

**One Pot supper menu**  
**Main Courses €10.00 per portion**  
**Desserts €4.50 per portion**

**Minimum order: 2 portions of each dish per order (must include main course)**  
**We will provide up to 2 different main courses and desserts per order**

**All dishes are homemade and delivered to your chalet ready for you to heat and serve. (vegetable accompaniments may be left for you to cook to maintain quality)**

**V denotes vegetarian dishes with no meat ingredients V\* denotes dishes available as a vegan option (no animal ingredients - please specify if required)**

**To enable planning and shopping dishes must be ordered at least 7 days before your arrival date.**

**Main Courses**

Coq au vin (chicken and wine casserole) with mash potatoes and carrots.

Medium spiced chicken curry with rice, popadums and pickles.

Beef Lasagne with green salad and garlic bread

**Vegetarian** Lasagne with green salad and garlic bread **V**

Tartiflette (a local dish of potatoes cheese onions and bacon) with cold meats and green salad

**Vegetarian** Tartiflette (as above but without bacon) with mixed salad **V**

Italian style meat balls with pasta, green salad and garlic bread

Creamy Fish pie with peas and tomatoes

Lamb Tagine (a rich middle eastern stew) with minted couscous

**Vegetable** Tagine (a rich middle eastern stew) with minted couscous **V\***

Cottage Pie with peas and sweetcorn

**Vegetarian** Cottage pie with peas and sweetcorn

V\*

Spiced pot roast pork with mixed rice and broccoli

### **Desserts**

Apple crumble with custard

Brioche bread and butter pudding

Crème brûlée

Fruit salad V\*

Muhalabya (middle eastern spiced creamy rice dessert)

Crepes suzette (or plain pancakes for the children)

