



Luxury Self-Catered

FOOD & DRINK DELIVERY SERVICE



We take the stress out of catering with our Luxury Self-Catered delivery service. We offer a range of hampers, drinks packages and menu plans to cover all your catering requirements. Simply select what you would like during your stay and enjoy fresh products delivered to your door each day. We even include helpful recipe cards and tips for getting the most out of your supplies. It makes a holiday the break it should be.

You ski. We deliver.

A note on appetites...

All of our delivery options are scaled to be suitable for groups of 3 to 5 people. They're perfect for four. Sumptuous for three. And can stretch to five. Simply order the quantity of packs that cover your group size and appetite!

Full Dining Pack

For ultimate convenience choose our full dining pack. This includes supplies for breakfast, snacks, four dinners and a range of drinks during your stay meaning all you have to worry about is enjoying time on the slopes and relaxing in your luxury property. The full dining pack also offers excellent value.

A Full Dining Pack for 3 to 5 guests includes:

- 2 x breakfast hampers, one on arrival and a top up halfway through your stay
- 4 x evening meal kits, one on arrival and then every other night through your stay
- 2 x snack packs
- 2 x mixed house wine boxes, one on arrival and a top up halfway through your stay
- 2 x beer boxes, one on arrival and a top up halfway through your stay
- 2 x soft drinks boxes

