

Ski Basics 6 day menu plan

Day 1

AFTERNOON TEA	Chocolate brownies
STARTER	Tuscan onion soup
MAIN	Lamb shanks on a sweet potato mash served with roasted Mediterranean vegetables
DESSERT	Toffee tart with dark chocolate sauce
VEGETARIAN	Stuffed peppers with roasted vegetables and cous cous

Day 2

AFTERNOON TEA	Coffee and walnut cake
STARTER	Goats cheese and cherry tartlets
MAIN	Chili salmon with mango salsa served with fragrant Thai rice
DESSERT	Apple and caramel crumble
VEGETARIAN	Vegetable stir fry

Day 3

AFTERNOON TEA	Blueberry muffins
STARTER	Garlic mushrooms on herby bruschetta
MAIN	Duck breast served with cherry confit, dauphinoise Potatoes and roasted carrots
DESSERT	Chocolate truffle torte
VEGETARIAN	Aubergine and Feta wraps

Day 4

AFTERNOON TEA	Carrot cake
STARTER	Smoked salmon and caper crepes
MAIN	Bangers and wholegrain mustard mash with onion gravy and garden peas
DESSERT	Individual pavlovas
VEGETARIAN	Basil mash with ratatouille

Day 5

AFTERNOON TEA	Chocolate layer cake
STARTER	Baked camembert with cranberries and fresh bread
MAIN	Honey and ginger chicken with soy noodles
DESSERT	Apple and cinnamon crème brulée
VEGETARIAN	Stuffed field mushrooms with garlic butter sauce

Day 6

AFTERNOON TEA	Banana cake
STARTER	Thai fishcakes with sweet chilli dipping sauce
MAIN	Filet of pork with caramelised apples with green beans and rosemary roasted new potatoes
DESSERT	Lemon tart with a raspberry coulis
VEGETARIAN	Lentil and cider loaf

Kids Menu

Day 1

MAIN Pizza with chosen toppings
DESSERT Vanilla ice cream with toffee sauce

Day 2

MAIN Spaghetti carbonara/ macaroni cheese
DESSERT Chocolate mousse

Day 3

MAIN Baked potatoes with grated cheese, beans or tuna mayo
DESSERT Fresh fruit

Day 4

MAIN Bangers and mash
DESSERT Apple crumble and custard

Day 5

MAIN Homemade chicken nuggets and chips
DESSERT Banana split

Day 6

MAIN Lasagne with carrots
DESSERT Chocolate cake and ice cream