

Simply Morzine Summer Season Sample Menu

Week 1

Course	Day 1 Saturday	Day 2 Sunday	Day 3 Monday	Day 4 Tuesday	Day 5 Wednesday	Day 6 Thursday	Day 7 Friday
Breakfast	Continental Breakfast + Scrambled eggs & smoked salmon	Continental Breakfast + Sausages & mushrooms	Continental Breakfast + Bacon & baked beans	Continental Breakfast + Eggs Benedict	Continental breakfast (self-service)	Continental Breakfast + Bacon & fried eggs	Continental Breakfast + Sausages & tomato
Afternoon cake	Lemon cake	Chocolate muffins	Carrot & pecan cake	Victoria sponge	D A Y O F F	Pistachio & lemon cake	Banana cake
Children's meal	Penne pasta with tomato sauce & cheese	Small portion of roast dinner	Breaded chicken goujons with potato wedges & peas	N/A (BBQ)		Sausage, jacket potato & baked beans	Homemade pizza with salad
Canapés	According to daily stocks	N/A	N/A	N/A		N/A	According to daily stocks
Starter	Gaspacho (Served in a large wine glass with an ice cube & fresh parsley). N.B. needs presenting to guests to avoid "why is my soup cold?!"	Roasted carrot & avocado salad with an orange & lemon dressing	Lightly spiced chickpea salad	N/A		Moroccan salad with fresh goats cheese, tomato, cucumber & green pepper	Leek & mushroom croustade
Starter (v)	II	II	II	N/A		II	II
Sorbet	N/A	Local Savoie sorbet	N/A	Local Savoie sorbet		N/A	N/A
Main	Penne arrabiata with pancetta lardons. Finished with parsley, parmesan & lemon juice	Traditional roast: Rib of beef with roast potatoes, Yorkshire pudding & gravy, served with seasonal vegetables, molly parkin and horseradish sauce	Marinated chicken kebabs served with fragrant pilaf rice & tomato & onion salad	BBQ night: Meats: Merguez & chipolata sausages, spicy chicken wings, tandoori chicken legs, lamb kebabs, homemade burgers. Salads: Coleslaw, couscous salad, potato salad, green salad & tomato salad		Slow cooked leg of Lamb with lemon & cumin, served with couscous & vegetables	Duck confit glazed with honey & 5-spice served with Chinese-style noodles
Main (v)	Vegetarian arrabiata	Roast mushroom Wellington with vegetarian gravy and all the trimmings	Butternut squash & green pepper kebabs with pilaf rice	BBQ night: Mediterranean vegetable & hallolumi kebabs Grilled sweetcorn and above salads		Tomato & aubergine gratin	Stir-fried noodles with carrots, leeks peppers & mange-tout and a sherry soy & hoisin sauce
Dessert	Rich chocolate mousse	Rhubarb fool	Mango & strawberry baked Alaska	Ice-cream with fruit coulis		Natural yogurt with orange segments, dried figs & walnuts and a honey & cinnamon sauce	White chocolate & raspberry marquise
Cheese	N/A	N/A	Cheeseboard	N/A		Cheeseboard	N/A

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Week 2

Course	Day 1 Saturday	Day 2 Sunday	Day 3 Monday	Day 4 Tuesday	Day 5 Wednesday	Day 6 Thursday	Day 7 Friday
Breakfast	Continental Breakfast + Scrambled eggs & smoked salmon	Continental Breakfast + Sausages & mushrooms	Continental Breakfast + Bacon & baked beans	Continental Breakfast + Eggs Benedict	Continental Breakfast (self-service)	Continental Breakfast + Bacon & fried eggs	Continental Breakfast + Sausages & tomato
Afternoon Cake	Coffee & walnut cake	Apple & cinnamon cake	Pineapple cake	Chocolate fudge cake	D A Y O F F	Ginger & honey cake	Cinnamon topped blueberry muffins
Children's meal	Penne pasta with bolognaise sauce	Small portion of roast dinner	Shepherds pie with green vegetables and carrots	N/A (BBQ)		Meat balls in tomato sauce with spaghetti	Pork in BBQ sauce with rice and peas
Canapés	According to daily stocks	N/A	N/A	N/A		N/A	According to daily stocks
Starter	Tomato gratin with basil, balsamic and olive oil. Served on toasted baguette with mozzarella	Caesar Salad	Mushroom Vol-au-Vent	N/A		Melon, roast fig & brie crostini with crispy local cured ham	Iced avocado & cucumber soup
Starter (v)	II	Vegetarian Caesar salad	II	N/A		II	II
Sorbet	N/A	Local Savoie sorbet	N/A	N/A		N/A	N/A
Main	Roasted chicken breast stuffed with cream cheese and thyme. Served with roasted chorizo, red onion, tomato wedges and new potatoes	Traditional Roast loin of pork with roast potatoes, sage stuffing, apple sauce and gravy, served with seasonal vegetables	Duck breast with a red fruit sauce & Dauphinois potatoes	BBQ night: Meats: Merguez & chipolata sausages, spicy chicken wings, cumin and paprika marinated chicken legs, lamb kebabs, homemade burgers. Salads: Redslaw, pasta salad, potato salad, green salad, tomato salad		Mexican dish: Large fried tortilla with rice salad, salsa, chilli con carne, guacamole, sweet chilli sauce & crème fraiche	Pork loin stuffed with spinach, feta & confit tomatoes served with roasted vegetables
Main (v)	Penne pasta bake with tomato, cream cheese and pesto	Nut roast with all the trimmings	Roasted Mediterranean vegetables with roast garlic & tomato sauce	BBQ night: Vegetable burgers. Red pepper wedges topped with a sundried tomato, basil & parmesan crust. Above salads		As above with vegetarian chilli	Spring green vegetable tagliatelle with a lemon and chive sauce
Dessert	Grilled pineapple & mango in a rum butter sauce served with ice cream	Rhubarb crumble	Iced Banana Lassie with cardamom	Ice-cream with fruit coulis		Fried banana with orange & crème fraiche	Strawberry and shortbread stack with Chantilly cream
Cheese	N/A	N/A	Cheeseboard	N/A		Cheeseboard	N/A