Total price per pack: ~~€922~~ €875

Upgrade from House to Exclusive wines for €60

Add 4 x childrens meal boxes for €90



Bespoke Selections

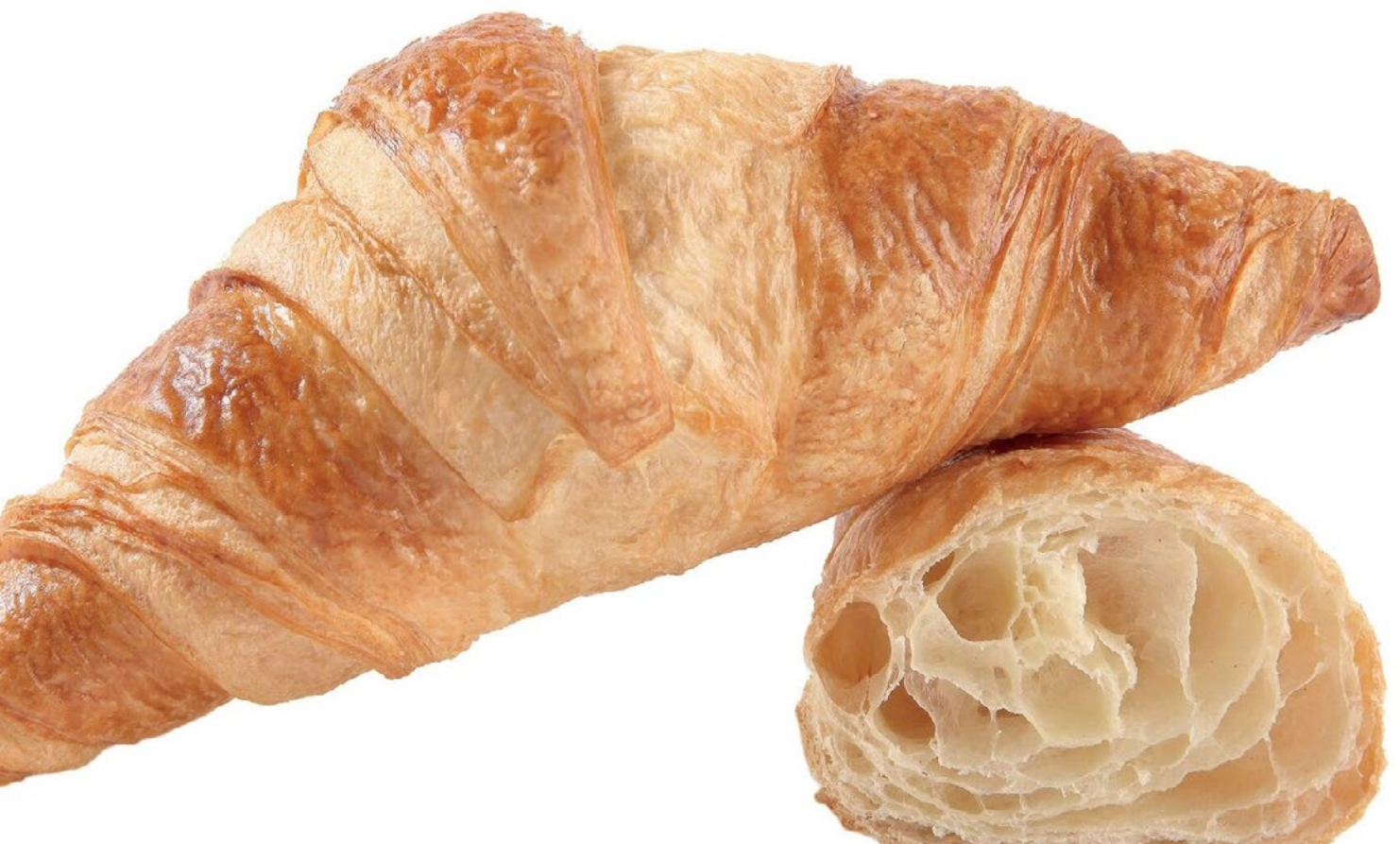
BREAKFAST HAMPERS

Our breakfast hamper contains all your morning essentials, including cereals, fresh fruit, bacon, eggs, juices, milk, yoghurts, butter and preserves, as well as tea and coffee.

If you are staying for a week we would recommend ordering two breakfast hampers. In this case your first hamper will be delivered ahead of your arrival so everything is there ready for your first morning. A top-up hamper will then be delivered halfway through your stay.

€84 + €10 service charge (priced per hamper)

Note: A single hamper typically lasts for 3-4 days.



Breakfast Hamper Contents

Each hamper contains the following products giving you a choice of breakfast options each day.

Product	Quantity
Granola Cereal	500g
Croissants	6 (cook from frozen)
Sliced Bread	Loaf
Bacon	2 x 10 slice packs
Eggs	12
Cherry Tomatoes	300g
Apples	5
Bananas	5
Blueberries	200g
Butter	250g
Honey	250g
Raspberry Jam	370g
Coffee (pods or beans depending on your property)	20 pods / 500g
Tea Bags	25 bags
Milk (semi-skimmed)	1L
Yoghurt	6 pots
Orange Juice	1.5L

Please note that precise pack sizes or quantities may vary due to supply availability.

Dinner

To make the evening meal as simple as possible, we're offering a selection of recipe kits that make creating restaurant-quality meals in your chalet easy.

Each kit includes a simple set of instructions, our own pre-prepared flavour pots and fresh ingredients to prepare your meal. This is all delivered in one box so everything is where you need it - the recipes are simple to follow and only basic preparation is needed so most can be cooked in as little as 30 minutes. You can also choose from a range of delicious desserts.

If you're staying for a week, we would recommend that you choose four meals from our range of menus - the first two will be in your property for your arrival, with two more delivered later in your stay - meaning you can mix eating in and eating out throughout your stay.

€60 + €10 service charge (priced per kit)

Note: Single recipe kit for one evening meal inc. main and dessert



gluten free option available



dairy free



vegan



vegetarian

Chicken Tagine

Tagine, which gets its name from the earthenware pot it is cooked in, is traditionally cooked low and slow over an open fire. This quick & easy version captures the warming traditional North African flavours of dried fruits, preserved lemons and classic flavours of cinnamon, cloves, coriander and nutmeg.

GF use rice instead of couscous

DF

kcal 650 per serving



medium



Chicken & Sweetcorn Chowder

A heart-warming dish that you can typically find on the ski slopes in the United States. Here the flavours of the South West are combined with the classic White Chilli ingredients and served with an array of colourful toppings. Add crunch by dipping tortilla chips into the chowder or go for some crusty bread instead.

kcal

720 per serving



mild



Chicken Makhani

With roots in Punjab in Northern India, rumour has it that the famous Moti Mahal restaurant in Delhi designed this delicious curry. Also known as butter chicken, this dish is traditionally made by cooking the chicken in a hot oven (or tandoor) and then simmering it in the curry sauce which is then garnished with fenugreek leaves.



