beef, Yorkshire pudding & roast potatoes w/ glazed carrots, parsnip, broccoli & horseradish sauce	Tarragon chicken supreme w/ crushed new potatoes & steamed French beans		Pork escalope & caramelised apples w/ saffron rice & winter vegetables	Roasted fillet of local trout w/ lemon & herb potato gratin & sautéed fennel	Pan-seared duck breast on a bed of lightly spiced braised red cabbage w/ dauphinoise potatoes & a red wine jus
Main (v)	Moroccan chickpea, apricot & aubergine tagine. Served w/ couscous	Mushroom Wellington, Yorkshire pudding & roast potatoes w/ glazed carrots, parsnip, broccoli & horseradish sauce	Cherry tomato, basil, red onion & Camembert quiche w/ crushed new potatoes & steamed French beans		Roast winter vegetable strudel served w/ saffron rice	Pan-fried spiced tofu w/ lemon & herb potato gratin & sautéed fennel	Risotto of Mediterranean vegetables, roast garlic and herbs w/ parmesan cheese
Dessert	Panna cotta w/ fruit of the forest compote	Grand Marnier tiramisu w/ mascarpone cream	Tarte Tatin w/ vanilla ice cream		Poached pears w/ red wine syrup & toasted flaked almonds	Bittersweet chocolate fondant	Winter berry crème brûlée
Cheese	N/A	Local cheeseboard w/ grape chutney & French baguette	N/A		N/A	Local cheeseboard w/ fig chutney & French baguette	N/A