750 per serving



mild



Creamy Honey & Mustard Pork

This honey mustard pork is a heart-warming one-pot, taking inspiration from the classic Chicken Supreme dish. This version is simple comfort food at its best, using sauteed mushrooms, mustard and a touch of honey and served with a flavourful garlic and herb buttery mash.



870 per serving



none



Beef Stroganoff

Featured first in a 19th century Russian cookbook, Beef Stroganoff is now a classic dish that comes in many different variations. Sautéed beef, mushrooms, and cream are integral to the dish. It's often served with rice but here we are serving it with creamy mashed potatoes. The hot smoked paprika gives this dish a little kick, turning it into a delicious, hearty meal.



700 per serving



mild



Cajun Beef Meatballs

This Louisiana style hot-pot is a heart-warming dish that's super easy and packed with the flavours of southern Cajun cooking. You can ramp up the heat with the hot sauce which takes this dish to another level of enjoyment.

GF

DF

kcal

650 per serving



medium



Beef Rendang

Beef Rendang topped the 'World's 50 Best Foods' list in 2011. Traditionally it is a rich, slightly dry curry dish prepared by Indonesians and Malaysians for weddings and other special occasions which is usually slow cooked. This quick version still brings you the classic aromatic ingredients of a Rendang with flavours of cardamom, turmeric, chilli and coconut.

GF

DF

kcal

700 per serving



medium



Sausage & Fennel Pasta

An Italian-inspired twist on the classic pasta bake, we've added a little sophistication to this mid-week staple by tossing in some spinach and creamy mozzarella. An aromatic blend of fennel seed, lemon zest, herbs, red onion and smoked sea salt makes for a simple but stylish one-pot dish.

kcal

695 per serving



mild



Bacon, Cherry Tomato & Spinach Gnocchi

These potato dumplings make a wonderful comfort food that pair well with the saltiness that comes from the crispy pancetta. The notched surface creates the perfect texture to hold onto the garlic and herb cream sauce and we suggest finishing the dish with a squeeze of fresh lemon to give it an extra zing!

kcal

895 per serving



none



Moroccan Vegetable Tagine

Tagine, which gets its name from the famous earthenware pot it is cooked in, is traditionally cooked low and slow over an open fire. This quick & easy vegetarian version captures the warming traditional North African flavours of dried fruits, preserved lemons and classic flavours of cinnamon, cloves, coriander and nutmeg.



use rice instead of couscous



650 per serving



medium



Aubergine Parmigiana

Originating from the south of Italy, this comforting dish of layered roasted aubergine, mozzarella and marinara-style sauce is finished with a crunchy parmesan crumb.



kcal

740 per serving



mild



Jambalaya

Jambalaya is a Louisiana-born dish that has its origins in West and Central African cuisine, and as such is based on the 'trinity' of onion, bell pepper and celery. Usually made with meat and seafood, this vegetarian version is based on the Creole style jambalaya and is packed with all the flavours of Deep South cooking.



550 per serving



mild



Mushroom & Pea Risotto

Risotto, one of the most common ways of cooking rice in Italy, is believed to have originated around Lombardy and originally used saffron as a flavouring. In this vegetarian version caramelised roasted mushrooms folded through the risotto bring texture and a gentle earthiness to the plate, and the mushroom rub adds a great depth of flavour.



675 per serving



none



Shakshouka

This is a popular North-African/Middle Eastern dish where eggs are baked in a spicy sauce with tomatoes, peppers and onions and served with a slice of bread to mop up the tasty sauce. Shakshouka originated in North Africa in the mid-16th century and North African Jewish immigrants brought the dish to Israel in the mid twentieth century.



440 per serving



mild



Red Lentil & Squash Curry

Based on the traditional Indian Dhal, this is a delicious way of getting some goodness in with nutritious lentils, butternut squash and courgette. The drizzle of cooling yoghurt and splash of lime juice really make the dish come alive.



710 per serving



mild



Moqueca de Peixe (Brazilian Fish Stew)

This colorful and tropical fish stew is typical of Bahia and is hugely popular amongst those that live by the coast. While the key ingredient is the fish, the spice mix brings a warm, spicy and sweet flavour to the coconut milk while the aromatic garnish completes the dish by providing a lovely texture with desiccated coconut and dried red chilli.

GF

DF

kcal

620 per serving



medium



Desserts

Moka Praline

Hazelnut Genoise sponge with praline crème pâtissière and hazelnut mousse.

Allergens: gluten, egg, almond, hazelnut, lactose, soy



Charlottine Parfum Tiramisu

Combination of biscuit, Genoise sponge and tiramisu flavoured crème pâtissière.

Allergens: lactose, gluten, egg, hazelnut



Carré Croustillant Chocolat

Chocolate biscuit layered with crunchy praline and dark chocolate mousse.

Allergens: lactose, soy, egg, almond, hazelnut, gluten



Entremets Fraisier

Layered cake with sponge, strawberries, vanilla mousse and strawberry glaze.

Allergens: lactose, egg, gluten



Sablé Mangue Coco

Coconut mousse, mango & passionfruit gel, coconut crumble & grated coconut.

Allergens: gluten, lactose



Tartelette Framboise

Sweet almond pastry case with raspberries.

Allergens: gluten, lactose, almond, egg



Tartelette Citron Meringuée

Crisp pastry case filled with zingy lemon curd and topped with Italian meringue.

Allergens: gluten, lactose, egg



Éclair Paris Brest

Choux pastry filled with nutty crème pâtissière.

Allergens: gluten, lactose, egg, almond, hazelnut



Children's Meals

For the younger ones in your group our Head Chef has designed a child-friendly selection of recipe kits to suit little taste buds and fill little tummies. These are simple and quick to prepare and serve in the early evening before the adults sit down to a relaxed dinner later on.

€20 + €5 service charge (priced per kit)

Note: Only available as an add-on to an adult meal kit.

Choose from:

- Sausage, hash browns, baked beans and carrots
- Pasta pesto with ham, grated cheese and sweetcorn
- Steak haché in a bun with sliced cheese, tomato and cucumber, served with chips
- Turkey cordon bleu with potato wedges and broccoli
- Fish goujons, chips and peas
- Chicken nuggets, rissole potatoes and peas
- Shepherd's pie with green beans and sweetcorn



Drinks

We offer a range of drinks boxes to ensure your property is fully stocked. We take great pride in sourcing our drinks, often visiting vineyards across France and we also work with a local brewery, Ibex, to supply a delicious range of artisan beers. All of our drinks are supplied in mixed boxes, meaning you get to enjoy a variety during your stay.

Full descriptions of our wines are on the following pages.

House Selection Wines

Our house wines make for perfect 'everyday' drinking. We've selected a classic range that presents beautiful flavours synonymous with more renowned (and expensive) regions, making these wines fantastic value.

Mixed (1 x champagne, 2 x white, 1 x rosé, 2 x red): **€86**

Whites (6 x white): **€74**

Reds (6 x red): **€65**

+ €10 service charge (priced per box)

		Mixed	White	Red
Sparkling	Beaumont des Crayères Champagne	1		
White	Famille Bougrier Touraine Sauvignon	1	3	
White	Macon-Lugny Les Charmes	1	3	
Red	Boutinot 'Les Coteaux' Côtes Du Rhône Villages	1		2
Red	Domini Veneti 'Marco Polo' Appassimento			2
Red	Pure Altitude Pinot Noir	1		2
Rosé	Château TSH Côtes de Provence	1		

Beaumont des Crayères Champagne

You could almost describe this wine as a “mini-Bollinger”- it is quite rich, round and fruity, yet it has a soft, creamy freshness. Light yellow in colour with fine bubbles. Expressive and fruity nose with pear and grapefruit aromas, enhanced by wafts of toasted brioche and flinty notes.

Famille Bougrier Touraine Sauvignon

On the nose this wine produces hints of exotic fruits which are reinforced by notes of herbaceous freshness and minerality. The wine is round, fruity and finishes with mineral notes and a light acidity which produces a beautiful richness.

Macon-Lugny 'Les Charmes' Burgundy

Clear and bright golden yellow, with green hues when young. The nose is fresh and fruity with notes of flowers and fruits (nuts, honey, acacia and citrus fruits) The palate is medium-bodied, packed with delicate flavours of fruits with a slightly spicy finish.

Boutinot 'Les Coteaux' Côtes Du Rhône Villages

Immediately impressive this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances and lovely sweet spice; warm star anise with a touch of cinnamon.

Domini Veneti 'Marco Polo' Appassimento

A really unique wine made using the Appassimento method of dehydrating grapes to concentrate the sugars, creating an intensely fruity, smooth and off-dry red, typical of the region. Ripe cherries on the palate are balanced with grainy tannins so typical of traditional Chianti, with a vibrant, fresh acidity on the finish.

Pure Altitude Pinot Noir

Medium ruby red, typical of a good Pinot Noir. The nose is a mix of sour cherry, kirsch and herbaceous notes, bringing good aromatic freshness. The fruity aromas carry through to the palate which is soft, smooth, and balanced by good acidity. A fine and highly drinkable Pinot Noir with great aromatic precision and an explosion of red fruit flavours.

Château TSH Côtes de Provence

The nose presents a salty bouquet with traces of smoke which develops into hints of almonds, fresh strawberries, mandarins and citrus. At first the palate is rich because of the Grenache which melts into flavours of white fruits and marshmallows. This is followed by a long, fresh and citrusy finish.

Exclusive Selection Wines

These wines are of exceptional quality, sourced from some of the most renowned vineyards in Europe. They are the perfect 'treat' whilst away on holiday and will delight even the most discerning of wine enthusiasts.

Mixed (1 x champagne, 2 x white, 1 x rosé, 2 x red): **€120**

Whites (6 x white): **€106**

Reds (6 x red): **€128**

+ €10 service charge (priced per box)

		Mixed	White	Red
Sparkling	Jacquinet-Dumez 'Dialogie' NV Champagne	1		
White	Puerta Santa Albariño	1	2	
White	Christophe Patrice Petit Chablis	1	2	
White	Domaine Paul Thomas 'Les Comtesses' Sancerre		2	
Red	Domaine Fourmone 'Le Poete' Vacqueyras	1		2
Red	Château Cissac Haut Medoc	1		2
Red	Guiton Bourgogne Côte D'Or			1
Red	Produttori Barbaresco Nebbiolo Langhe			1
Rosé	Château TSH Côtes de Provence	1		

Jacquinet-Dumez 'Dialogie' NV Champagne

A delightful blanc de noirs champagne with a lively effervescence and acidity. Soft and inviting, this is a very easy-drinking champagne with aromas of citrus fruits, yellow fruits and quince paste. An opulent wine, with a raspberry fragrance underlining its delicacy.

Puerta Santa Albariño

A fresh wine that combines minerality and freshness with a pleasant roundness and notes of apple, pear, citrus fruits on a saline finish. Playful and whimsical, incredibly fruit forward for an 'old world wine', very relaxed.

Christophe Patrice Petit Chablis

Very expressive Petit Chablis, with floral notes, plenty of fruit and minerality. The 30-year-old Chardonnay vines are planted on Portlandian soils above the Grands Crus. Superb liveliness and freshness with pleasant saline notes to finish.

Domaine Paul Thomas 'Les Comtesses' Sancerre

With vibrant aromas of gooseberries, grass and minerals, this is a rich tasting wine with ripe fruit, a lively citrusy finish and complex mineral characters. This wine pairs well with fish, seafood (such as scallops) and, of course, classic Loire Valley goats' cheese.

Domaine Fourmone 'Le Poete' Vacqueyras

Everything that you could hope for from a big-name Rhône wine - rich, powerful, dominated by dark fruit flavours and backed up by some southern spice. This subtle, elegant and fine wine is the result of a rigorous blending. The 30 year-old grapevines of Grenache and Syrah give it a personality of its own.

Château Cissac Haut Medoc

A classic Medoc wine, combining the strength of the Medoc and the aromatic elegance of great Bordeaux wines. Plenty of juicy, chunky blackcurrant fruit, firm tannins and fine length. Cissac's new style has good balance, and is no longer overwhelmed by the tannin levels of pre-2000 vintages.

Guiron Bourgogne Côte D'Or

Typifies Burgundy Pinot Noir perfectly. Sophisticated red fruit flavour with smooth tannins and a leathery undertone. A lively and well structured red. The supple, round tannins and fruit are well balanced. Plenty of volume and body.

Produttori Barbaresco Nebbiolo Langhe

Overflowing with intense red fruit on the nose and palate, this medium-bodied Nebbiolo beauty also has hints of white pepper and aniseed. This is complimented and supported by both an elegant and decisive tannic structure and an inviting and excellently drinkable acidity.

Château TSH Côtes de Provence

The nose presents a salty bouquet with traces of smoke which develops into hints of almonds, fresh strawberries, mandarins and citrus. At first the palate is rich because of the Grenache which melts into flavours of white fruits and marshmallows. This is followed by a long, fresh and citrusy finish.



MICROBRASSERIE

IBEX

CABIN FEVER

IPA. 5%

BIÈRE ARTISANALE. BREWED IN THE ALPS.

Ibex Brewery

Ibex were founded in 2016 and unlike many 'brewers' who simply label and repackage mass supplied craft beer, Ibex are the real deal. They produce all of their beers in a small brewery right here in Morzine. They do this end to end, processing the raw ingredients and using their own recipes. They even have their own packaging line so in many cases the beer will have travelled just a few kilometres from finishing to your table.

We're proud to work with Ibex and showcase a range of their beers for you to enjoy during your stay.

Beer mixed box (18 bottles)

6 x Cabin Fever IPA

6 x Salut Kiki Blonde

6 x Mont'z Lager

€53 + €10 service charge (priced per box)

Soft Drinks

A selection of soft, non-alcoholic drinks, ideal for younger ones in your group or in addition to our wine and beer cases.

Product	Quantity
Sprite	6 x 330ml cans
Orangina	6 x 330ml cans
Coca-Cola	6 x 330ml cans
Cordial - cassis	1 x 600ml
Perrier Sparkling Water	3 x 1 litre
Apple Juice	2 x 1 litre

€29 + €5 service charge

Note: Only available as an add-on

Snacks

Skiing is exhausting - we all need to keep fuelled throughout the day! With this in mind we're including pocket-friendly bites that you can slip into your jacket for mountain emergencies and also nibbles to share on your return from the slopes or whilst preparing dinner.

Product
2 x Family Pack of Crisps
Olives
Breadsticks
Nuts
Saucisson
Hummus
Cereal Bars (12 bars)

€29 + €5 service charge

Note: Only available as an add-on

Notes

Service charges are individual charges per item ordered and are not reduced for multiple orders or combinations. This is because the service charge factors in the time taken to purchase, prepare, pack and deliver your products, and thus the charge is proportional to the amount that you order.

The quantities in each box are based on average portions - so if everyone in your group has a large appetite you may want to scale up!

Where certain ingredients are not available, we will endeavour to find suitable alternatives. In the case that we are unable to find a suitable alternative we will make you aware such that you can choose a new menu option.

Vegetarian menu choices are available but we are currently not able to cater for any other specific dietary requirements or allergies.

Items delivered will be left inside by the front door of your accommodation. It is your responsibility to unpack and store goods accordingly.

Our team's safety is important to us, therefore please note that delivery times may vary in the event of extreme weather conditions.

Any questions?

Call **+44 (0)20 3588 6001** and we will help you plan your perfect luxury self-catered holiday.

**You ski.
We deliver.**

Luxury self-catered holidays from The Boutique Chalet Company